



10th ANIVERSARY MENU

Appetisers for sharing

LA FINE DU GALON D'OR (Marennes Oléron)

Iodised, fresh and salty

Jabugo ham

(100 % acorn fed, no colourings or preservatives, 100 % natural)

Cal Mossèn coca bread with tomato and AOVE

Welcome drink

Starters to share

Acorn fed ham croquet

Homemade ensaladilla rusa
with tuna belly and grilled red pepper

Gem lettuce salad, roasted spring onion,
cherry tomatoes, radishes and ancienne mustard vinaigrette

Mussels casserole with white vermut, orange and rosemary

Main dish to choose

Black rice with *piparras* and *zamburiñas*

Martínez rice with rabbit and chicken

Dessert

Pineapple and coconut

Drinks

Water km0

Coffee

1 bottle

Esmel Brut Nature/

Cape Mentelle/

Castellroig So de Roselles/Sileo/

Luis Cañas Crianza

EXTRAS: Festival with Moët & Chandon Grand Vintage 2015

90,00 (bottle)