

# Tasting menu

*Welcome cava glass*

## *Tasting*

Grilled scallop with seafood sauce

Handmade prawn dumpling

Salt-cured foie gras shavings with mango and forest fruits

Tuna tartar served with fresh mango and wakame

Ham croquettes with truffle mayonnaise

Skewered prawns sautéed in butter

Deep-fried camembert with homemade pumpkin jam

Sirloin steak Gold with truffled potatoes gratin, sauteed wild mushrooms, foie gras and Pedro Ximenez sauce

Grilled red tuna tataki with asparagus, zucchini and candied cherries



## *Dessert*

French toast dipped in crème anglaise served with vanilla ice cream



## *Cellar*

Water

Wine to choose (half bottle):

Martín Códax, Albariño Joven, D.O. Rias Baixas  
Juan Gil Crianza, D.O. Jumilla

or

Soft drink or beer (two drinks)

**75€** (VAT included)

**MY WAY**

*Restaurant lounge bar*