

EL MIRADOR

RESTAURANTE

Mmmmm..

WELCOME DRINK

Kir Royal.

STARTERS

Oysters with chili sauce, and citrus pearls.

Mi-cuit foie and gold lingot.

Scallops with crunchy Iberian pernil in
meat and kombu seaweed juice.

MAIN COURSE (TO CHOOSE)

Galician beef tenderloin with truffle sauce and parmentier
of tubers, arugula and Parmigiano cheese.

or

Tuna loin medallions with red onion confit
and sauteed vegetables with sesame oil and salicornia.

DESSERT

Love cake with mascarpone cheese.

BEVERAGES

Water, soft drink, beer

White Wine: Raventós d'Alella 2020 – D.O. Alella

Red Wine: Milestone Vine 21 Roble – D.O. Ribera del Duero

€40.00 per person
VAT included