

# Choosing Menu

## STARTERS

Salad of tomatoes and tuna belly fillets  
Salmon and avocado Tartar with citrus sour cream and  
Baluard toasts

## MAIN DISHES

Grilled octopus over roasted sweet potato, Wasabi  
mayonnaise and Paprika oil  
Iberian cured pork shoulder with roasted eggplant  
Parmentier and honey and old mustard vinaigrette  
Vegan ravioli of tomato confit and Feta cheese with  
pumpkin sauce and pumpkin seed praline

## DESSERTS

Cheesecake  
Fruit Salad or Vegan chocolate ice cream  
Mini *Gintonic de Bombay* or Mini *St. Germain Spritz*

## CELLAR

White wine Ardra [*D.O Rueda*]  
Red wine Arnegui [*D.O La Rioja*]  
Water, soft drinks, beer and coffees

**50 €/pax**

[10% IVA not included]