MENÚ





Creamy Duck Foie Gras Yogurt, Guirlache and Caramelized
Apple
Cuttle Fish "figatell" with Confited Tomato and "Picaeta"

FIRST COURSE

Seafood Soup, Tabarc's fishermen Style

SECOND COURSE

Grilled Iberian Pork shoulder DO. "Los Pedroches", Potato
Pie and Red Wine Sauce

DESSERT

Textures of Chocolate: Creamy, Crunchi and Soup

*Drink not Included

Bread, Coffee and Glas of Cava included

32,00€

