



MENU VALENTINE'S DAY

A night to fall in love

ROMANTIC GALA DINNER



Appetizer

AN APPETIZER TO FALL IN LOVE WITH

Starter

DICED MARINATED SALMON WITH MELON,
CANDIED STRAWBERRIES AND TERIYAKI
EMULSION, LIME AND WASABI

Fish

GRILLED SEA BASS WITH CAULIFLOWER PUREE
AND ROASTED GARLIC, ACCOMPANIED BY A
MILD COCONUT AND CURRY SAUCE

Meat

PORK TENDERLOIN WELLINGTON WITH
TRUFFLED MASHED POTATOES AND CREAMY
PORCINI MUSHROOM SAUCE

Dessert

CHOCOLATE FONDANT WITH NOUGAT ICE CREAM
AND RED FRUIT COULIS

Wines

WHITE WINE: LA ARMONÍA CHARDONNAY (D.O.
COSTERS DEL SEGRE)

RED WINE: CAMINO OWNERS (D.O. RIBERA DEL
DUERO)

DRINKS INCLUDED

DRAFT BEER · SOFT DRINKS · WATER



MENU VALENTINE'S DAY



Flavors that celebrate love

ROMANTIC GALA DINNER (VEGAN)



Appetizer

AN APPETIZER TO FALL IN LOVE WITH

Starter

AVOCADO HUMMUS, STRAWBERRIES, MANGO
AND SESAME VINAIGRETTE

First course

VEGAN RISOTTO WITH MUSHROOMS, ZUCCHINI AND
TRUFFLE

Second course

VEGETABLE LASAGNA WITH HOMEMADE
TOMATO SAUCE

Dessert

COCONUT PANNA COTTA WITH MANGO COULIS
AND PASSION FRUIT

Wines

WHITE WINE: LA ARMONÍA CHARDONNAY (D.O.
COSTERS DEL SEGRE)

RED WINE: CAMINO OWNERS (D.O. RIBERA DEL
DUERO)

DRINKS INCLUDED

DRAFT BEER · SOFT DRINKS · WATER