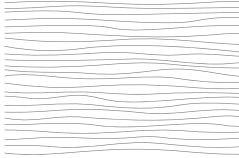


ZONE	
LUNCH - SHOW COOKING	

INDIVIDUAL	
TO SHARE	









B R A S A S
MEDITERRÁNEAS





Menu San Valentín

Welcome with MANERO Glass of Cava

Starters

Tomato, Ali Oli, Bread and Oil.	
No. 2 "Marennes-Olèron oyster.	
Santa Pola shrimp in piparra gazpacho.	
Razor clams with orange blood "sangrita".	
Cantabrian anchovy and marinated white anchovy "marriage".	
Cherry tomatos, raspberry and basil salad.	

Main Course To choose

Grilled Sole fish, beurre blanc and caviar sauce, with green salad.	
"Rossini" beef tenderloin with celeriac puree.	

Dessert

Chocolate ice cream.	
Berries and cherry millefeuille.	

Drink

Water.
 Beer.
 Refreshments.
 You will drink from your sister's cup - Fil·loxera & Cía - D.O Valencia
 Jumilla Manero special selection - D.O Jumilla.
 Valentine's Cocktail - Amaretto · Strawberry · Grenadine.
 Coffee, Tea or Infusion.



Water, beer, soft drinks, coffee and infusions included.
 Harmony of wines and cocktail included.