

À LA CARTE MENU

Each guest chooses one starter, one main course and one dessert

STARTERS

- Asparagus Gazpacho, Fresh Cheese Powder and Olive Oil Pearls
- Pickled Partridge Salad with Raisins, Foie Gras and Wine Reduction
 - Borage and Swiss Chard Stew with Wild Mushrooms
- Rioja-Style Pisto with Slow-Cooked Egg and Wine Salt
(Traditional Spanish vegetable stew)
- Today's Traditional Spoon Dish / Soup of the Day

MAIN COURSES

- Salt Cod with Stewed Peppers and Pil-Pil Sauce
(emulsion made from olive oil and fish juices)
- Meagre with Potato Torrija and Clams in Green Sauce
(Corvina/Meagre is a Mediterranean white fish)
- Red wine-Braised Veal Cheeks with Carrot in Textures
- Slow-cooked Lamb Shoulder with Baker's Potatoes and Baby Leaves
(€10.00 supplement)
- Iberian Pork Pluma with French Fries and Peppers
 - Roasted Vegetable Lasagna with Green Pesto

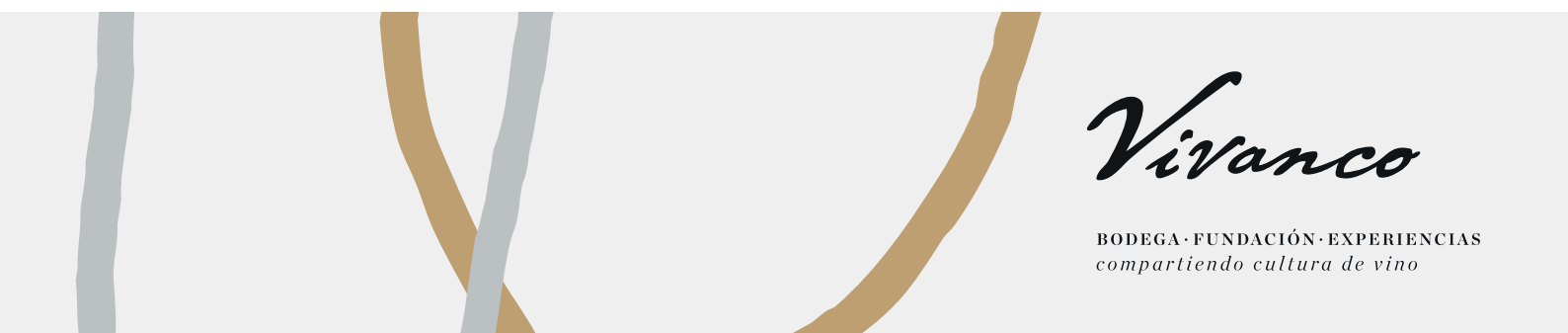
DESSERTS

- Sheep's Milk Curd Mousse with Honey and Walnut Crisp
 - Chocolate Ganache with Olive Oil and Sea Salt
- Fresh Fruit Salad with Vivanco Wine Gelée and Citrus Foam
- Egg Custard Flan with Baileys Chantilly, Coffee Cream and Caramelised Hazelnuts

50,00€

VAT included · per person

- Bread included • Drinks, infusions and coffee billed separately



Vivanco

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compartiendo cultura de vino