



PAIRING MENU

HAM CROQUETTES WITH FRESH THYME AND
BLACK GARLIC SAUCE



SEAFOOD AND VEGETABLE GYOZA

SÓLO CAVA



SEASONAL FRUIT SALAD WITH CONFIT DUCK HAM AND YUZU SAUCE



MÓN MOSCATEL 2024

ROASTED PUMPKIN CREAM WITH CRISPY IBERIAN HAM, TRUFFLE,
RAISINS AND FENNEL FROM THE FARM



MÓN ROSADO 2024

GRILLED SQUID WITH BABY POTATOES AND JADE SAUCE



MÓN MACABEO 2024

GRILLED BEEF SIRLOIN WITH A MÓN TEMPRANILLO WINE
REDUCTION , CRISPY SWEET POTATO AND WILD MUSHROOMS



MÓN TEMPRANILLO 2022

CANDIED PEAR IN MOSCATEL WITH CINNAMON AND RAISINS

MÓN BOBAL 2021