



PAIRING MENU SPRING

A different way to discover our winery: the ideal experience for wine lovers, pairing our MÓN wines with seasonal dishes made from local products, carefully crafted by our chef.

INFO & RESERVATIONS

Price: 75€

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sabores

MÓN

PAIRING MENU

SMOKED SALMON ROLLS SALAD WITH CITRUS
CREAM CHEESE, CUCUMBER AND RADISHES,
YUZU SAUCE



MÓN MOSCATEL

HOMEMADE RAVIOLI STUFFED
WITH TURKEY, CONFIT ARTICHOKE
HEARTS, FOIE GRAS SAUCE
AND ARTICHOKE CHIPS



MÓN MACABEO

SMOKED AUBERGINE WITH BLUEFIN
TUNA MARINATED IN PONZO
AND BLOOD ORANGE CAVIAR

MÓN MONASTRELL ROSADO

GRILLED ENTRECÔTE WITH POMEGRANATE SAUCE
AND GARDEN VEGETABLES



MÓN TEMPRANILLO

BLACK TEA MOUSSE WITH CARDAMOM, CARAMELISED
PEAR AND EDIBLE GOLD



SOLO CAVA