

# PAIRING MENU

SPRING 2026



## COCKTAIL

SMALL GLASS OF GAZPACHO WITH SHAVINGS OF CURED HAM  
AND EXTRA VIRGIN OLIVE OIL

GILDA

TUNA TARTLET WITH AIOLI MOUSSE

TXULETA (BEEF STEAK) CROQUETTE

**SOLO CAVA**

## AT THE TABLE

CREAMY AJO BLANCO WITH CHERRY TOMATOES AND DUCK HAM

**MÓN MOSCATEL 2025**

EGGPLANT PARMESAN

**MÓN MONASTRELL ROSADO 2025**

CORVINE LOIN OVER PRAWN ON SWISS CHARD WITH MOQUECA SAUCE

**MÓN MACABEO 2025**

LAMB SHANK WITH SEASONAL VEGETABLES

**MÓN TEMPRANILLO 2023**

SPANISH-STYLE TORRIJA WITH MILK MERINGUE ICE CREAM

**SOLO CAVA**

PETIT FOURS

**MONTESANCO**