

MENÚ

SAMPLE PARING

French oyster, fennel curry with fresh herbs and green apple

Poultry terrine, foie gras, pistachios and endive

Artichoke soup, cured scallops, crispy jowl and spicy vanilla oil

Sea bass loin, celeriac, sautéed black trumpet and reduced juice of its bones.

Veal shank, creamy potato with goat butter, bordelaise sauce and snow peas.

Cheese and its contrasts

Passion for chocolate

PARING

Wines of our sommelier's choice

100€

Terrace or indoor events room
(Per person)

150€

Wall
(Per person)

CASTILLO
STA. CATALINA

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