



PAIRING MENU

APPETIZERS

Pig's ear

Lam's brains

Pâté on crispy pork mask

Paired with Catay Rose 2023

STARTERS

White asparagus with Hollandaise sauce and parsley oil

Paired with red wine Catay Crianza 2019

Cardoon with ham and almonds bechamel sauce

Paired with white wine Viero viñas viejas 2021

FISH

River trout with white garlic and green asparagus

Paired with white wine Viero viñas viejas 2021

MEAL

Suckling lamb and grilled peppers

Paired with our premium, organic wine El Conjuero 2019

DESSERT

Pears in red wine with cow cheese mousse and meringue

Paired with sweet wine Viero vendimia tardía 2024

Bread portion 1,50 € per person