



PAIRING MENU

APPETIZERS

Crispy pork cheek
Fig cheese and fig caramel
Roasted mixed vegetables and egg fritter

Paired with Catay Rosé + Mejor 2024

STARTERS

Roasted leeks with hollandaise sauce and hazelnut praline
Cardoon with ham and almond bechamel sauce

Paired with Catay White Tempranillo 2022

FISH

Crayfish ravioli

Paired with white wine Viero Viñas Viejas 2021

MEAL

Suckling lamb neck royale with piquillo peppers and demi-glace

Paired with our premium, organic wine El Conjuero 2019

PRE - DESSERT

Zurracaponte from la finca

DESSERT

Pears from Entrena in la finca wine

Paired with sweet rosé Vendimia Tardía + Mejor 2024

Bread portion 1,50 € per person