

JANUARY 6TH

STARTERS

CREAMY RICE WITH MUSHROOMS, IBERIAN HAM
AND CHEESE FROM LOS IBORES

MAIN COURSE

TROUT LOIN ON SWEET POTATO PUREE, WITH BLACK GARLIC
OIL AND A TOUCH OF PAPRIKA FROM LA VERA

ROASTED DUCK CONFIT WITH RUSTIC POTATOES,
ACCOMPANIED BY ORANGE SAUCE

CHEF'S DESSERT

KINDER BUENO SEMIFREDDO WITH HAZELNUT KERNEL

SELECTION OF CHRISTMAS SWEETS

CELLAR

SPARKLING WINE · PUERTA PALMA BRUT NATURE (MACABEO). D.O. CAVA

WHITE WINE · HABLA DE TI SAUVIGNON BLANC

RED WINE · LA ZARCITA PQ TOURIGA NACIONAL,
TRINCADEIRA, GARNACHA, SYRAH. D.O. RIBERA DEL GUADIANA

Water, soft drinks, beers and selection of coffee, tea and infusions

55 €

VAT included

Chef, Jorge Galán
Maitre, Andzelika-Kamilla Gorna

Las Corchuelas

RESTAURANTE