

FROM 10 TO 14 FEBRUARY

BATIK

*more in love
that ever*

WINE PAIRING SAINT VALENTINE'S MENU

APPETISER *To start*

Smooth Clams Oaxaca Style

Crunchy Oxtail Roll with Truffle Mayo

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VERDEJO Carramimbre D.O. Rueda

*Straight to
your heart*

MAIN DISHES

Carroal grilled Salmon with peas, curry
and Kimchee

five-spice Iberian Pork shoulder with
Quinoa Risotto

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TINTA DEL PAÍS Romántica - 14 months in
cask D.O. Ribera del Duero

DESSERT *and the sweetest end*

Chocolate&Strawberry Velvet

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Juvé y Camps Ribbon Purple D.O Cava

2 glass of wine and 1 glass of champagne per person.
Menu with prior reservation.

70€
PER COUPLE
VAT INCL.