



Menú AlmaBarcelona

—Appetizers—

Coca de Folgueroles bread with tomato
Chard croquette
Cantabrian Anchovies

—Starters—

Sautéed beans with caramelized leeks
Stewed cuttlefish with creamy peas

— Main course to choose—

Monkfish suquet with carrots in textures
Beef entrecôte with potatoes and black garlic

—Dessert—

Chocolate coulant with mango and passion fruit sorbet

—Cellar—

Otazu. Tempranillo, Cabernet & Merlot (D.O. Navarra, Red)
Otazu, Chardonnay (D.O. Navarra, White)

€120 per person