

SABORES CON DENOMINACIÓN



Tuna tartare with avocado ice cream.

Manchego cheese fritter with beef sobrasada.

Seasonal mushrooms with light and airy mashed potato and a poached egg.

Josper-roasted cauliflower with truffle sauce and Iberian pork jowl.

Fish with a pil pil sauce made from its heads and matcha tea.

Iberian pork shoulder with beetroot hummus.

Cheese platter.

Chocolate lava and orange ice cream.

FREE GIFT:

Access to the 90-minute spa circuit.

€75 per person

INFORMATION AND BOOKINGS:

Tel: 969327188

clientes@laestacada.es

www.fincalaestadaca.es

TERMS AND CONDITIONS: * This set menu is served for a full table and may vary depending on the season. Access to the spa facilities must be booked at the spa. Bookings must be made at least 24 hours in advance. There is a €25 per person supplement for the wine pairing. Please inform us of any food intolerances or allergies at the time of booking.