

Menü especial Fallas *Fallas special Menu*

Entrantes a compartir / Starters to share

Croqueta tradicional de jamón ibérico
Traditional Iberian ham croquette

Puerro asado, romesco y anisados
Roasted leek with romesco and aniseed

Brandada de bacalao con pimientos asados y oliva negra
Cod brandade with roasted peppers and black olive

Principal a elegir / Main course to choose

Picantón marinado con cremoso de celery y chirivía
Marinated poussin with celery and parsnip cream

Lubina en escabeche de hierbas y patata baby aliñada
Sea bass in herb escabeche with seasoned baby potatoes

Postre a elegir / Dessert to choose

Pannacotta de horchata con frutos rojos
Horchata panna cotta with red berries

Pastel de queso
Cheesecake

PVP / Price

45€ IVA Incluido
TAX Included

Bebida no incluida / Drinks not included

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Menü especial Fallas *Fallas special Menu*

Aperitivo de bienvenida / Welcome appetizer

Entrantes a compartir / Starters to share

Brocheta de atún soasado con vinagreta de ponzu.
Seared tuna skewer with ponzu vinaigrette

Ensalada de remolacha con pistachos y vinagreta de frambuesa
Beetroot salad with pistachios and raspberry vinaigrette

Torreznos tradicionales
Traditional crispy pork belly

Principal a elegir / Main course to choose

Rape, trompetas y alubión
Monkfish with black trumpet mushrooms and white beans

Entrecôte de vaca vieja con pimientos asados y patatas fritas
Dry-aged beef entrecôte with roasted peppers and French fries

Postre a elegir / Dessert to choose

Flan de azafrán con chantilly de vainilla
Saffron flan with vanilla chantilly

Ensalada de cítricos con helado de naranja y vermut
Citrus salad with orange and vermouth ice cream

PVP / Price

60€ IVA Incluido
TAX Included

Bebida no incluida / Drinks not included

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