

Valentine's Day

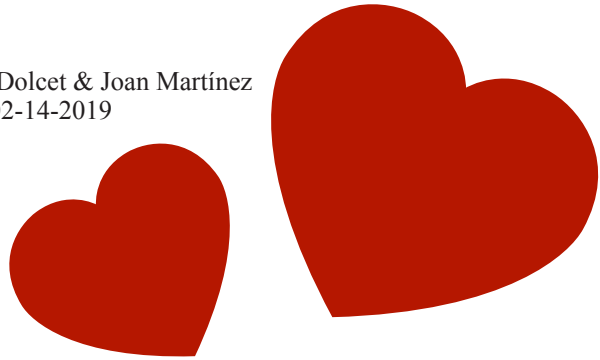
TORRE D'ALTA MAR

- A glass of Cava Torelló.
- Chef's Appetizer.
- Corvina Ceviche with Crunchy.
- Mushrooms, Truffle, Fake Soil, Egg at 60°.
- Robatayaki Salmon, Bimi and Pil-Pil.
- Braised Beef Tenderloin & Kale.
- Chocolate Heart.
- Petits Fours.

€ 92 VAT included.
Wine and beverages not included.

Optional Wine Pairing, € 29 VAT included: Pisco Sour, Cent pour Cent, La Foradada, Chateau la Bertrande, Px San Emilio.

Chefs, Albert Dolcet & Joan Martínez
02-14-2019



San Valentín

TORRE D'ALTA MAR

- Copa de Cava Torelló.
- Aperitivo del Chef.
- Ceviche de Corvina con Crujientes.
- Setas, Trufa, Falsa Tierra, Huevo a 60°.
- Salmón Robatayaki, Bimi y Pil-Pil.
- Solomillo de Ternera Braseado y Kale.
- Corazón de Chocolate.
- Petits Fours.

92€ IVA incluido.
Bebida no incluida.

Maridaje opcional, 29€ IVA incluido: Pisco Sour, Cent pour Cent, La Foradada, Chateau la Bertrande, Px San Emilio.

Chefs, Albert Dolcet & Joan Martínez
14-02-2019