



Appetizers

Foie gras terrine with raisin bread
Truffle macaron
Tuna and caviar tartare
Ama 2021

Main courses

Marinated oyster and garnish
Prawns and herb essence
Mil Rios 2021

Mushroom guinness
Rihaku Dreamy Clouds 2022

Roasted lobster, Shelled on red peeper jus
Marques de Riscal XR Reserva 2017

Oxtail and foie gras royale
Roda I Reserva 2019

Dessert

French toast and milk meringue ice cream
Arima Vendimia Tardía 2022
Petits fours

150€

Add "After dinner package" in
OSO ROJO bar for 75€/PP.
The package includes:
- Unlimited drinks
- After party dinner with savoury
and sweets
- Dj from 00:30 until 03:30AM. 10% IVA included