



TIME FOR LOVE

MENÚ SAN VALENTÍN 2020 / ST VALENTINE'S DAY MENU 2020

APERITIVO | APERITIF

Afrodisíaco de ostra gallega con granizado de cava rosado y puré de mango
Aphrodisiac of Galician oyster served with rosé cava sorbet and mango purée

ENTRANTE FRÍO / COLD STARTER

Straciatella con tomatitos del huerto
Straciatella with cherry tomatoes from the garden

ENTRANTE CALIENTE / HOT STARTER

Canelones de cangrejo con salsa de erizo
Crab cannelloni with sea urchin sauce

PRINCIPAL / MAIN COURSE

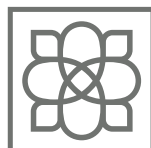
Presa ibérica a baja temperatura, dúo de purés con apio rave y calabaza asada al ajo negro, mosaico de mini verduras y reducción de jugo de cocción
Slow-cooked Iberian pork shoulder fillet served with a duo of celeriac and roasted pumpkin with black garlic purées, a mosaic of baby vegetables and gravy reduction

POSTRE / DESSERT

Flor de cristales de fresa con frutos del bosque
Strawberry crystal flower with red berries

Bebidas de la casa incluidas / House drinks included until coffee is served

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