

FOC MENU

TAPAS TO SHARE

Sourdough toast with smoked garlic butter

Steak tartare with a truffled egg yolk and tartare sauce, served on a crispy potato rösti

Suckling pig cannelloni with lemon thyme bechamel and demi-glace sauce

Grilled octopus with cauliflower purée, tomato concassé and green mojo

Grilled king prawns with curry sauce and green mojo

MAIN COURSE TO CHOOSE

Turbot with hollandaise sauce and capers

or

Angus fillet mignon (200 g)

SIDE DISHES TO SHARE

Grilled bimi with roasted garlic alioli, crispy onions and parmesan

Roasted potatoes with garlic and rosemary

DESSERTS TO SHARE

APPLE MILLE-FEUILLE

with vanilla ganache and cinnamon-caramel crumble

FERRERO ROCHER COULANT

with hazelnut praline mousse and milk chocolate crunch

DRINKS

INCLUDES:

WELCOME DRINK TO CHOOSE: BEER, GLASS OF CAVA OR SOFT DRINK

+

ONE BOTTLE OF WHITE OR RED WINE FOR EVERY 2 PEOPLE

Skio · Albariño (*White wine*)

Leston Reserva · Tempranillo, Graciano (*Red wine*)

+

WATER AND COFFEE

PRICE PER PERSON: 55€

KOA 



ALÉRGENOS ALLERGENS