Menú

45€ /person (VAT included)*

WELCOME APPETIZER

Andalusian whitebait cornets

STARTERS
(to choose 3 for the whole group)

Crunchy rice with prawns and ‘ali-oli’ scallops.
Mushroom portobello delights.
Pink tomato from Barbastro with ‘our things’ (during season)

MAIN DISH
(Individual- to choose one per person)

Sea bass in a salt crust (minimum 2 people).
Burela’s hake in ‘caldeirada’ (fine paprika potato cream – little spicy).
Black monkfish marnière.
Finnish beef entrecote (winner of “Best meat in the world in 2018”) with potatoes and ‘mojo’.
Beef cheek piece stewed in its own juice with creamy potato.

DESSERTS
(Individual- to choose one per person)

Chocolate coulant with orange ice-cream.
Tiramisu’s pot.
Home-made ice-creams

WINES

Garci grande (Verdejo)
Burgans (Albariño)
Martinez la cuesta (Rioja crianza)
12 linajes (Ribera del Duero)

*ask us for conditions and availability
Are you gluten-intolerant? Ask us, we will prepare something special for you
Any change? Request for it, we will try to please you
Dinner location: http://www.materia-prima.es/#restaurante