

a tasting story

Valentine's Day Menu



LOS RINCONES DEL
MARQUÉS



a tasting story

Appetizer

Foie éclair coated in
chocolate and toasted almond

Starter

King crab velouté served with
scallops and avocado cream

Main course

Wild sea bass with Beurre
Blanc sauce and sautéed bimi

Second course

Marinated Iberian pork loin
with creamy Payoyo cheese sauce
and confit porcini mushrooms

Dessert

Chocolate mousse, passion
fruit, and pistachio ganache

Wine Selection

Cava Tantum Ergo Brut Nature, D.O Cava
White wine Finca Calvestra, D.O V.P El Terrerazo
Red wine Taberner, D.O VT Cádiz
Sweet wine Delicado - Ximénez-Spínola, D.O Jerez

Coffee service included

99€

Per person
VAT included

