

MAGNUM

RESTAURANT

MENÚ

Aperitivo del chef
Chef's Appetizer

Tiradito de mero con rábano negro
verduras, brotes vegetales, cítricos y esferas de aceite
Grouper "Tiradito" with black radish
vegetables, vegetable sprouts, citrus fruits and oil spheres

Calamares rellenos de risotto de trigueros,
fondo de patata al romero, colmenillas salteadas y salsa de erizos de mar
Squid stuffed with asparagus risotto,
rosemary potato, sautéed morel mushrooms and sea urchin sauce

O

Filoche de pato y foie con salsa de mole y texturas de maíz
Shredded duck and foie gras with mole sauce and corn textures

Sopa exótica con helado de coco y galleta de anacardo
Exotic soup with coconut ice cream and cashew biscuit

38€ IVA incluido – VAT included
Bebidas no incluidas – Drinks not included

Chef: Juan Miguel Lopez Nolla / Sommelier: Joan Muñoz Bertran

