

Valentine's Day Menu

♥♥ Starters

Wild Scottish Langoustines

Cooked in hot rock salt with a lemon and pepper sauce

Jamon Iberico

Hand-carved Spanish cured ham Pata Negra

Causa Rellena de Pollo

A combination of yellow potato spiced with aji amarillo chilli pepper and lime, layered with shredded chicken, peas, carrot, onion and mayo salad garnished with parsley and black olives

Vegetales a la parrilla

Mixed grill vegetables platter served with goat's cheese and bread

♥♥ Mains

Medallones al Champignon

Fillet medallions of Argentinian beef with mushrooms and red wine sauce served with mashed potatoes

Patarashca

From the Peruvian Amazon. This dish is made up of a whole seabass seasoned with onion, garlic, ginger, tomatoes and coriander all wrapped in banana leaves served with green plantain chips

Spaghetti ala avocado

Fresh avocado pasta with cherry tomatoes and a touch of chilli, lemon and coriander

Chicken parmigiana

Breaded chicken breast baked with tomato sauce and mozzarella, served homemade chips

♥♥ Desserts

Torta de queso y fresas

Homemade strawberry cheesecake

Suspiro Limeño

Smooth caramel base, crowned with a light and creamy port soft meringue

Pastel de naranja

Sticky chocolate and orange cake



*Included a glass of
prosecco*

