

Salinas

RESTAURANTE Y BAR DE TAPAS

VALENTINE'S DAY 2023

\$150 PER PERSON PRIX FIXE MENU

***Menu items subject to change due to market availability.**

FIRST COURSE

(EACH GUEST CHOOSE ONE FOR THE TABLE)

COLES CON COLIFLOR AL YOGURT DE TRUFA

Flash fried multicolored cauliflower, brussels sprouts, truffled citrus yogurt

COPA DE CORDERO

Braised Colorado lamb shank, whipped bechamel, crispy rice tuile

CROQUETAS CON CAVIAR

Salted cod fish croquettes, smoked cod carpaccio, trout caviar

JUDIONES CON ALMEJAS

Sauteed manila clams, judion beans, artichoke hearts, txakoli and parsley broth

ALCACHOFAS CON BOTARGA

Flash fried artichokes, beets, preserved lemon and goat cheese aioli, shaved bottarga

TERRINA DE FOIE GRAS

Foie gras terrine, quince compote, pickled garlic, toasted points

PULPO A LA SARTEN

Pan roasted Galician octopus, fingerling potatoes, Spanish olives, salsa verde

SECOND COURSE

(EACH GUEST CHOOSE ONE FOR THE TABLE)

ROSSEJAT DE PATO Y VIEIRA

Toasted fideo pasta, duck confit, chorizo, fava beans, scallop, saffron aioli

PAELLA DE HONGOS Y VERDURAS EN COSTRA

Calasparra rice, mushrooms, seasonal vegetables, idiazabal cheese, costra egg and cauliflower cous-cous

LUBINA Y PORRUSALDA DE INVIERNO

Pan seared branzino, mushrooms, peas, roasted pumpkin, baby kale, Basque leek broth

COSTILLA AL TETILLA Y TRUFAS

Rioja red wine and sweet soy braised short ribs, tetilla cheese and potato parmentier, shaved black truffle

POLLITO CON LIMONES PRESERVADOS

Grilled free-range chicken, carrots, white beans, sweet onions, preserved lemon jus

DESSERT

(EACH GUEST CHOOSE ONE FOR THE TABLE)

PASTEL DE QUESO VASCO

Burnt Basque Cheesecake

TORRIJA

Brioche bread pudding, passion fruit, double cream, orange marmalade