

# catalina St. Estève

Bloody Sherry oyster  
Veal terrine with foie and pistachios  
Herbed red prawns in sea water  
Cockle Gilda



Roasted chicken cannelloni with foie gras and truffles



Grilled turbot with "que lo parió" dressing  
o  
Veal rib (36 hours cooking), parsnip and vanilla

Cheese cake  
Turrons

Drinks and winery apart

**80€ per person**  
VAT Included

