

embarcadero
N 43° 19' 59" O 3° 0' 43"

WEDDING COCKTAIL

Plate of smoked fish selection.

Plate of iberian cured meat with tomato bread.

Salmon fillet with avocado cream.

Foie gras cream with muscatel jelly.

Anchovy toast with tuna and gilda.

Goat cheese with figs and walnuts.

Teriyaki prawn nigiri.

Boletus croquettes with truffle sauce.

Breaded prawn with peanut mayonnaise.

Fried baby squid with caramelized onion and black garlic.

Quail musle with chili.

Crispy seafood parcels.

Cod prepared two styles (pil pil and bizkaina).

Lobster and spider crab soup.

Assorted homemade pastries

(mini brownies, apple pastries, mille-feuille etc.)

Truffles and almond tuiles.

Sierra Cantabria Crianza

Marqués de Vitoria Verdejo

Gorka Izagirre Txakoli

Parxet Cava

Beers and soft drinks

Price 97€ TAX included

Duration 2.5 H