



ALMAR MENU

65

Chef's appetizers

- Roger Goulart Millesime Brut Cava

Scallop with coconut and mango béchamel

Bluefin tuna tartare

- Viña Salseda Rioja tempranillo blanco, viura

Local fish Almar style

Chef's ravioli

- Sangarida Bierzo Godello

Dessert

- Floralis Moscatel Oro Muscat

CHEF'S MENU

89

Chef's appetizers

- Roger Goulart Millesime Brut Cava

Scallop with coconut and mango béchamel

Bluefin tuna tartare

- Viña Salceda Rioja tempranillo blanco, viura

Eel with green apple

- Chivite Las Fincas Rosado Navarra

garnacha, tempranillo

Almar-style local fish

Chef's ravioli

- Sangarida Bierzo godello

Wagyu A5

Slow cooked Wagyu in Royal sauce

- El Lomo vendimia seleccionada

Tenerife listan negro, tintilla, negra moll

Pre-dessert

Dessert

Floralis Moscatel Oro Muscat

VEGAN MENU

55

Gazpacho

Zucchini with beetroot

Artichoke flower

Porcini ravioli

Cauliflower with pecan nuts

Dessert

Wine Pairing: Almar Menu - €30 per person | Chef's Menu - €40 per person

Available just complete table

Tax 7% not included

almar