

FoodLovers

14_Th February

VALENTINE'S DAY MENU

King prawns tartar with mango, horseradish
and peas cream with a touch of cuttlefish

...

Ravioli of duck with portwine
and foie gras with figs

...

Cod fillet alioli baked and wrapped in zucchini
with cous cous of vegetables

or

Iberian pork with brussels sprouts, composition
of sauteed potatoes and sweet potato
on a cream of spinach

...

Special dessert valentine's day

4 Courses + Glass of Cava

49, 00€

Mardenudos
RESTAURANT & MODERN BRASSERIE

www.mardenudos.com

Booking: Tel. +34 971 21 47 22

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CENA DE SAN VALENTÍN

Tártaro de carabineros con mango,
rábano picante, transparencia de sepia
y consomé de guisantes

...

Ravioli de pato al oporto con higos
y foie gras

...

Filete de bacalao alioli gratinado y envuelto
en calabacín con cous cous de verduras

o

Presas ibéricas con coles de Bruselas, salteado
de patatas y boniato sobre crema de espinaca

...

Postre especial San Valentín

4 Platos + Copa de Cava

49,00€

Mare de Nudos
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