

MENÚ ESPECIAL "JORNADES DE LA TARONJA 2026"

ENTRANT · ENTRANTE · STARTER · VORSPEISEN

Ceviche de corvina a la naranja

Seabass Ceviche with Orange



PRINCIPAL · MAIN COURSE · HAUPTGERICHT

**Pechuga de pollo campero con salsa de naranja
y puré de celeri ahumado**

Free range chicken breast with orange sauce
with smoked celery pureé



POSTRE · DESSERT

Crème Brûlée infusionada con naranja "canoneta"

Crème Brûlée with infused "canoneta" oranges

38,00 €

(precio por persona, iva incluido · price per person, vat included ·
preis pro Person, mWSt inclusive)



Imprescindible reservar · Booking essential · Tischbestellung notwendig

Begudes no incloses · Bebidas no incluidas · Drinks not included · Getränke nicht inbegriffen

Horario: De 12:30 - 23:00