



# Romero

· OUR FRESH KITCHEN, FREE OF LABELS ·



## TO SHARE

(One plate between four people)

Salmorejo, “acorn fed iberian pork shoulder” and tomato ice cream.

Acorn fed Iberian ham Croquettes.

Guacamole, sweet corn soup and jalapeños.

Duck confit minced and boletus Puntalette.

## MAIN COURSE TO CHOOSE BETWEEN:

·Fried Cod loin, “esparragás” spinach and stew broth.

·Beef cheek with stout and cocoa glaze.

## DESSERT TO SHARE

Chocolate cake with Madagascar vanilla ice cream.

“Torrija” (coconut brioche), mango sorbet and sweet curry soup.

Wine Pairing.

Water, soft drinks, beer, coffee

(Drinks included from the time the first course is served  
until the dessert is served)

PRICE: 45€ per person VAT INC.