



Santolina

· OUR FRESH KITCHEN, FREE OF LABELS ·



TO SHARE

(Plates in the center: One plate between four people)

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

Acorn fed Iberian ham Croquettes.

Butterfish with teriyaki and baby gem lettuce with “kimchi”.

Sautéed Scarlet Prawns noodles, coconut, garlic chips and shichimi.

MAIN COURSE TO CHOOSE BETWEEN:

·Cured hake with peas and snow peas, potato confit and dill.

·Crispy Iberian Suckling Pig with new potatoes.

DESSERT TO SHARE

Creamy Cheesecake with “berries”.

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

All about the Lemon!

Wine Pairing.

Water, soft drinks, beer, coffee

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



PRICE: 55€ per person VAT INC.