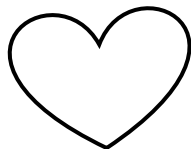


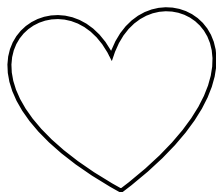
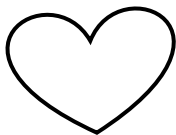
VALENTINE'S DAY
2024-02-14

SET MENU

STARTERS



MAINS



PIMENTOS MARINADOS CON QUESO

Grillad färsk paprika i karibisk marinad serveras med vitost /

Grilled fresh pepper in caribbean marinated cheese

CAMARONES PICANTES

Vitlöks och chilifräst scampi

Scampi fried with chili and garlic

TOSTONES CUBANOS CON SALSA DE AGUACTE

Fritierade matbananer med avokadosalsa, färskiven cocos.

Fried green plantains served with traditional garlic mojo and avocado salsa

ALCACHOFAS CON JAMÓN SERRANO

Kronärtskockor och serranoskinka frästa i vitlök och vitt vin

Sauteed artichokes with Serrano ham

ATUN DEL CARIBE

Tonfiskfile serverad med melonsalsa, hummersås och jordnötsris.

Tuna fillet with melonsalsa, lobster sauce and peanut rice.

ENTRECÔTE A LA HEMINGWAY

Grillad entrecote serverad med cassava & grillad avokado och en mustig bönsalsa

Grilled rib eye steak – served with cassava grilled avocado and a bean salsa

THE VEGAN

Ungsbakade grönsaker med grillad avocado, grönskasspett, kokosrisotto mustig Havana salsa

Vegan coconut risotto with grilled vegetables avocado salsa and spicy Havana salsa

EL POLO COCO LOCO

Marinated grilled chicken fillet served with mango-passion sauce green rice and avocado salsa

TVÅ RÄTTERS MIDDAG

Two course dinner / Starter & Main course

Coffe & Tea included

Ni kan även välja

Premium Rom – Zacapa La Pasi3n 40:- per/cl

Ett glas Cava - Chic Barcelona Brut

85:-

Hel Flaska – Chic Barcelona Brut

449:-

Vin - husets r3tt/vitt/rose:

per glas: 85:-

1/1 Flaska 359:-

399:-

Please let us know if you have any Special food-allergies or dietary needs.

SELECTED MENU APPLIES TO THE ENTIRE PARTY.

VALD MENY GÄLLER F3R HELA SÄLLSKAPET.