



EUROSTARS
GRAN VÍA
★★★★★



Valentine's Day

APERITIF

Venison cup with cheese blini and quince paste

MAIN COURSES

Kataifi pasta nest with fried egg foam and Iberian ham powder
Steamed cannelloni filled with silky shrimp ragu with a reduction made from the heads
Chargrilled baby squid with black onion stew
Chargrilled Iberian pork fan with pumpkin in different textures

DESSERT

Meringue and dark chocolate pavlova with passion fruit



WINE PAIRING

Mascaronne Rosado
Gramona Vi de Glass Riesling
Gutián Godello
Emilio Moro
PX Lustau



€65

without wine pairing
per person · VAT included

€85

with wine pairing
per person · VAT included



(+34) 958 217 810 | reservas@eurostarsgranvia.com

