

D·VORA
RESTAURANTE

NAVIDAD
Christmas Day

Los menús se sirven por mesa completa
Menus are served to full table

APERITIVO / *APPETISER*

Steak tartar de solomillo con foie, trufa de invierno, yema curada y pan de cristal.
Beef fillet steak tartare with foie gras, winter truffle, cured egg yolk and crispy flatbread.

Mini coca de anchoa, crema agria de huevas de salmón, tomate seco y vinagreta de lima, cebollino y almendra tostada.
Mini savoury tart with anchovies, sour cream with salmon roe, sun-dried tomatoes and a lime, chive and toasted almond vinaigrette.

ENTRANTE A COMPARTIR / *STARTER TO SHARE*

Ensaladilla cremosa de quisquillas, americana de kimchi ,tobiko y pasta wanton crujiente
Creamy Spanish potato salad with small Mediterranean prawns, kimchi-infused shellfish sauce, tobiko (flying fish roe) and crispy wonton pastry.

ENTRANTE INDIVIDUAL / *INDIVIDUAL STARTER*

Caldo navideño con pelota tradicional, hummus de garbanzos al pimentón de la vera, ajo negro y kale frito.
Spanish Christmas broth with a traditional meatball, chickpea hummus with smoked La Vera paprika, black garlic and crispy kale.

PRINCIPALES A ELEGIR / *MAIN DISHES TO CHOOSE*

Llanda de arroz a banda con cola alistado, alioli de azafrán y lima
Traditional Valencian seafood rice with scarlet prawn tail, saffron and lime sauce.

Rodaballo con puré de coliflor y miso, menier acevichada, bimi y furicake
Turbot with cauliflower and miso purée, ceviche-inspired meunière sauce, tenderstem broccoli and furikake seasoning.
Canelones de rabo de toro gratinados con queso Idiazabal ahumado sobre puré de boniato rojo.
Braised oxtail cannelloni gratinated with smoked Idiazabal cheese, served on a bed of red sweet potato purée.

POSTRE / *DESSERT*

Crema de turrón a la piedra con bizcocho de almendra, espuma de baileys y virutas de chocolate amargo.
Traditional Spanish almond nougat cream with almond sponge cake, Baileys foam and dark chocolate shavings.

BODEGA / *WINES*

Blanco / White: Aura | Verdejo | D.O. Rueda
Tinto / Red: Enrique Mendoza Las Quebradas | Monastrell | D.O. Alicante
Espumoso / Sparkling: Vilarnau Brut Nature Reserva | Macabeo, Parellada y Chardonnay | D.O. Cava

Té o café.
Tea or coffee.

88 €

IVA incluido | VAT included