

# B

## PAIRING MENU

*Only menu for full table*

Shot of orange salmorejo with Merlot vinegar sorbet, orange segments, hints of aniseed and carrot

*€ Buri Rose*

Binifadet's gilda with lemon fish sashimi, Cantabrian anchovies 0, piparras and green escabeche

*€ Foraster*

Monkfish and Menorca red prawn ravioli with seafood velouté and concentrated juice from the heads

*€ Tanca 13*

Roast rack of lamb with demiglace sauce and creamy, spiced carrot and sweet potato purée

*€ 2 Tancas*

Dark chocolate truffle with extra virgin olive oil and fleur de sel

*€ Melipetó red*

La Tomme 24-month-aged

Cheese made from raw milk from Vermella de Menorca

*€ Tanca 12*

Apple and salted caramel tart, in inverted puff pastry, with Sichuan pepper custard

*€ Picles*

\_85 €