

SAN VALENTÍN 2026



THE
PERFECT
MATCH

BY VINCCI HOTELES



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MENU

GALA APPETISER

Passion fruit mazamorra, red prawn tartare and beetroot

TO START

Sea bass tiradito, sweetcorn, papaya, mirin-glazed onion, passion fruit leche de tigre and yellow chilli

SEAFOOD MAIN COURSE

White miso tuna tataki, pine nut cream and black cauliflower couscous

REFRESHING

Strawberry margarita

WE CONTINUE WITH

Slow-cooked suckling pig, roasted sweet potato and smoked cheese with cooking sauce

OUR SWEET TOUCH

La rosa, pistachio sponge cake, forest fruit compote and yoghurt mousse

LET'S TOAST WITH

White wine: Cune Verdejo D.O. Rueda

Red wine: Beronia D.O.c.a. Rioja

65€

Prix per person
VAT included



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BOOKING CONDITIONS

TERMS AND CONDITIONS

- Prices per person, including 10% VAT.
- The special menu will be served at El Mirador Restaurant.
- The evening will be enlivened with magic.
- Please confirm your menu in advance. Reservations can be made between 8:30 p.m. and 10:00 p.m.
- Prices are non-commissionable.
- Available on 14 February for dinner service.
- À la carte service in the 18th-century Main Hall, accompanied by live music.

SPECIAL REQUESTS

- If you have any food intolerances, please let us know. We will be happy to adapt our menu to your needs.