

Gastronomic Menu



APPETIZERS

- Smoked beef tongue carpaccio
- Spacy mussels pate, passion fruit and yogurt
- Cured mackerel and tomato textures
- King cockle, leek cream and San Simón cheese

STARTERS

- Celery root cream with eel, prawns and sweet touches
- Scallop, duck and pine
- Sucklin pig jowl and razor clams stew cooked in two ways
- Meirás octopus sticky rice and sea urchin emulsion

FISH

- Cod cheeks in basil tempura with its pil-pil and trout roe

MEAT

- Segovian suckling pig cheeks with red curry and crispy noodles

DESSERTS

- Pineapple, coconut and lime
- From our orchard and garden



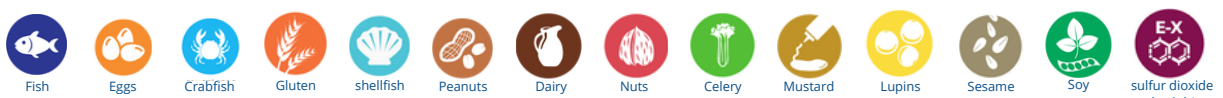
INTERMEDIATE 55€

- 2 Appetizers
- 2 Starters
- Fish or Meat (your choice)
- Desserts

EASYGOING: 35€

- 2 Starters
- Fish or Meat (your choice)
- Desserts

We have gluten-free and lactose-free **alternatives**, upon prior request.



Pena de Embade, 5 [15578, Narón] - +34 881 06 45 77 / +34 638 13 21 98 - reservas@hotelpazolibunca.com - www.hotelpazolibunca.com