

FORN DE SANT **JOAN** **CHRISTMAS 2017**

MENU A

TAPAS TO SHARE

“Patatas bravas” FORN style

Iberian pork cheek croquettes and orange sauce

Grilled octopus, creamy mashed potatoes and kimchie aioli

Grilled lamb tenderloin, hummus, mint pesto and caramel-coated seeds

MAIN COURSES TO CHOOSE

Rigatoni, Barolo wine sauce with truffle, wild boletus and caramelized onion

Grilled turbot, burrata, celery and apple risotto,
soft thai ginger sauce and sea fennel tempura

Roasted suckling pig, roasted sweet potato with orange, garlic gelee,
quince and carob balsamic sauce

THE SWEET KITCHEN TO CHOOSE

Banana Connection

Banana in textures, Macadamia nut ice cream and toffee

Choco-Explosion

Chocolate foam, brownie and chocolate ice cream

WINES

WHITE WINE

1 TERRIBLE 2016 (Verdejo - D.O. Rueda)

RED WINE

1 TERRIBLE 2016 (Tinto Fino - D.O. Ribera del Duero)

Water and coffee

Price: 37,50 € (Vat included)

(Valid until 23/12)