



Evuna NQ Valentines Menu **£40 per person**

Mushroom cream soup with black truffle oil
Matched with Abando Blanco- white oak fermented Rioja

Grilled Scallop served with Romesco sauce and saffron foam
Matched with Pazo do Mar- Galician Treixadura

Tempura Cod Cheeks served with spicy beetroot purée
Matched with Santalba Cotas Altas -soft tannins Rioja

Iberico pork cheek croquetas with parsley aioli
Matched with La Cruz- organic Cabernet Sauvignon from La Mancha

Almond cake served with orange sauce and lemon sorbet
Served with Santalba las Flores -semi sweet white Rioja

Selection of Spanish cheese
Pedro Ximenez sherry