

MOGLI
The Keg

VEIL OF THE
**2020
YEAR**

APERITIVOS

Ostra tibia a la brasa con caviar ahumado

Moët & Chandon Brut

Steak Tartar tradicional de Wagyu A5

Sierra Cantabria XF 2022

ENTRANTE

Bogavante a la brasa
con crema de gazpachuelo malagueño

Ossian 2021

PRINCIPAL

Solomillo de Frisona
con salsa de foie, tierra de trompetas de la muerte y trufa negra

Remelluri Reserva 2015

POSTRE

Esfera de chocolate blanco y cereza

Louis Perdrier Rosé Excellence

PRECIO: 320€ P.P
(IVA INCLUIDO)

MOGLI
The Key

VEIL OF THE
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APETIZERS

Warm grilled Oyster with smoked caviar
Moët & Chandon Brut

Traditional A5 Wagyu steak tartare
Sierra Cantabria XF 2022

STARTERS

Grilled Lobster
with malagueño gazpachuelo cream
Ossian 2021

MAIN COURSE

Frisona sirloin
with foie sauce, death trumpet soil and black truffle
Remelluri Reserva 2015

DESSERT

White chocolate and cherry sphere
Louis Perdrier Rosé Excellence

PRICE: 320€ P.P
(VAT INCLUDED)