



TIERRA Y VINO

EDMOND MENU

Rabbit Pate Roll

Asparagus Ice Cream

Mallow *Talo* with Trout Tartar

Beetroot and Prawn

Codfish Fritter

Croacker Carpaccio, Turnip and Seaweed

Tuna, Tomato and Almond

Braised Zucchini, Quail and Kéfir

Scallop, Lamb and Peanuts Pilpil

Braised Turbot, Nettle and Codium Seaweed

Lamb with Aubergine *Millefeuille*

Pigeon, *Craterellus* Mushroom and Mole

Apple with Ice Cider

Kizkilurrin, Early Figs and Black Walnut

Hazelnut *Macaron*, Almond *Brigadeiro* and “*Tierra y Vino*” Bombon

130 Euros

SHORT WINE PAIRING (3 GLASSES OF WINE) 40€

LONG WINE PAIRING (5 GLASSES OF WINE) 60€

HOMEMADE SOURDOUGH BREAD

VAT INCLUDED

Available from Friday to Tuesday from 1:00PM to 2:30PM and 8:00PM to 9:30PM

CHEF BRUNO COELHO

TIERRA Y VINO 2024