



EL CASCO

ART HOTEL

Appetizer



Green Salad with brie Cheese, Seed Garlic,
Pears and Sparkling Wine Vinaigrette

or

Prawns in Cajun butter, Garlic and Blood sausage cake

or

Tatin of Tomates, caramelized Onions,
Mozzarella and salad of Arugula and Black Olive

Main Courses



Pacific Salmon, Smooth Puree of Green apples,
arugula, celery, Peppermint and Citrus

or

Beef loin, graten of sweet Potatoes,
mashed Cauliflower and Dry Romesco

or

Braised Lamb Shoulder with Fresh Herbs Risotto and Truffle Oil

Desserts



Chocolate Cake, Red and Mint Fruit salad, lime cream,
yogurt and Raspberry Home-made Ice cream

or

Warm Apple Crumble with cinnamon Sauce
and Caramel Ice Cream

or

Dulce de Leche Cheesecake with crumble cocoa and hazelnuts,
Crunchy of oreos and coconut cream.



The menu includes non-alcoholic drinks, wines from Bodega fin del Mundo,
sparkling wine for the toast coffee or tea and petit tours.