



KYLOE



THE TASTE OF NAVARRA

5 COURSE DINNER

CANAPÉS

Goats curd & garlic aioli tarts
Smoked salmon & cucumber cannellonis

Paired with

ROSADO DE LÁGRIMA



SCOTTISH MONKFISH CEVICHE

Mojo Rojo, vine tomato, radish, coriander

Paired with

SA UVADOBLE



BRAISED OX CHEEK

Cumin & smoked paprika glaze, sweet potato, kale, red chilli

Paired with

SA MIL GRACIAS



ABERDEEN ANGUS BEEF FILLET

Confit garlic & bone marrow gratin, crisp potato, charred corn, red wine jus

Paired with

OCHOA RESERVA



ORANGE BLOSSOM TORRIJAS

Seville orange marmalade, torched meringue, orange curd ice cream

Paired with

SA MOSCATO DE OCHOA

