



## GO MENTAL ZUU

### TO SHARE

*Jamón ibérico de bellota* (Iberian ham) with bread with tomato

Seasonal tomato with liquid spherical cheese seasoned with olive and pesto sauce

LUST FOR LIFE • Sea bass *ceviche* with corn cream

COMANCHE • Prawn *gyoza* with citronella mayonnaise and tuna flakes

Roasted octopus with pork chops and potato foam with paprika

Old cow t-bone steak with chips and *piquillo* pepper confit

### DESSERT

Skull ZUU with *mignardises*

### BEVERAGE

Water

White wine: Pazo de San Mauro · Red wine: Marqués de Vargas Reserva

**95** per person: **GO MENTAL MENU + SHOW**

---

## FIREWORK MENU

### TO SHARE

Seasonal tomato with liquid spherical cheese seasoned with olive and pesto sauce

*Foie terrine* with apple and nuts

Tuna *tartare* with citrus and hazelnut

COMANCHE • Prawn *gyoza* with citronella mayonnaise and tuna flakes

### MAIN CHOICE OF

Sea bass with aniseed tubers

Chicken with Norway lobster in Thai curry

PULP FICTION • Beef tenderloin with *foie poêlée*, black trumpet mushrooms and *cep* cream

### DESSERT

Skull ZUU with *mignardises*

### BEVERAGE

Water

White wine: Pazo de San Mauro · Red wine: Marqués de Vargas Reserva

**120** per person: **FIREWORK MENU + SHOW**