

# diurno restaurant & bar

# menu



## CHOOSE A STARTER

- Fresh red shrimp tiradito with lime oil, chipotle mayonnaise and green leafs
- Grilled season artichokes, sweet potato cream and eco-egg yolk
- Duck and vegetables gyozas with sweet chili sauce (8 pieces)
- Avocado in tempura with white tuna tartare
- Manchego Caesar salad with chicken, Manchego D.O. cheese & crispy ibérico ham

## CHOOSE A MAIN DISH

- Grilled 'Iberico' pork fillet, apple chutney and Malaga-style potatoes
- Slowly roasted cod, sauteed wild mushrooms & flesh asparagus w/romesco sauce
- Glazed veal rib with sweet potato puree and roasted spring onions

## CHOOSE A DESSERT

- Crispy millefeuille with Greek yoghurt mousse and raspberry
- Baked cheesecake served w/ red fruit coulis

### DRINKS NOT INCLUDED

*Price per person. Minimum for 2 persons, maximum for 8 persons.*

*Appetizer & sourdough bread 1,95 €/pp  
Appetizer & gluten free bread 2,95 €/pp*

*VAT included*

**31'50**  
EUROS  
VAT INCLUDED



**PAIR THIS MENU WITH  
1 BOTTLE OF JUMILLA  
RED WINE OR 1 BOTTLE  
OF MARIETA WHITE  
WINE FOR ONLY  
15€**