



Valentine's

MENU

STARTERS

BEET RISOTTO

Carnaroli rice, parmigiano, beetroot, feta, chives and micro herbs.

OR

VITELLO TONNATO

Roasted veal, pickled shallots, tuna and anchovies, cured egg yolk and micro herbs.

OR

SPANISH CROQUETTE

A silky croquette stuffed with Iberico ham and Manchego cheese, served with a tomato chutney.

MAIN COURSES

SLOW COOKED PORK LEG

Slow cooked pork with caramelised baby carrots, fresh fennel and green apple salad.

OR

GRILLED CELERIAC

Grilled celeriac in coconut and almond emulsion, sautéed mushrooms, chili mayo, spring onion salad and pumpkin seeds.

OR

GRILLED OCTOPUS

Octopus scented with bay leaves and olive oil, green pea purée, roasted baby potatoes and pomegranate molasses.

DESSERTS

PRICKLY PEAR TARTARE ^P

Fresh local prickly pears and peaches, prickly pear ice cream and local Bajtra gel.

OR

COCONUT PANNA COTTA

Panna cotta with coconut cream and berry coulis.

OR

STRAWBERRY WITH VANILLA ICE-CREAM ^P

Strawberries marinated with lemon and mint, vanilla ice-cream, blackberries and roasted hazelnuts.

• €60 per person excluding beverages •

Reservations to be made via telephone on +356 2711 2711 or via email on restaurant.macina@cugogran.com.

Dinner is served between 18:30h and 22h.

This menu is available only for dinner on Valentine's Day, Wednesday 14th February 2024.



The Little Bastion

RESTAURANT

Vegetarian - 
Vegan - 
Lactose Free - 
Gluten Free - 
Nut Free - 
Vegan option available - 
Lactose Free available - 