

BATIK

Menú degustación

Foie micuit con kikos ahumados,
reducción de sidra y kumquat
Oporto blanco (D.O. Ramos Pinto)

Rollito crujiente de queso y cebolla con
un chili dulce de piña
Libalis Frizzante (D.O. Valles de sadacias)

Arepa frita de ternera asada con panela,
quesillo y salsa de ají amarillo
Pernales rosado (D.O. Sierras de Málaga)

Lubina frita en panko, coliflor chafada
y curry rojo
La Jefa (D.O. Toro)

Abanico ibérico de bellota, patatas
baby al ajillo y mojo verde
Bordón D'Anglade (D.O. Ca Rioja)

Milhojas caramelizadas de crema de
vainilla y manzana caramelizada con canela
Moscatel Reserva de Familia (D.O. Málaga)

45€/persona

60€/persona con maridaje incluido
(IVA incluido)



BATIK

Tasting Menu

Foie micuit with smoked corn nuts,
cider and kumquat reduction

Oporto white (D.O. Ramos Pinto)

Crispy cheese and onion roll with sweet
pineapple chili sauce

Libalis Frizzante (D.O. Valles de sadacias)

Fried arepa with roasted beef, panela,
Latin cheese, and yellow chili sauce

Pernales rosé (D.O. Sierras de Málaga)

Panko-fried sea bass with mashed
cauliflower and red curry

La Jefa (D.O. Toro)

Iberian acorn-fed ham fan, baby potatoes
with garlic and green mojo sauce

Bordón D'Anglade (D.O. Ca Rioja)

Caramelised mille-feuille with vanilla
cream and candied apple with cinnamon

Moscatel Reserva de Familia (D.O. Málaga)

45€/person

60€/person with wine pairing included
(VAT included)

