

La bodega de Ola

Martin Perasategui

Tasting Menu

Arbequina olive oil and rustic bread

Cream of chestnut cream with cardamom

To share

Wagyu cured beef meat served with toasted bread,
tomato and olive oil

Salmon and red prawn salad

Blood sausage with creamy cabbage and spinach

The menu

Crab soup

Piece of Iberian pork with creamy cauliflower puree
and its reduced juice

Warm chocolate cake with milk ice cream, pumpkin and
vanilla

Our petit fours:

Homemade gummy jellies
Chocolate truffle
Piña colada

65€



@labodegadeola