



TEMPOS *Vega Sicilia*

4 Hands Dinner by Nandu Jubany and David Romero

20 de febrero, 2025

Oremus Mandolás Magnum 2020

Red shrimp tartlet, Tear-drop peas and Oscietra caviar
Parisian brioche with foie gras and black truffle

Macán Magnum 2020

Creamed morels stuffed with foie gras, with warm gelée of hibiscus flower infusion

Valbuena 5° Magnum 2018 & Alión Magnum 2018

Turbot with Iberian pancetta, squid veil and roast drippings

Vega Sicilia Unico 2015

Winter cabbage with stewed oxtail and local speciality mushrooms and black truffle

Vega Sicilia Unico 2005

Tender marinated kid goat with and potato parmentier

Vega Sicilia Unico 1995

Pyrenees hare à la royale, Can Jubany style

Oremus Aszú 5 Puttonyos 2000

Pear “Belle Hélène” in Majestic style

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