



# EL TALLER — DEL — *xiquet*

## WINTER RESTAURANT MONTH

JAN 7TH - FEB 8TH

\$65 PER PERSON | WINE PAIRING \$35 \*

### VERA

PAN SEARED SCALLOP, SUNCHOKE,  
BLACK GARLIC, HERB OIL



### IBÈRIC PAELLA

IBERICO ABANICO PORK, SEASONAL MUSHROOMS,  
IBERICO HAM

OPTIONAL UPGRADE +30

### CARN

AUSTRALIAN WAGYU, ESPAÑOL SAUCE,  
CONFIT POTATO, ROSEMARY



### PASTÍS DE CARLOTA

CARROT CAKE SERVED WITH ORANGE  
& CARROT SORBET



### MIGNARDISES

## CHAMPAGNE

KRUG, 169EME CUVEE, CHAMPAGNE .....	75 / 350
RUINART BLANCE DE BLANCS, REIMS, CHAMPAGNE, FRANCE .....	50 / 250
EMEDIS GRAN RESERVA CAVA, PENENDES, SPAIN .....	22 / 110
SCHRAMSBERG BRUT ROSE CALISTOGA, CALIFORNIA .....	22 / 110

## WHITE

MAIO 5 ALBARINO, RIAS BAIXAS, 2021 .....	125
ITSAS MENDI SIETE, TXAKOLINA, 2021 .....	22 / 110
MADAI SOBRE LIAS GODELLO, BIERZO, 2022 .....	18 / 90
QUE BONITO CACAREABA BLANCO, RIOJA 2022 .....	200
PREDICADOR BLANCO, RIOJA, 2022 .....	18 / 90
MUS LIAS VERDEJO, RUEDA 2022 .....	70
RARISSIMO BRANCO ARINTO, BARRIADA, 2017 .....	200

## RED

PREDICADOR, RIOJA, 2021 .....	18 / 90
PECINA RESERVA RIOJA .....	18 / 90
VALTRAVIESO, VINO DE FINCA, RIBERO DEL DUERO, SPAIN .....	18 / 90
VALTRAVIESO CERRO CEREZO, ARLANZA, 2019 .....	350
CARTOIXA DE MONTSALVAT MONTGARNATX, PRIORAT 2016 .....	24 / 125
FINCA MILLARA CUESTA DE LOS OLIVOS TINTO, RIBEIRA SACRA, 2021 .....	15 / 75
MADAI ATLANTIC MENCIA, BIERZO 2018 .....	250
EL BELISARIO TEMPRANILLO, RIOJA, 2020 .....	250

## DIGESTIFS

OLIVARES, MONASTRELL DULCE .....	18
LBV WARRE'S 2009 .....	24
THOMAS JEFFERSON RESERVE MADEIRA .....	24

\*20% FEE WILL BE ADDED TO YOUR FINAL BILL IN ORDER TO  
ENSURE THAT OUR TEAM EARNS A COMPETITIVE WAGE.  
THIS FEE IS NOT A TIP.