



2 Stars
Michelin

Enjoy a unique culinary evening with Dani García

NOVEMBER 4, 2014 · 20:30 H



Vanguard with tradition

The gastronomic practice of Dani García offers a cutting edge cuisine that blends tradition with the latest culinary techniques. Come and enjoy the creations of this prestige chef, awarded with two Michelin stars through an exquisite tasting menu. Reserve now and don't miss out on this once in a lifetime event.

— MENU —

One bite muffins

Cherry, cottage cheese, pistachios and basil gazpacho

Foie gras yogurt with orange aromas and frozen smoked eel

Seafood with black rice on flames

Oxtail ravioli with creamy potatoes and truffles

Passion fruit yogurt, tocino de cielo (custard dessert) and osmosized pineapple

— WINE-PAIRING —

Wine-pairing 5 Spanish wines

An exclusive setting

IBEROSTAR Parque Central offers its magnificent facilities for the setting of a truly luxurious gastronomic experience. Enjoy an unforgettable evening filled with flavors and sensations in this tropical paradise.



225\$
PERSON

INFORMATION AND RESERVATIONS:

Telf: + 537 8606627 ext. 1911/1833

bcenter1@hotelparquecentral.tur.cu

Space is limited. Reservation required.

IBEROSTAR PARQUE CENTRAL *****

Neptuno esquina con Prado y Zulueta

Habana Vieja. Ciudad de La Habana - Cuba



Enjoy being a star