



GROUP MENUS MENÚS DE GRUPO

(Valid until October, 2019 - Válidos hasta octubre de 2019)



SET MENU I - MENU I

(Valid until October, 2019 - Válido hasta octubre de 2019)

DISHES TO BE SHARED - Para compartir

***SLICED ACORN-FED IBERIAN CURED HAM.**

Jamón ibérico de montanera al corte.

***DRESSED SEASONAL TOMATOES WITH PICKLED PIPARRA PEPPERS.**

Tomates de temporada aliñados con piparras encurtidas.

***HOME-MADE CROQUETTES, DIFFERENT FILLING EVERY DAY (2 UNITS PER PERSON).**

Croquetas caseras, diferentes cada día (2 Uds. por persona).

***RUNNY FRIED EGGS WITH FRIED POTATOES, PIPÉRADE AND FINELY SLICED COD CONFIT.**

Huevos de corral rotos con piperrada y laminado de bacalao confitado.

MAIN COURSE (CHOOSE FROM) - Segundo plato (a elegir uno)

(FOR MORE THAN 50 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

***HAKE FROM BURELA WITH TOMATO CHUTNEY AND WASABI MAYONNAISE.**

Merluza de Burela con chutney de tomate y mahonesa de wasabi.

or - o

***BEEF SIRLOIN WITH WITH CONFIT ROSEMARY POTATOES AND PROVENÇAL TOMATO.**

Entrecot de carne roja con patatas al romero y tomate provenzal.

A SWEET ENDING - El final más dulce

***MASCARPONE CREAM AND COFFEE CAKE WITH AMARETTO.**

Tiramisú de Mascarpone, soletilla de café y Amaretto.

***ARABICA COFFEE AND NATURAL HERBAL TEAS.**

Café arábica e infusiones naturales.

***HOMEMADE SWEETS. - Dulces de la Casa.**

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

(D.O. Rueda) Guardaviñas - Verdejo 100%.

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

***MINERAL WATER (STILL OR SPARKLING).**

Aguas minerales con gas o sin gas.

COVER CHANGE PER PERSON €48,50 – VAT INCLUDED

PRECIO POR PERSONA 48,50€ - IVA INCLUIDO

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.

SET MENU II - MENU II

(Valid until October, 2019 - Válido hasta octubre de 2019)

DISHES TO BE SHARED - Para compartir

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*SEASONALLY-CAUGHT TUNA FILLETS WITH PEELED TOMATOES AND FRESH SPRING ONIONS.

Lomos de bonito de campaña con tomate de temporada y cebolla dulce.

*LIME-MARINATED FRIED SEA BASS.

Lubina frita en adobo de lima.

*GRILLED ROCK OCTOPUS WITH PARMENTIER POTATOES AND PAPRIKA OIL.

Pulpo de pedrero a la brasa con Parmentier de patata al aceite de pimentón.

MAIN COURSE (CHOOSE FROM) - Segundo plato (a elegir uno)

(FOR MORE THAN 50 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

*CANTABRIAN MONKFISH LOIN WITH LARGE RED PRAWNS VELOUTTE.

Rape del Cantábrico con veloutte de carabineros.

or - o

*CHARCOAL-GRILLED RIB STEAK WITH HERBED TOMATOES.

Corte de lomo bajo de vaca madura a la parrilla con tomate a las finas hierbas.

A SWEET ENDING - El final más dulce

*HOMEMADE CHEESECAKE WITH WILD BERRIES COULIS.

Tarta de queso hecha en Casa con coulis de frutos del bosque.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

*MINERAL WATER (STILL OR SPARKLING).

Aguas minerales con gas o sin gas.

COVER CHANGE PER PERSON €54,50 - VAT INCLUDED

PRECIO POR PERSONA 54,50€ - IVA INCLUIDO

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SET MENU III - MENU III

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DISHES TO BE SHARED - Para compartir

*SLICED ACORN FED IBERIAN HAM

Jamón ibérico de montanera cortado a cuchillo.

*STEAMED WHITE PRAWN FROM ISLA CRISTINA.

Gamba blanca de Isla Cristina hervida.

*TRUFFLED BURRATA CHEESE SALAD WITH SUN-DRIED TOMATOES AND ROCKET SERVED IN A MUSTARD DRESSING.

Ensalada de Burratina trufada, rúcula y tomate seco al aliño de Módena.

*JIG-CAUGHT SQUID, FRIED TO ORDER WITH ROASTED RED PEPPERS.

Calamares de potera fritos al momento con asadillo de pimientos.

MAIN COURSE (CHOOSE FROM) - Segundo plato (a elegir uno)

(FOR MORE THAN 50 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

*"HAUTE CUISINE" COD SLICE IN PIL-PIL SAUCE.

Bacalao "Alta Cocina" al Pilpil.

or - o

*GRILLED BEEF TENDERLOIN WITH FRESH DUCK FOIE GRAS AND PORTO SAUCE.

Taco de solomillo de vaca mayor a la parrilla con foie al Oporto.

A SWEET ENDING - El final más dulce

*FINE APPLE TART WITH VANILLA ICE CREAM.

Hojaldre fino de manzana con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café árabe e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Murrieta Rva. - Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

*MINERAL WATER (STILL OR SPARKLING) - Aguas minerales con gas o sin gas.

COVER CHANGE PER PERSON €59,50 - VAT INCLUDED

Precio por persona 59,50€ - IVA incluido

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SET MENU IV - MENU IV

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DISHES TO BE SHARED - Para compartir

**ACORN FED IBERIAN HAM KNIFE-CUT.*

Jamón ibérico de montanera cortado a cuchillo.

**GRILLED RED PRAWN FROM JAVEA.*

Gamba roja de Javea a la parrilla.

**PAN-FRIED (SMOOTH) VENUS CLAMS.*

Almejas de concha fina a la sartén.

**HOME-MADE DUCK FOIE GRAS TERRINE WITH OPORTO REDUCTION.*

Terrina de foie de pato mi-cuit hecho en casa con reducción de Oporto.

MAIN COURSE (CHOOSE FROM) - Segundo plato (a elegir uno)

(FOR MORE THAN 50 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

**RICE AND SOUTHERN LARGE RED PRAWN.*

Caldereta de arroz con carabinero del Sur.

or - o

**BILBAO-STYLE TURBOT WITH SEASONAL VEGETABLES AL-DENTE.*

Tronco de rodaballo con verduras de temporada al-dente.

or - o

**SLOW-ROASTED SUCKLING PIG IN ITS JUS.*

Tostón de cochinito asado en su jugo.

A SWEET ENDING - El final más dulce

**GUANAJA CHOCOLATE SOUFFLÉ - Soufflé de chocolate Guanaja.*

**ARABICA COFFEE AND NATURAL HERBAL TEAS*

Café arábica e infusiones naturales.

**HOMEMADE SWEETS - Dulces de la Casa.*

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%

(D.O. Rías Baixas) Martín Codax - Albariño 100%

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%

(D.O. Ca Rioja) Marqués de Murrieta Rva. - Tempranillo, Garnacha tinta y Mazuelo

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot

**MINERAL WATER (STILL OR SPARKLING) - Aguas minerales con gas o sin gas*

COVER CHANGE PER PERSON €65,00 – VAT INCLUDED

Precio por persona 65,00€ - IVA incluido

Considerations about the menu:

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