



GROUP MENUS MENÚS DE GRUPO

(Valid until October 2019 - Validos hasta octubre de 2019)



SET MENU I

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

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

PRIMEROS PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- *Carved slices of acorn-fed Iberico ham.
Jamón ibérico de bellota cortado al corte.
- *Garden tomato with pickled piparra peppers.
Tomates de la Huerta con piparras encurtidas.
- *Soft-centred potato omelette with free-range egg and poached onion.
Tortilla melosa de patata con huevos camperos y cebolla pochada.
- *Marinated dogfish with roasted red peppers (2 Units por person).
Croquetas caseras del Chef (2 Uds por persona).

MAIN COURSE (CHOOSE FROM)

PLATO PRINCIPAL (A ELEGIR)

- *Marinière rice with line-caught fish.
Arroz marinero con pescado de anzuelo.
Or - o
- *Galician-style Celeiro line-caught hake.
Trancha de merluza de Celeiro a la Gallega.
Or - o
- *Grilled beef rib-eye steak with contry-style herbed potatoes.
Entrecot de vaca mayor a las brasas con patata rústica a las finas hierbas.

A SWEET ENDING - EL DULCE FINAL

- *Homemade crêpes with vanilla ice-cream.
Filloas caseras con crema helada de vainilla.
- *Arabica coffee and natural herbal teas.
Café Arábica e infusiones naturales.
- *Home-made sweets - Dulces de la Casa.

WINE LIST - BODEGA

White wine (Magnum) - Vino blanco

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

Red wine (Magnum) - Vino tinto

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

***Mineral water (still or sparkling)**

Aguas minerales, con o sin gas

PRICE PER PERSON €48,00 - VAT INCLUDED
PRECIO POR PERSONA 48,00€ - 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

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

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

PRIMEROS PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- ***Carved slices of acorn-fed Iberico ham.**
Jamón ibérico de bellota cortado a cuchillo.
- ***Boiled Isla Cristina king prawns - Langostinos de Isla Cristina cocidos.**
- ***Small scallops au gratin with Albariño wine (2 Units por person).**
Zamburiñas gratinadas al Albariño (2 Unidades por persona).
- ***Braised octopus with mild Aioli - Pulpo a la brasa con Alioli suave.**

MAIN COURSE (CHOOSE FROM)

PLATO PRINCIPAL (A ELEGIR)

- ***Black rice with vegetables and baby cuttlefish.**

Arroz con verduritas y chipirones de costa.

Or - o

- ***Braised black-bellied monkfish with Boulangère potatoes.**

Pixín de tripa negra a la brasa con patatas panaderas.

Or - o

- ***Entrêcote with baked early potatoes.**

Corte de lomo bajo de vaca madura con patata nueva asada.

A SWEET ENDING - EL DULCE FINAL

- ***Baked cheesecake with red berries coulis.**

Tarta de queso con coulis de frutos rojos.

- ***Arabica coffee and natural herbal teas.**

Café Arábica e infusiones naturales.

- ***Homemade sweets - Dulces de la Casa.**

WINE LIST (CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO PARA TODO EL GRUPO)

White wines (Magnum) - Vino blanco

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

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

Red wines (Magnum) - Vino tinto

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

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

- ***Soft drinks, beers and mineral water (still or sparkling).**

Refrescos, cervezas y aguas minerales, con o sin gas.

PRICE PER PERSON €52,50 – VAT INCLUDED

PRECIO POR PERSONA 52,50€ - IVA INCLUIDO

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SET MENU III

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

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE) **PRIMEROS PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)**

***Carved slices of acorn-fed Iberico ham.**

Jamón ibérico de montanera cortado a cuchillo.

Cooked white Huelva prawns - Gambas blancas cocidas.

***Grilled green asparagus with romesco sauce.**

Espárragos verdes seleccionados al grill con su romescos

***Galician-style octopus with Vera paprika oil.**

Pulpo a la Gallega al aceite de pimentón de la Vera.

MAIN COURSE (CHOOSE FROM)

PLATO PRINCIPAL A ELEGIR

***Rice stew with monkfish and clams.**

Caldereta de arroz con rape y almejas.

Or - o

***Grilled sea bass with tomato casse and basil emulsion.**

Lubina a la parrilla con cassé de tomate y emulsión de albahaca.

Or - o

***Grilled beef sirloin with confit crystal peppers.**

Solomillo de vaca mayor a la parrilla con pimientos de cristal confitados.

A SWEET ENDING - EL DULCE FINAL

***Homemade brownie with dark chocolate and nuts.**

Brownie artesano con chocolate negro y frutos secos.

***Arabica coffee and natural herbal teas - Café Árábica e infusiones naturales**

Homemade sweets - Dulces de la Casa.

WINE LIST (CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) **BODEGA (A ELEGIR UN VINO BLANCO Y TINTO PARA TODO EL GRUPO)**

White wines (Magnum) - Vino blanco

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

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

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

Red wines (Magnum) - Vino tinto

(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 Riscal, Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal

Tempranillo, Cabernet Sauvignon y Merlot.

***Mineral water (still or sparkling) - Aguas minerales, con o sin gas.**

PRICE PER PERSON €56,50 - VAT INCLUDED
PRECIO POR PERSONA 56,50€ - IVA INCLUIDO

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SET MENU IV

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

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE) PRIMEROS PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

***Carved slices of acorn-fed Iberico ham.**

Jamón ibérico de bellota cortado a cuchillo.

***Grilled red prawns - Gambas rojas a la plancha.**

*Pan-fried Carril clams - Almejas finas de Carril a la sartén.

***Andalusian-style jig-caught squid with roasted peppers.**

Calamar de potera a la Andaluza con pimientos asados.

MAIN COURSE (CHOOSE FROM)

PLATO PRINCIPAL A ELEGIR

***Rice casserole with Isla Cristina large red prawns.**

Arroz con carabineros de Isla Cristina.

Or - o

***Char-grilled turbot with Bilbaína-lemon sauce and al-dente vegetables.**

Rodaballo a la brasa con Bilbaina-limón y verduras al-dente.

Or - o

***Red-oak grilled rib-eye steak salted to taste.**

Chuletón al carbón de encina al punto de sal.

A SWEET ENDING - EL DULCE FINAL

***Dark chocolate soufflé with vanilla ice cream.**

Sotobó de chocolate negro y crema helada de vainilla.

***Arabica coffee and natural herbal teas -** Café Árábica e infusiones naturales.

***Homemade sweets -** Dulces de la Casa.

WINE LIST, (CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

BODEGA, (A ELEGIR UN VINO BLANCO Y UN TINTO PARA TODO EL GRUPO)

White wines (Magnum) - Vino blanco

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

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

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

Red wines (Magnum) - Vino tinto

(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 Riscal, Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal

Tempranillo, Cabernet Sauvignon y Merlot.

***Mineral water (still or sparkling) -** Aguas minerales, con o sin gas.

Aguas minerales, con o sin gas.

PRICE PER PERSON €60,00 – VAT INCLUDED

PRECIO POR PERSONA 60,00€ - IVA INCLUIDO

Considerations about the menu:

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