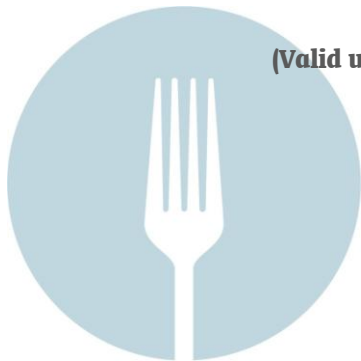


GROUP MENÚ MENÚ DE GRUPOS

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



SET MENU 1 - MENÚ 1

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

DISHES TO BE SHARED - Para compartir (1 dish for 4 people - 1 plato para 4 personas)

*CARVED SLICES OF ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*SEASONAL TOMATO SALAD WITH BONITO FILLET AND SPRING ONION.

Ensalada de tomate de temporada con lomos de bonito de campaña y cebolleta fresca.

*LEEK CONFIT AND COD OMELETTE.

Tortilla de puerro confitado y bacalao.

*SPIDER CRAB AND LARGE RED PRAWN CROQUETTES (2 UNITS PER PERSON).

Croquetas de centollo y carabineros (2 Uds. Por persona).

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

* MARINIÈRE RICE WITH PEELED SHELLFISH, SO YOU DON'T STAIN YOURSELF.

Arroz marinero limpio, para no mancharse.

Or - o

*CELEIRO HAKE WITH A LIGHT BILBAO-STYLE SAUCE AND SEASONAL VEGETABLES.

Merluza de Celeiro a la Bilbaína ligera con verduras de temporada.

Or - o

*OAK CHAR-GRILLED BEEF SIRLOIN STEAK WITH HERBED RUSTIC POTATOES.

Entrecot de vacuno mayor al carbón de encina con patatas rústicas a las finas hierbas.

A SWEET ENDING - El dulce final

*HOME-MADE CHEESECAKE WITH TOFFEE CARAMEL.

Tarta artesana de queso con caramelo Toffee.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

*HOME-MADE SWEET - Dulces de la Casa.

OUR SELECTION OF WINE - Bodega

WHITE WINE - Vino blanco

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

RED WINE - Vino tinto

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

MINERAL WATER (STILL OR SPARKLING)

Aguas minerales con gas o sin gas

COVER CHARGE 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 2 - MENÚ 2

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

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

*CARVED SLICES OF ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*BOILED TRAMMEL-CAUGHT PRAWNS.

Langostinos de trasmallo cocidos.

*GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

*GALICIAN-STYLE OCTOPUS WITH GALICIAN POTATOES.

Pulpo a la Gallega con sus cachelos.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

* FISHERMEN'S RICE WITH BABY SQUID AND VEGETABLES.

Arroz de pescadores con chipirones y verduritas.

or - o

*CHAR-GRILLED BLACK-BELLIED MONKFISH WITH TOASTED GARLIC AND AL-DENTE VEGETABLES.

Rape de tripa a las brasas con refrito de ajos y verduras al dente.

or - o

*BEEF SIRLOIN WITH CONFIT CRISTAL PEPPERS.

Lomo de vacuno mayor con pimientos cristal confitados.

A SWEET ENDING - El dulce final

*MILK TOAST OF BRIOCHE BREAD WITH VANILLA ICE CREAM.

Torrija brioche con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

*HOME-MADE SWEET - 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 CHARGE PER PERSON €52,50 - VAT INCLUDED

Precio por persona 52,50€ - IVA incluido

Considerations about the menu:

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SET MENU 3 - MENÚ 3

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

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

- *KNIFE-CUT ACORN FED IBERIAN CURED HAM.
Jamón ibérico de bellota cortado al momento.
- *BOILED HUELVA WHITE PRAWNS.
Gambas blancas de Huelva hervidas.
- *BAKED SCALLOPS (2 UNITS PER PERSON).
Zamburiñas al horno (2 Uds. Por persona).
- *ANDALUSIAN-STYLE JIG-CAUGHT SQUID.
Calamar de potera a la Andaluza.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

- *DRY RICE WITH ROCK MONKFISH, CUTTLEFISH WITH TENDER YOUNG GARLIC.
Arroz seco de rape de roca, choco de potera y ajetes.
or - o
- *LINE-CAUGHT SEA BASS WITH POTATO FLAKES.
Lubina de pincho a la escama de patata.
or - o
- *CHAR-GRILLED BEEF FILLET WITH PROVENÇAL STYLE TOMATO AND ROSEMARY.
Solomillo de vacuno mayor a las brasas con tomate provenzal al romero.

A SWEET ENDING - El dulce final

- *FLUID CHEESE COULANT AND A RED BERRY COULIS.
Coulant de queso fluído y coulis de frutos rojos.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS.
Café arábica e infusiones naturales.
- *HOME-MADE SWEET.
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 CHARGE PER PERSON €56,50 - VAT INCLUDED

Precio por persona 56,50€ - IVA no incluido

Considerations about the menu:

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SET MENU 4 - MENÚ 4

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

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

*KNIFE-CUT ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*GRILLED RED PRAWNS FROM JAVEA.

Gamba roja de Javea a la parrilla.

*PAN-FRIED CAMBADOS CLAMS.

Almejas de Cambados a la sartén.

*GRILLED ROCK OCTOPUES WITH MILD AIOLI.

Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

*RICE HOTPOT WITH ISLA CRISTINA LARGE RED PRAWNS.

Caldero de arroz con carabinero de Isla Cristina.

or - o

*CHAR-GRILLED TURBOT WITH GRILLED VEGETABLES.

Rodaballo a la brasa con verduras grillé.

or - o

*BEEF SIRLOIN AND DUCK FOIE GRAS WITH PORTO WINE REDUCTION

Solomillo de vaca mayor con foie de pato en jugo de Oporto

A SWEET ENDING - El dulce final

*HOT CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM.

Soufflé de chocolate caliente con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

*HOME-MADE SWEET - 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 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 gas o sin gas

COVER CHARGE PER PERSON €60,00 - VAT INCLUDED

Precio por persona 60,00€ - IVA incluido

Considerations about the menu:

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