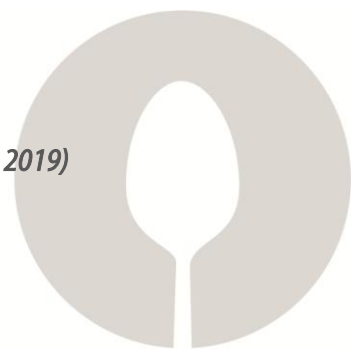




GROUP MENUS MENÚS DE GRUPO

(Valid until June, 2019 - Válidos hasta junio de 2019)



SET MENU I - MENU I

(Valid until June, 2019 - Válido hasta junio 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).

*GRILLED FRESH ARTICHOKES (2 UNITS PER PERSON).

Alcachofas naturales a la parrilla (2 Uds. por persona)



MAIN COURSE (CHOOSE FROM)

Segundo plato (a elegir uno)

*PORCINI MUSHROOM RISOTTO WITH BLACK TRUFFLE AND PARMESAN TUILE.

Risotto de boletus con trufa negra y teja de Parmesano.

or - o

*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 June, 2019 - Válido hasta junio 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.

**GRILLED ROCK OCTOPUS WITH PARMENTIER POTATOES AND PAPRILA OIL.*

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

**BATTERFLIED SILVER ANCHOVIES MARINATED IN LIME.*

Boquerones plateados fritos en adobo de lima.



MAIN COURSE (CHOOSE FROM)

Segundo plato (a elegir uno)

**TAGLIATELLE ALLE VONGOLE WITH CARPET SHELL CLAMS.*

Tagliatelle alla vongole (salteado con almejas finas).

or - o

**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

Considerations about the menu:

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SET MENU III - MENU III

(Valid until June, 2019 - Válido hasta junio de 2019)

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)

***RICE CASSEROLE WITH CLAMS AND CUTTLEFISH.**

Caldereta de arroz con choco y almejas.

or - o

***"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

***CHEESECAKE WITH TOASTED EGG CREAM.**

Hojaldre fino de manzana con crema helada de vainilla.

***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 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

Considerations about the menu:

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SET MENU IV - MENU IV

(Valid until June, 2019 - Válido hasta junio de 2019)

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.

**THINLY SLICED COD CONFIT WITH OIL, GARLIC AND PEPPERS,*

SERVED WITH FRIED EGGS AND CRISPY POTATOES.

Laminado de bacalao confitado con su Ajoarriero y huevos rotos.

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

**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 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 €65,00 – VAT INCLUDED

Precio por persona 65,00€ - IVA incluido

Considerations about the menu:

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