

GROUP MENUS

MENÚS DE GRUPO

(Valid until May, 2021 - Válidos hasta mayo de 2021)

SET MENU I

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

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

Jamón ibérico de montanera 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 de patata con huevos camperos y cebolla pochada.

***Chef's croquettes (2 units por person).**

Croquetas caseras del Chef (2 uds. por persona).

Main course (choose from) - Segundo plato (a elegir)

***Marinière rice with line-caught fish.**

Arroz marinero con pescado de anzuelo.

or -o

***Galician-style Celeiro line-caught hake.**

Trancho de merluza de Celeiro a la gallega.

or -o

***Grilled beef rib-eye steak with country-style herbed potatoes.**

Entrecot de vaca mayor a las brasas con patata rústica a las finas hierbas.

A sweet ending - 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 - Nuestra bodega

White wine (Magnum) - Vino blanco (Magnum)

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

Red wine (Magnum) - Vino tinto (Magnum)

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

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

Price per person €50,00 (VAT included)

Precio por persona 50,00€ (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 equal or better characteristics according to the needs of the restaurant.*

SET MENU II

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato 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 uds. por persona).
- *Braised octopus with mild Aioli - Pulpo a la brasa con Alioli suave.

Main course (choose from) - Segundo plato (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 – dulce final

*Artisanal cheesecake with a caramel toffee sauce.

Tarta de queso hecha en casa con caramelo Toffee.

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

*Home-made sweets - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

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

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

Red wines (Magnum) - Vinos tintos (Magnum)

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

(D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 100%.

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

Price per person €55,00 (VAT included)

Precio por persona 55,00€ (IVA incluido)

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
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SET MENU III

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato 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 artichokes flowers sprinkled with salt flakes (2 units per person).

Alcachofas en flor a la parrilla con escama de sal (2 uds. por persona).

*Galician-style octopus with Vera paprika oil - Pulpo a la gallega al aceite de pimentón de la Vera.

Main course (choose from) - Segundo plato (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 – dulce final

*Homemade brownie with dark chocolate and nuts.

Brownie artesano con chocolate negro y frutos secos.

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

*Home-made sweets - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

(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) - Vinos tintos (Magnum)

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

(D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 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 €57,00 (VAT included)

Precio por persona 57,00€ (IVA incluido)

Considerations about the menu:

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SET MENU IV

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato 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) - Segundo plato (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 Bilbaína-limón y verduras al dente.
or -o
- *Red-oak grilled rib-eye steak salted to taste - Chuleta al carbón de encina al punto de sal.

A sweet ending – 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 Arábica e infusiones naturales.
- *Home-made sweets - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group) Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

- (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) - Vinos tintos (Magnum)

- (D.O. Ca. Rioja) Hacienda Calavia, Crianza - Tempranillo 100%.
- (D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 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 €60,00 (VAT included)

Precio por persona 60,00€ (IVA incluido)

Considerations about the menu:

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