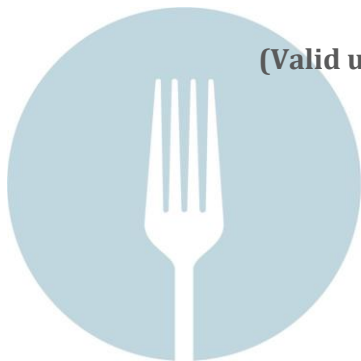


## GROUP MENUS MENÚ DE GRUPO

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



## SET MENU 1 - MENÚ 1

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

### 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.

\*IBERICO HAM AND LARGE RED PRAWN CROQUETTES (2 UNITS PER PERSON).

Croquetas de ibérico y carabineros (2 uds. por persona).

### MAIN COURSE (CHOOSE FROM) - Para seguir (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)

\* 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 de queso artesana 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 Calavia Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING) - Aguas minerales con gas 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 2 - MENÚ 2

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

### 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 FRESH ARTICHOKE SPRINKLED WITH SALT SALT CRYSTALS (2 UNITS PER PERSON).

Alcachofas naturales a la parrilla con cristal de sal (2 uds. por persona)

\*GALICIAN-STYLE OCTOPUS WITH GALICIAN POTATOES.

Pulpo a la gallega con sus cachelos.

### MAIN COURSE (CHOOSE FROM) - Para seguir (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)

\* FISHERMEN'S RICE WITH BABY SQUID AND VEGETABLES.

Arroz de pescadores con chipirones y verduras.

or - o

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

Rape de tripa negra 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 (choose a white wine and a red one) - (MAGNUM)

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

#### WHITE WINES - Vinos blancos

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

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

#### RED WINES - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia 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

**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 3 - MENÚ 3

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

#### 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)

(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)

\*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 fluido 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 (choose a white wine and a red one) - (MAGNUM)

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

##### WHITE WINES - Vinos blancos

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

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

##### RED WINES - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia 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

**PRICE PER PERSON €57,00 - VAT INCLUDED**

**Precio por persona 57,00€ - IVA no incluido**

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#### SET MENU 4 - MENÚ 4

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

#### 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 Jávea a la parrilla.
- \*PAN-FRIED CAMBADOS CLAMS.  
Almejas de Cambados a la sartén.
- \*GRILLED ROCK OCTOPUES WITH MILD AÏOLI.  
Pulpo de pedrero a la brasa con Alioli suave.

#### MAIN COURSE (CHOOSE FROM) - Para seguir (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 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 (choose a white wine and a red one) - (MAGNUM)

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

##### WHITE WINES - Vinos blancos

- (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 - 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 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

**PRICE PER PERSON €60,00 - VAT INCLUDED**

**Precio por persona 60,00€ - IVA incluido**

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