

GROUP MENUS MENÚS DE GRUPO

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



SET MENU I - MENÚ I

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

DISHES TO BE SHARED - PARA COMPARTIR

CARVED SLICED OF ACORN-FED IBERICO HAM.

Jamón ibérico de bellota al corte.

GARDEN TOMATO WITH PICKLED PIPARRA PEPPERS DRESSED.

Tomates de la Huerta con piparras encurtidas.

SCALLOPS AU GRATIN WITH ALBARIÑO WINE (2 UNITS PER PERSON).

Zamburiñas gratinadas al Albariño (2 uds. por persona).

CHEF'S CROQUETTES (IBERICO HAM AND LARGE RED PRAWN).

Croquetas caseras del Chef (de ibérico y carabineros).

MAIN COURSE (CHOOSE FROM) - SEGUNDO PLATO (A ELEGIR)

(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 DON'T STAIN YOURSELF.

Arroz marinero limpio, "para no mancharse".

LINE-CAUGHT HAKE IN A SMOOTH BILBAINA SAUCE SERVED WITH AL-DENTE VEGETABLES.

Merluza de pincho a la Bilbaína suave y verduras al-dente.

CHAR-GRILLED BEEF STEAK WITH HERBED COUNTRY POTATOES.

Lomo de vaca mayor a la parrilla con patatas rústicas a las finas hierbas.

A SWEET ENDING - EL FINAL MÁS DULCE

BAKED HOME-MADE CHEESECAKE WITH RED FRUITS COULIS.

Tarta de queso hecha en Casa con coulis de frutos rojos.

ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Arábica e infusiones naturales.

HOMEMADE SWEETS - 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 II - MENÚ II

(Valid until May, 2020 - Válido hasta mayo de 2020)

DISHES TO BE SHARED - PARA COMPARTIR

SLICED ACORN-FED CURED HAM.

Jamón ibérico de montanera al corte.

PRAWNS FROM SANLÚCAR, COOKED IN SEAWATER.

Langostinos de Sanlúcar cocidos al agua de mar.

FRIED HAKE MORSELS WITH A RICE-FLOUR COATING WITH LIME MAYONNAISE.

Bocaditos de merluza fritos en harina de arroz con mahonesa de lima.

GALICIAN-STYLE OCTOPUS WITH PAPRIKA OIL AND GALICIAN POTATOES.

Pulpo a la gallega con sus cachelos y aceite de pimentón.

MAIN COURSE (CHOOSE FROM) - SEGUNDO PLATO (A ELEGIR)

(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)

DRIED RICE WITH BABY GREENS AND SMALL SQUIDS.

Arroz seco con verduritas y chipirones.

LINE-CAUGHT SEA BASS IN A MARINIÈRE BISQUE.

Lubina de pincho con bisqué marinero.

CHAR-GRILLED BEEF STEAK WITH MALDON SEA SALT.

Entrecot de vacuno mayor a la parrilla con sal Maldón.

A SWEET ENDING - EL FINAL MÁS DULCE

CLASSIC TIRAMISÚ WITH CREAMY MASCARPONE, AMARETTO AND COFFEE CAKE.

Tiramisú (cremoso de Mascarpone, Amaretto y soletilla de café).

ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Árabe e infusiones naturales.

HOMEMADE SWEETS - 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

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SET MENU III - MENÚ III

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DISHES TO BE SHARED - PARA COMPARTIR

KNIFE-CUT ACORN-FED IBERIAN HAM.

Jamón ibérico de bellota al corte.

STEAMED HUELVA DEEP-SEA SHRIMP.

Gamba blanca de Huelva cocida.

GRILLED FRESH ARTICHOKE SPRINKLED WITH SALT FLAKES (2 UNITS PER PERSON).

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

ANDALUSIAN JIG-CAUGHT SQUID WITH ALBARIÑO WINE MAYONNAISE.

Calamares de potera a la andaluza con mayonesa de Albariño.

MAIN COURSE (CHOOSE FROM) - SEGUNDO PLATO (A ELEGIR)

(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 SEAFOOD RICE WITH ISLA CRISTINA RED PRAWN.

Arroz marinero seco con carabineros de la Isla.

CANTABRIAN MONKFISH WITH TOASTED GARLIC.

Rape del Cantábrico al ajo dorado.

GRILLED BEEF FILLET AND PEPPER CONFIT.

Solomillo de vacuno mayor y pimientos confitados.

A SWEET ENDING - EL FINAL MÁS DULCE

EGG YOLK AND CARAMEL PUDDING WITH CREAMY VANILLA ICE CREAM.

Tocinillo de cielo al caramelo con helado cremoso de vainilla.

ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Árabe e infusiones naturales.

HOMEMADE SWEETS - 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 €60,00 – VAT INCLUDED

PRECIO POR PERSONA 60,00€ - IVA INCLUIDO

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SET MENU IV - MENÚ IV

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DISHES TO BE SHARED - PARA COMPARTIR

- KNIFE-CUT ACORN-FED IBERIAN HAM - Jamón ibérico de bellota al corte.
GRILLED RED PRAWNS FROM SANTA POLA - Gambas rojas de Santa Pola a la parrilla.
BRAISED ROCK OCTOPUS WITH MILD AÏOLI.
Pulpo de pedrero a la brasa con Alioli suave.
LIME MARINATED AND FRIED LINE-CAUGHT SEA BASS, PICKLED ONION AND CORIANDER LEAVES.
Lubina de pincho frita al adobo de lima, cebolla encurtida y cilantro.

MAIN COURSE (CHOOSE FROM) - SEGUNDO PLATO (A ELEGIR)

(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 SEAFOOD RICE WITH NATIONAL LOBSTER.

Arroz Marinero seco con bogavante nacional.

BAKED TURBOT WITH A LIGHT BILBAO-STYLE SAUCE.

Rodaballo al horno con Bilbaína ligera.

FILLET STEAK IN A TRUFFLE JUS AND FRESH DUCK FOIE.

Solomillo en jugo trufado y foie fresco de pato.

A SWEET ENDING - EL FINAL MÁS DULCE

DARK CHOCOLATE SOUFFLÉ WITH CREAMY VANILLA ICE CREAM.

Soufflé de chocolate negro y crema helada de vainilla.

ARABICA COFFEE AND NATURAL HERBAL TEA - Café Árábica e infusiones naturales.

HOMEMADE SWEETS - 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 €65,00 - VAT INCLUDED

PRECIO POR PERSONA 65,00€ - IVA INCLUIDO

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