



GROUP MENUS MENÚS DE GRUPO

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



SET MENU 1

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE)

PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

Jamón ibérico de montanera al corte.

*SOFT-CENTRED LEEK AND COD OMELETTE.

Tortilla jugosa de bacalao y puerros.

*SPINACH SALAD WITH FRESH APPLE, PINE NUTS, FRIED BACON AND A MUSTARD DRESSING

Ensalada de espinacas, manzana fresca, piñones y beicon frito al aliño de mostaza.

*SELECTION OF CREAMY CROQUETTES (2 UNITS PER PERSON)

Selección de croquetas cremosas (2 uds. por persona).

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL 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 segundo plato con antelación)

*RICE À LA MARINIÈRE WITH PEELED SHELLFISH.

Arroz marinero limpio, "para no mancharse".

*PAN-FRIED LINE-CAUGHT HAKE WITH GARLIC AND LA VERA PAPRIKA SAUCE.

Merluza de pincho a la sartén con su ajada de pimentón de La Vera.

*BEEF SIRLOIN WITH ROASTED PIQUILLO PEPPERS.

Lomo bajo de carne roja con pimientos de piquillo.

SWEET ENDING - EL DULCE FINAL

* EGG YOLK AND CARAMEL PUDDING WITH CREAMY VANILLA ICE CREAM.

Tocino de cielo al caramelo con crema helada de vainilla.

and - y

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Arábica e infusiones naturales.

*HOMEMADE SPONGE CAKE BITES - Bizcocho casero.

WINE LIST – BODEGA

WHITE WINE - VINO BLANCO (MAGNUM)

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

RED WINE - VINO TINTO (MAGNUM)

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

*MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (con gas o sin gas).

PRICE 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 equal or better characteristics according to the needs of the restaurant.

SET MENU 2

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE) PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

Jamón ibérico de montanera al corte.

*RUSSIAN POTATO SALAD WITH FRESHLY CAUGHT BONITO.

Ensaladilla rusa de bonito de campaña.

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

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

*RINGS OF JIG-CAUGHT SQUID FRIED TO ORDER WITH LIME MAYONNAISE.

Rabas de calamar fritas con mahonesa de lima.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL 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 segundo plato con antelación)

*RICE WITH FREE-RANGE PULLET AND SEASONAL VEGETABLES.

Arroz de picantón con verduritas frescas.

*BRAISED SEA BASS WITH TOMATO CASSÉ AND BASIL EMULSION.

Lubina a la parrilla con tomate cassé y emulsión de albahaca.

*ENTRECOT WITH CONFIT HERBED POTATOES.

Entrecot de lomo bajo con patatas confitadas a las finas hierbas.

A SWEET ENDING - EL DULCE FINAL

*MILK BRIOCHE BREAD TOAST "LA ENTRETENIDA".

Torrija brioché La Entretenida.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café Arábica e infusiones naturales.

*HOMEMADE SPONGE CAKE BITES - Bizcocho casero.

WINE LIST - BODEGA

(CHOOSE ONE WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) (SE ELEGIRÁ UN VINO BLANCO Y UN TINTO PARA TODO EL GRUPO)

WHITE WINES - VINOS BLANCOS (MAGNUM)

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

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

RED WINES - VINOS TINTOS (MAGNUM)

(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 €50,00 (VAT INCLUDED)

PRECIO POR PERSONA 50,00€ (IVA INCLUIDO)

Considerations about the menu:

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SET MENU 3

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE) PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

- * SLICED ACORN-FED IBERIAN CURED HAM.
Jamón ibérico de bellota al corte.
- *ATLANTIC BONITO SALAD WITH FRESH TOMATO AND SPRING ONIONS.
Ensalada de bonito del norte, tomate fresco y cebolleta.
- *COD FRITTERS WITH ROSEMARY HONEY (2 UNITS PER PERSON).
Buñuelos de bacalao y miel de romero (2 uds por persona).
- *BRAISED ROCK OCTOPUS WITH MILD AÏOLI SAUCE.
Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL 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 segundo plato con antelación)

- *RICE WITH FRESH SMALL CUTTLFISH AND BABY GREENS.
Arroz con chipirones de costa y verduritas.

- *BLACK-BELLIED MONKFISH SERVED WITH A TARRAGON VINAIGRETTE AND VEGETABLES AL-DENTE.
Rape de tripa negra con vinagre de estragón y verduras al dente.

- *GRILLED BEEF RIB-EYE STEAK WITH PEPPERS CONFIT.
Entrecot de vacuno mayor con pimientos de piquillo confitados.

A SWEET ENDING - EL DULCE FINAL

- *TRADITIONAL QUESADA PASIEGA CHEESE CAKE WITH A CARAMEL TOFFEE SAUCE.
Quesada tradicional con caramelo Toffee.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS
Café Árábica e infusiones naturales
- *HOMEMADE SPONGE CAKE BITES - Bizcocho casero

WINE LIST – BODEGA

(CHOOSE ONE WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) (SE ELEGIRÁ UN VINO BLANCO Y UN TINTO PARA TODO EL GRUPO)

WHITE WINES - VINOS BLANCOS (MAGNUM)

- D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%
- (D.O. Rías Baixas) Martín Códax – Albariño 100%

RED WINES - VINOS TINTOS (MAGNUM)

- (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:

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SET MENU 4

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE) PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

- * SLICED ACORN-FED IBERIAN CURED HAM - Jamón ibérico de bellota al corte.
- *HOMEMADE DUCK LIVER TERRINE WITH FIG PRESERVE.
Terrina de foie hecho en casa con confitura de higos.
- *SALMON TARTARE WITH FRESH AVOCADO AND ROCKET IN A MUSTARD AND LIME DRESSING.
Tartar de salmón, aguacate fresco y rúcula al aliño de lima y mostaza.
- *ANDALUSIAN-STYLE HAKE DELIGHTS WITH JULIENNED POTATO.
Delicias de merluza de pincho a la andaluza con patata hilada.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL 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 segundo plato con antelación)

- *RICE STEW WITH LARGE RED PRAWNS FROM ISLA CRISTINA
Arroz con carabineros de Isla Cristina

- *GUETARIAN-STYLE COASTAL TURBOT, WITH GRILLED VEGETABLES.
Rodaballo de costa estilo Guetaria con verduritas grillé.

- *CRACKLY SUCKLING PIG IN ITS JUS SERVED WITH PINEAPPLE AND APPLE RAVIOLI.
Tostón de cochinito en su jugo con ravioli de piña y manzana.

A SWEET ENDING - EL DULCE FINAL

- *HOT CHOCOLATE SOUFFLÉ WITH VANILLA ICE-CREAM.
Soufflé de chocolate fluido y crema helada de vainilla.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Arábica e infusiones naturales
- *HOMEMADE SPONGE CAKE BITES - Bizcocho casero

WINE LIST – BODEGA

(CHOOSE ONE WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) (SE ELEGIRÁ UN VINO BLANCO Y UN TINTO PARA TODO EL GRUPO)

WHITE WINES - 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 - VINOS TINTOS (MAGNUM)

(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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