

## 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 - Platos para compartir

\*CARVED SLICES OF ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

\*BONITO FILLET BELLY SALAD WITH FRESH TOMATO AND SPRING ONION.

Ensalada de lomos de bonito con tomate fresco y cebolleta dulce.

\*LEEK CONFIT AND FRESH HAKE OMELETTE.

Tortilla de merluza y puerros confitados.

\*COD FRITTERS WITH MALAGA-STYLE AJOBLANCO SOUP (2 UNITS PER PERSON).

Buñuelos de bacalao al Ajoblanco malagueño (2 uds. por persona).

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

\*RICE BROTH À LA MARINIÈRE WITH PEELED SHELLFISH, SO YOU DON'T STAIN YOURSELF.

Caldereta de arroz marinero limpio, "para no mancharse".

or - o

\*ORIO-STYLE FRESH HAKE WITH TURNED VEGETABLES.

Merluza de pincho estilo Orio con verduras torneadas.

or - o

\*BEEF MEDALLIONS IN THEIR JUS WITH PEDRO XIMÉNEZ REDUCTION.

Medallones de solomillo en su jugo al Pedro Ximénez.

### A SWEET ENDING - El dulce final

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

Tocino de cielo al caramelo con vainilla helada.

\*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 II - MENÚ II

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

### DISHES TO BE SHARED - Platos para compartir

- \*SLICED ACORN-FED IBERIAN CURED HAM.  
Jamón ibérico de montanera al corte.
- \*BOILED TRAMMEL-CAUGHT KING PRAW.  
Langostinos de trasmallo cocidos.
- \*HOMEMADE CROQUETTES (2 UNITS PER PERSON).  
Croquetas caseras del Chef (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 CUTTLFISH IN ITS INK.  
Arroz negro a la tinta del calamar.

or - o

- \*BRAISED BLACK-BELLIED MONKFISH WITH GOLDEN GARLIC.  
Rape de tripa negra braseado al ajo dorado.

or - o

- \*CHARCOAL-GRILLED RIB STEAK WITH CONFIT PEPPERS.  
Lomo bajo de vaca madura con pimientos de piquillo confitados.

### A SWEET ENDING - El dulce final

- \*CUSTARD CREAM STUFFED FILLOAS.  
Filloas rellenas de crema pastelera.

- \*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**

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### SET MENU III - MENÚ III

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

#### DISHES TO BE SHARED - Platos para compartir

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

\*COOKED WHITE HUELVA PRAWNS.

Gambas blancas de Huelva cocidas.

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

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

\*BRAISED ROCK OCTOPUS WITH MILD AIOLI.

Pulpo de pedrero a la brasa con Alioli suave.

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

\*COUNTRY-STYLE RICE WITH SEASONAL MUSHROOMS, SIRLOIN STEAK AND GARLIC SHOOTS.

Arroz campestre de setas de temporada, solomillo y ajos tiernos.

or - o

\*"HAUTE CUISINE" COD SLICE IN PIL-PIL SAUCE.

Corte de bacalao "Alta Cocina" al pilpil.

or - o

\*GRILLED BEEF RIB-EYE STEAK WITH MALDON SEA SALT AND RUSTIC POTATOES AND FINE HERBS.

Entrecot de vaca madura con sal Maldón y patata rústica a las finas hierbas.

#### A SWEET ENDING - El dulce final

\*CREAMY TIRAMISÚ WITH AMARETTO AND COFFEE SPONGE CAKE.

Cremoso de tiramisú con Amaretto y soletilla de café.

\*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 incluido**

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### SET MENU IV - MENÚ IV

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

#### DISHES TO BE SHARED - Platos para compartir

\*ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

\*GRILLED JAVEA RED PRAWNS.

Gambas rojas de Jávea a la parrilla.

\*SPICY PAN-FRIED CARRIL CLAMS À LA MARINIÈRE.

Almeja de Carril a la sartén al punto picante.

\*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 LARGE RED PRAWNS.

Arroz caldoso con carabineros de Isla Cristina.

or – o

\*BAKED TURBOT WITH GRILLED VEGETABLES.

Rodaballo al horno con verduras grillé.

or – o

\*BEEF SIRLON WITH FRESH DUCK LIVER AND PEDRO XIMÉNEZ REDUCTION.

Solomillo de vacuno mayor con foie fresco de pato y reducción de Pedro Ximénez.

#### A SWEET ENDING - El dulce final

\*CHOCOLATE BROWNIE AND BOURBON VANILLA ICE CREAM.

Sotobó de chocolate fluido 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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