



GROUP MENUS MENÚS DE GRUPO



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



SET MENU I

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

*CARVED SLICES OF ACORN-FED IBERIAN HAM AND CURED LOIN

Jamón y lomo ibérico puro de bellota cortado a cuchillo

*SALAD OF FRESHLY CAUGHT BONITO FILLETS WITH GARDEN TOMATOES.

Ensalada de lomos de bonito de campaña con tomate de nuestra finca.

*CREAMY SPIDER CRAB CROQUETTES (2 UNITS PER PERSON).

Croquetas cremosas de centollo (2 uds. por persona).

* BOILED ROCK OCTOPUS WITH PAPRIKA OIL.

Pulpo de pedrero cocido al aceite de pimentón.

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 ha de elegir el plato con antelación)

* MARINIÈRE RICE WITH PEELED SHELLFISH, SO YOU DON'T STAIN YOURSELF.

Arroz marinero limpio, "para no mancharse".

* BILBAO-STYLE BURELA HAKE WITH AL DENTE VEGETABLES.

Merluza de Burela a la Bilbaína con verduras al-dente.

*MATURE BEEF SIRLOIN WITH SEA SALT FLAKES.

Lomo bajo de vaca madura a la escama de sal.

A SWEET ENDING - El dulce final

* EGG YOLK AND CARAMEL PUDDING WITH VANILLA ICE CREAM.

Tocino de cielo al caramelo con vainilla helada.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Árábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINES - Bodega

WHITE WINE (MAGNUM) - Vino blanco

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

RED WINE (MAGNUM) - Vino tinto

(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 - 10% VAT INCLUDED

Precio por persona 50,00€ - IVA al 10% 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 being replaced by others of the same or better characteristics according to the needs of the restaurant.

SET MENU II

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

*HAND-SLICED ACORN-FED IBERIAN HAM AND LOIN.

Jamón y lomo ibérico puro bellota cortado a cuchillo.

*INSTANT-BOILED ISLA CRISTINA KING PRAWNS.

Langostinos de Isla Cristina terciados cocidos al momento.

* ANDALUSIAN-STYLE JIG-CAUGHT SQUIDS WITH ROASTED PEPPERS.

Calamares de potera fritos a la Andaluza con pimientos asados.

*GRILLED FRESH ARTICHOKES WITH SEA SALT FLAKES (2 UNITS PER PERSON).

Alcachofas naturales a la parrilla con cristal de sal (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 ha de elegir el plato con antelación)

* BLACK RICE WITH SMALL SQUIDS IN ITS INK.

Arroz negro a la tinta del chipirón.

* GRILLED SEA BASS WITH GARNISH OF FINELY DICED TOMATOES AND BASIL OLIVE OIL.

Lubina a la parrilla con cassé de tomate al aceite de albahaca.

* GRILLED BEEF RIB-EYE STEAK WITH COUNTRY-STYLE HERBED POTATOES.

Entrecot de vacuno mayor con patata rústica a las finas hierbas.

A SWEET ENDING - El dulce final

*GALICIAN FILLOA CRÊPES STUFFED WITH CRÈME PÂTISSIÈRE AND A HINT OF CINNAMON.

Filloas rellenas de crema pastelera al punto de canela.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Árabica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo el grupo

WHITE WINES (MAGNUM) - Vinos blancos

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

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

RED WINES (Magnum) - 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 o sin gas).

PRICE PER PERSON €55,00 - 10% VAT INCLUDED

Precio por persona 55,00€ - IVA al 10% incluido

Considerations about the menu:

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SET MENU III

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

**HAND-SLICED ACORN-FED IBERIAN HAM AND LOIN.*

Jamón y lomo ibérico puro bellota cortado a cuchillo.

**BOILED HUELVA WHITE PRAWNS.*

Gambas blancas de Huelva cocidas.

**GRILLED ROCK OCTOPUS WITH MILD AÏOLI.*

Pulpo de pedrero a la brasa con alioli suave.

**LIME MARINATED AND FRIED SEA BASS, PICKLED RED ONION AND CORIANDER LEAVES.*

Lubina de costa frita al adobo de lima, cebolla roja encurtida y cilantro.

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 ha de elegir el plato con antelación)

** RICE CASSEROLE WITH SOUTHERN LARGE RED PRAWNS.*

Caldereta de arroz con carabineros del Sur.

**CANTABRIAN MONKFISH STEAK WITH TOASTED GARLIC.*

Tronco de rape del Cantábrico al ajo dorado.

**GRILLED CENTRE-LOIN BEEF STEAK WITH CONFIT PIQUILLO PEPPERS.*

Lomo alto de vacuno mayor a la parrilla con pimientos del piquillo confitados.

A SWEET ENDING - El dulce final

**INSTANTLY READY-MADE APPLE TART*

Hojaldre de manzana hecho al momento

**ARABICA COFFEE AND NATURAL HERBAL TEAS*

Café Árabica e infusiones naturales

**HOMEMADE SWEETS - Dulces de la Casa*

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo el grupo

WHITE WINES (MAGNUM) - Vinos blancos

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

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

RED WINES (Magnum) - 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 o sin gas).

PRICE PER PERSON €60,00 - 10% VAT INCLUDED

Precio por persona 60,00€ - IVA al 10% incluido

Considerations about the menu:

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SET MENU IV

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

**HAND-SLICED ACORN-FED IBERIAN HAM AND LOIN.*

Jamón y lomo ibérico puro bellota cortado a cuchillo.

**FRESH DUCK FOIE GRAS TERRINE WITH FIG PRESERVE.*

Terrina de foie fresco de pato con confitura de higos.

**PAN-FRIED CARRIL CLAMS.*

Almejas de Carril a la sartén.

**GRILLED RED PRAWN FROM DENIA.*

Gamba roja de Denia a la parrilla.

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 ha de elegir el plato con antelación)

**RICE STEW WITH NATIONAL LOBSTER.*

Caldereta de arroz con bogavante nacional.

**OVEN-BAKED LINE-CAUGHT TURBOT WITH GRILLED VEGETABLES.*

Rodaballo de pincho al horno con verduras grillé.

**GRILLED BEEF FILLET WITH BOLETUS MUSHROOM AND BLACK TRUFFLE PERIGOURDINE SAUCE.*

Solomillo con Perigourdine de boletus y trufa negra.

A SWEET ENDING - El dulce final

**MASCARPONE TIRAMISU WITH SPONGE CAKE COFFEE AND AMARETTO.*

Tiramisú con Mascarpone, soletilla de café y Amaretto.

**ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árabe e infusiones naturales.*

HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo el grupo

WHITE WINES (MAGNUM) - 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 (MAGNUM) - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia 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 €65,00 - 10% VAT INCLUDED

Precio por persona 65,00€ - IVA al 10% incluido

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