



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

*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*DRESSED SEASONAL TOMATOES WITH PICKLED PIPARRA PEPPERS.

Tomates de temporada aliñados con piparras encurtidas.

*HOME-MADE CROQUETTES, DIFFERENT FILLING EVERY DAY (2 UNITS PER PERSON).

Croquetas caseras, diferentes cada día (2 uds. por persona).

*RUNNY FRIED EGGS WITH PIPERADE AND FINELY SLICED COD CONFIT.

Huevos de corral rotos con piperrada y laminado de bacalao confitado.

MAIN COURSE (CHOOSE FROM) - Segundo plato (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)

*HAKE FROM BURELA WITH TOMATO CHUTNEY AND WASABI MAYONNAISE.

Merluza de Burela con chutney de tomate y mahonesa de wasabi.

or - o

*BEEF SIRLOIN WITH CONFIT ROSEMARY POTATOES AND PROVENÇAL TOMATO.

Entrecot de carne roja con patatas al romero y tomate provenzal.

A SWEET ENDING - El final más dulce

*MASCARPONE CREAM AND COFFEE CAKE WITH AMARETTO.

Tiramisú de Mascarpone, soletilla de café y Amaretto.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

*HOMEMADE SWEETS. - Dulces de la Casa.

OUR SELECTION OF WINE (MAGNUM)

Bodega (Magnum)

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 - Para compartir

*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera cortado al corte.

*SEASONALLY-CAUGHT TUNA FILLETS WITH PEELED TOMATOES AND FRESH SPRING ONIONS.

Lomos de bonito de campaña con tomate de temporada y cebolla dulce.

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

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

*GRILLED ROCK OCTOPUS WITH PARMENTIER POTATOES AND PAPRIKA OIL.

Pulpo de pedrero a la brasa con Parmentier de patata al aceite de pimentón.

MAIN COURSE (CHOOSE FROM) - Segundo plato (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)

*CANTABRIAN MONKFISH LOIN WITH LARGE RED PRAWNS VELOUTE.

Rape del Cantábrico con velouté de carabineros.

or - o

*CHARCOAL-GRILLED RIB STEAK WITH TOMATO CONFIT AND HERBED TOMATOES.

Corte de lomo bajo de vaca madura a la parrilla con tomates confitados y patatas a las finas hierbas.

A SWEET ENDING - El final más dulce

*HOMEMADE CHEESECAKE WITH WILD BERRIES COULIS.

Tarta de queso hecha en Casa con coulis de frutos del bosque.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE AND RED) - (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) La Celestina Crianza - Tempranillo 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

*ACORN-FED IBERIAN CURED HAM KNIFE-CUT.

Jamón de montanera cortado a cuchillo.

*STEAMED WHITE PRAWN FROM ISLA CRISTINA.

Gamba blanca de Isla Cristina hervida.

* GRILLED FRESH ARTICHOKES WITH SEA SALT FLAKES

Alcachofas frescas braseadas a la escama de sal (2 uds. por persona).

* RINGS OF JIG-CAUGHT SQUID FRIED TO ORDER WITH ROASTED RED PEPPERS.

Rabas de calamar de potera fritos al momento con asadillo de pimientos.

MAIN COURSE (CHOOSE FROM) - Segundo plato (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)

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

Bacalao "Alta Cocina" al Pilpil.

or - o

*GRILLED BEEF TENDERLOIN WITH FRESH DUCK FOIE GRAS AND PORTO SAUCE.

Taco de solomillo de vaca mayor a la parrilla con foie al Oporto.

A SWEET ENDING - El final más dulce

*FINE APPLE TART WITH VANILLA ICE CREAM.

Hojaldre fino de manzana con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE AND RED) - (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) La Celestina 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 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

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

DISHES TO BE SHARED - Para compartir

*ACORN-FED IBERIAN CURED HAM KNIFE-CUT.

Jamón ibérico de bellota cortado a cuchillo.

*GRILLED RED PRAWN FROM JAVEA.

Gamba roja de Jávea a la parrilla.

*PAN-FRIED (SMOOTH) VENUS CLAMS.

Almejas de concha fina a la sartén.

*HOME-MADE DUCK FOIE GRAS TERRINE WITH OPORTO REDUCTION.

Terrina de foie de pato mi-cuit hecho en casa con reducción de Oporto.

MAIN COURSE (CHOOSE FROM) - Segundo plato (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)

*LINE-CAUGHT SEA BASS WITH FINE HERBS, OMATO CHUTNEY AND GRILLED PUMPKIN.

Lubina de pincho a las finas hierbas con chutney de tomate y calabaza braseada.

or - o

*SLOW-ROASTED SUCKLING PIG IN ITS JUS.

Tostón de cochinito asado en su jugo.

A SWEET ENDING - El final más dulce

*GUANAJA CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM.

Soufflé de chocolate Guanaja con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE AND RED) - (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) La Celestina Crianza - Tempranillo 100%

(D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Garnacha tinta 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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