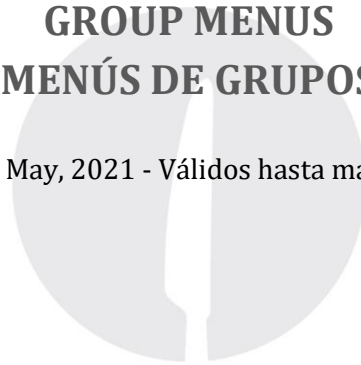


**GROUP MENUS
MENÚS DE GRUPOS**

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



SET MENU 1 - MENÚ 1

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

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*SALAD OF FRESHLY CAUGHT BONITO FILLETS WITH TOMATO AND SPRING ONIONS.

Ensalada de lomos de bonito de campaña con tomate natural y cebolleta dulce.

*LEEK CONFIT AND FRESH HAKE OMELETTE WITH PEPPERS FROM GUERNICA.

Tortilla de puerros confitados, merluza de pincho y pimientos de Guernica.

*MARINATED SAN FERNANDO-STYLE DOGFISH WITH ROASTED PEPPERS.

Bienmesabe de San Fernando con pimientos asados.

MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

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

Arroz Marinero limpio, "para no mancharse".

Or - o

* LINE-CAUGHT HAKE WITH A LIGHT BILBAO-STYLE SAUCE.

Merluza de anzuelo a la Bilbaína ligera.

Or - o

*SIRLOIN SAUTÉED IN ITS JUS WITH GARLIC SHOOTS.

Solomillo de vacuno mayor en su jugo con ajos tiernos.

A SWEET ENDING - EL DULCE FINAL

*CAMEL PUDDING DELICACIES.

Bocadito de cielo al caramelo.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

* LEMON CAVA SORBET - Sorbete de limón al cava.

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 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 2 - MENÚ 2

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

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*KING PRAWNS FROM SANLÚCAR COOKED IN SEAWATER.

Langostinos de Sanlúcar cocidos con agua de mar.

*CREAMY IBERICO HAM CROQUETTES (2 UNITS PER PERSON).

Croquetas cremosas de ibérico (2 unidades por persona).

*ROCK OCTOPUS WITH PAPRIKA OIL AND GALICIAN POTATOES.

Pulpo de pedrero con sus cachelos al aceite de pimentón

MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

*RICE STEW WITH ROCKFISH AND SEASONAL VEGETABLES.

Caldereta de arroz con pescado de roca y verduras de temporada.

Or - o

*LINE-CAUGHT SEA BASS WITH POTATO FLAKES AND GRILLED VEGETABLES.

Lubina de pincho a la escama de patata con verduras grillé.

Or - o

*CHAR-GRILLED BEEF SIRLOIN WITH RED PEPPERS CONFIT.

Lomo de vacuno mayor con pimientos rojos confitados.

A SWEET ENDING - EL DULCE FINAL

*CHEESECAKE FROM OUR BAKERY WITH ORANGE COULIS.

Tarta de queso hecha en casa con coulis de naranja.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café arábica e infusiones naturales

*LEMON CAVA SORBET - Sorbete de limón al cava.

WINE LIST (CHOOSE A WHITE WINE AND A RED ONE)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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 o sin gas).

PRICE PER PERSON €53,00 - VAT INCLUDED

PRECIO POR PERSONA 53,00€ - IVA INCLUIDO

Considerations about the menu:

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SET MENU 3 - MENÚ 3

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

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*BOILED ISLA CRISTINA DEEP-SEA SHRIMPS.

Gambas blancas de Isla Cristina cocidas.

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

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

*FRESH HAKE FRITTERS WITH MILD AJOBLANCO SOUP (2 UNITS PER PERSON).

Buñuelos de merluza de pincho con Ajoblanco suave (2 uds por persona).

MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

*RICE STEW WITH CUTTLEFISH AND COASTAL PRAWNS.

Caldero de arroz con choco y gamba de costa.

Or - o

*COASTAL HAKE WITH A GARLIC AND LA VERA PAPRIKA SAUCE SERVED WITH GALICIAN POTATOES

Merluza de costa a la ajada de pimentón de La Vera y sus cachelos.

Or - o

*GRILLED BEEF RIB-EYE STEAK WITH HERBED POTATOES.

Entrecot de vacuno mayor a la parrilla con patatas a las finas hierbas.

A SWEET ENDING - EL DULCE FINAL

*MACARPONE TIRAMISÚ WITH AMARETTO LIQUOR.

Tiramisú de Mascarpone y su Amaretto.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

* LEMON CAVA SORBET - Sorbete de limón al cava.

WINE LIST (CHOOSE A WHITE WINE AND A RED ONE)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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 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 - MENÚ 4

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

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*CARVED SLICES OF ACORN-FED IBERICO HAM.

Jamón ibérico de bellota cortado a cuchillo.

*GRILLED JAVEA RED PRAWNS - Gambas rojas de Jávea a la parrilla.

*PAN-FRIED JIG-CAUGHT SQUID WITH ROASTED RED PEPPERS.

Calamar de potera frito a la sartén con asadillo de pimientos.

*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

*RICE CASSEROLE WITH SOUTHERN SCARLET PRAWN.

Caldereta de arroz con carabinero del Sur.

Or - o

*BLACK-BELLIED MONKFISH WITH GARLIC AND CHILLIES.

Tronco de rape de tripa negra con su Ajo-guindilla.

Or - o

*BEEF FILLET WITH DUCK FOIE GRAS AND PEDRO XIMÉNEZ REDUCTION.

Solomillo de vacuno madurado, con foie de pato y la reducción de P.X.

A SWEET ENDING - EL DULCE FINAL

* CHOCOLATE FONDANT COULANT WITH VANILLA ICE CREAM.

Coulant de chocolate fluido y crema helada de vainilla.

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

* LEMON CAVA SORBET - Sorbete de limón al cava.

WINE LIST (CHOOSE A WHITE WINE AND A RED ONE)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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, 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 o sin gas).

PRICE PER PERSON €60,00 - VAT INCLUDED

PRECIO POR PERSONA 60,00€ - IVA INCLUIDO

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