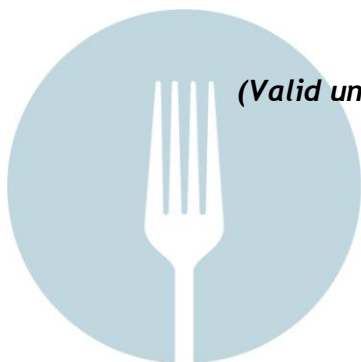


GROUP MENÚS **MENÚS DE GRUPOS**

(Valid until May, 2019 - Válidos hasta mayo de 2019)



SET MENU 1 - MENÚ 1

(Valid until May, 2019 - Válido hasta mayo de 2019)

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

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

Jamón ibérico de montanera al corte.

***SEASONAL TOMATO SALAD WITH BONITO FILLET AND SPRING ONION.**

Ensalada de tomate de temporada con lomos de bonito de campaña y cebolleta fresca.

***LEEK CONFIT AND COD OMELETTE.**

Tortilla de puerro confitado y bacalao.

***SPIDER CRAB AND LARGE RED PRAWN CROQUETTES (2 UNITS PER PERSON).**

Croquetas de centollo y carabineros (2 Uds. Por persona).

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

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

Arroz marinero limpio, para no mancharse.

Or - o

***CELEIRO HAKE WITH A LIGHT BILBAO-STYLE SAUCE AND SEASONAL VEGETABLES.**

Merluza de Celeiro a la Bilbaína ligera con verduras de temporada.

Or - o

***OAK CHAR-GRILLED BEEF SIRLOIN STEAK WITH HERBED RUSTIC POTATOES.**

Entrecot de vacuno mayor al carbón de encina con patatas rústicas a las finas hierbas.

A SWEET ENDING - El dulce final

***HOME-MADE CHEESECAKE WITH TOFFEE CARAMEL.**

Tarta artesana de queso con caramelo Toffee.

***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 Calavía Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING)

Aguas minerales con gas o sin gas

COVER CHARGE PER PERSON €43,50 - VAT INCLUDED

Precio por persona 43,50€ - IVA incluido

Considerations about the menu:

- The menu includes drinks from the beginning of lunch/dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes of 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, 2019 - Válido hasta mayo de 2019)

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

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

Jamón ibérico de montanera al corte.

***BOILED TRAMMEL-CAUGHT PRAWNS.**

Langostinos de trasmallo cocidos.

***GRILLED FRESH ARTICHOKES.**

Alcachofas naturales a la parrilla.

***GALICIAN-STYLE OCTOPUS WITH GALICIAN POTATOES.**

Pulpo a la Gallega con sus cachelos.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

*** FISHERMEN'S RICE WITH BABY SQUID AND VEGETABLES.**

Arroz de pescadores con chipirones y verduritas.

or - o

***CHAR-GRILLED BLACK-BELLIED MONKFISH WITH TOASTED GARLIC AND AL-DENTE VEGETABLES.**

Rape de tripa a las brasas con refrito de ajos y verduras al dente.

or - o

***BEEF SIRLOIN WITH CONFIT CRISTAL PEPPERS.**

Lomo de vacuno mayor con pimientos cristal confitados.

A SWEET ENDING - El dulce final

***MILK TOAST OF BRIOCHE BREAD WITH VANILLA ICE CREAM.**

Torrija brioche 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 (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

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

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

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía 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

COVER CHARGE PER PERSON €49,50 - VAT INCLUDED

Precio por persona 49,50€ - IVA incluido

Considerations about the menu:

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SET MENU 3 - MENÚ 3

(Valid until May, 2019 - Válido hasta mayo de 2019)

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

***KNIFE-CUT ACORN FED IBERIAN CURED HAM.**

Jamón ibérico de bellota cortado al momento.

***BOILED HUELVA WHITE PRAWNS.**

Gambas blancas de Huelva hervidas.

***BAKED SCALLOPS.**

Zamburiñas al horno.

***ANDALUSIAN-STYLE JIG-CAUGHT SQUID.**

Calamar de potera a la Andaluza.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

***DRY RICE WITH ROCK MONKFISH, CUTTLEFISH WITH TENDER YOUNG GARLIC.**

Arroz seco de rape de roca, choco de potera y ajetes.

or - o

***LINE-CAUGHT SEA BASS WITH POTATO FLAKES.**

Lubina de pincho a la escama de patata.

or - o

***CHAR-GRILLED BEEF FILLET WITH PROVENÇAL STYLE TOMATO AND ROSEMARY.**

Solomillo de vacuno mayor a las brasas con tomate provenzal al romero.

A SWEET ENDING - El dulce final

***FLUID CHEESE COULANT AND A RED BERRY COULIS.**

Coulant de queso fluído y coulis de frutos rojos.

***ARABICA COFFEE AND NATURAL HERBAL TEAS.**

Café arábica e infusiones naturales.

***HOME-MADE SWEET.**

Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

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

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

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía 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

COVER CHARGE PER PERSON €54,50 - VAT INCLUDED

Precio por persona 54,50€ - IVA no incluido

Considerations about the menu:

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SET MENU 4 - MENÚ 4

(Valid until May, 2019 - Válido hasta mayo de 2019)

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

***KNIFE-CUT ACORN FED IBERIAN CURED HAM.**

Jamón ibérico de bellota al corte.

***GRILLED RED PRAWNS FROM JAVEA.**

Gamba roja de Javea a la parrilla.

***PAN-FRIED CAMBADOS CLAMS.**

Almejas de Cambados a la sartén.

***GRILLED ROCK OCTOPUES WITH MILD AÏOLI.**

Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

***RICE HOTPOT WITH ISLA CRISTINA LARGE RED PRAWNS.**

Caldero de arroz con carabinero de Isla Cristina.

or - o

***CHAR-GRILLED TURBOT WITH GRILLED VEGETABLES.**

Rodaballo a la brasa con verduras grillé.

or - o

***BEEF SIRLOIN AND DUCK FOIE GRAS WITH PORTO WINE REDUCTION**

Solomillo de vaca mayor con foie de pato en jugo de Oporto

A SWEET ENDING - El dulce final

***HOT CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM.**

Soufflé de chocolate caliente 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 (CHOICE OF WHITE OR RED) - (MAGNUM)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

WHITE WINE - Vinos blancos

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

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

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

RED WINE - Vinos tintos

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

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Murrieta 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

COVER CHARGE PER PERSON €59,00 - VAT INCLUDED

Precio por persona 59,00€ - IVA incluido

Considerations about the menu:

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