

## **GROUP MENÚS** **MENÚS DE GRUPOS**

*(Valid until June, 2019 - Válidos hasta junio de 2019)*



**SET MENU 1 - MENÚ 1**

*(Valid until June, 2019 - Válido hasta junio 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 €48,00 - VAT INCLUDED**

**Precio por persona 48,00€ - 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 the equal or better characteristics according to the needs of the restaurant.

**SET MENU 2 - MENÚ 2**

*(Valid until June, 2019 - Válido hasta junio 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 €52,50 - VAT INCLUDED**

**Precio por persona 52,50€ - IVA incluido**

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**SET MENU 3 - MENÚ 3**

*(Valid until June, 2019 - Válido hasta junio 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, CUTTLERFISH 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 provençal 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 €56,50 - VAT INCLUDED**

**Precio por persona 56,50€ - IVA no incluido**

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**SET MENU 4 - MENÚ 4**

*(Valid until June, 2019 - Válido hasta junio 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 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*

**COVER CHARGE PER PERSON €60,00 - VAT INCLUDED**

*Precio por persona 60,00€ - IVA incluido*

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