



GROUP MENUS MENÚS DE GRUPO

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



SET MENU I - MENU I

(Valid until June, 2019 - Válido hasta junio de 2019)

DISHES TO BE SHARED - PARA COMPARTIR

- ◆ Carved sliced of acorn-fed iberico ham.
Jamón ibérico de bellota al corte.
- ◆ Garden tomato with pickled piparra peppers dressed.
Tomates de la Huerta con piparras encurtidas.
- ◆ Scallops au gratin with Albariño wine (2 Units per person).
Zamburiñas gratinadas al Albariño (2 Uds. por persona).
- ◆ Chef's croquettes (iberico ham and large red prawn).
Croquetas caseras del Chef (de ibérico y carabineros).

MAIN COURSE (CHOOSE FROM)

SEGUNDO PLATO (A ELEGIR UNO)

- ◆ Marinière rice with peeled shellfish, so don't stain yourself.
Arroz marinero limpio, para no mancharse.
or - o
- ◆ Line-caught hake in a smooth bilbaina sauce served with al-dente vegetables.
Merluza de pincho a la Bilbaína suave y verduras al-dente.
or - o
- ◆ Char-grilled beef steak with herbed country potatoes.
Lomo de vaca mayor a la parrilla con patatas rústicas a las finas hierbas.

A SWEET ENDING - EL FINAL MÁS DULCE

- ◆ Baked cheesecake with raspberry coulis.
Tarta de queso con coulis de frambuesa.
- ◆ Arabica coffee and natural herbal teas.
Café arábica e infusiones naturales.
- ◆ Homemade sweets - Dulces de la Casa.

OUR SELECTION OF WINE - BODEGA

WHITE WINE - VINOS BLANCO

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

RED WINE - VINOS 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 II - MENU II

(Valid until June, 2019 - Válido hasta junio de 2019)

DISHES TO BE SHARED - PARA COMPARTIR

- ◆ Sliced acorn-fed cured ham.
Jamón ibérico de montanera al corte.
- ◆ Prawns from sanlúcar, cooked in seawater.
Langostinos de Sanlúcar cocidos al agua de mar.
- ◆ Jig-caught squid grilled with Albariño wine mayonnaise.
Calamares de potera con mayonesa de Albariño.
- ◆ Galician-style octopus with paprika oil and galician potatoes.
Pulpo a la Gallega con sus cachelos y aceite de pimentón.

MAIN COURSE (CHOOSE FROM)

SEGUNDO PLATO (A ELEGIR UNO)

- ◆ Dried rice with baby greens and small squids.
Arroz seco con verduritas y chipirones.

or - o

- ◆ Line-caught sea bass in a marinière bisque.
Lubina de pincho con bisque marinero.

or - o

- ◆ Char-grilled beef steak with Maldon sea salt.
Entrecot de vacuno mayor a la parrilla con sal Maldón.

A SWEET ENDING - EL FINAL MÁS DULCE

- ◆ Classic tiramisú with creamy Mascarpone and coffe cake.
Tiramisú en cremoso de Mascarpone y soletilla de café.
 - ◆ Arabica coffee and natural herbal teas.
Café arábica e infusiones naturales.
 - ◆ Homemade sweets - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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 INCLUIDO

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SET MENU III - MENU III

(Valid until June, 2019 - Válido hasta junio de 2019)

DISHES TO BE SHARED - PARA COMPARTIR

- ◆ Knife-cut acorn-fed iberian ham - Jamón ibérico de bellota al corte.
- Steamed Huelva deep-sea shrimp - Gamba blanca de Huelva cocida.
- ◆ Grilled fresh artichokes. - Alcachofas naturales a la parrilla.
- ◆ Line-caught sea bass marinated in lima.
Lubina de pincho en adobo de lima.

MAIN COURSE (CHOOSE FROM) SEGUNDO PLATO (A ELEGIR UNO)

- ◆ Dry seafood rice with Isla Cristina Red prawn.
Arroz marinero seco con carabineros de la Isla.
or - ó
- ◆ Cantabrian monkfish with toasted garlic.
Rape del Cantábrico al ajo dorado.
or - ó
- ◆ Grilled beef fillet and pepper confit.
Solomillo vaca mayor y pimientos confitados.

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 OR RED)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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 €60,00 – VAT INCLUDED

PRECIO POR PERSONA 60,00€ - IVA INCLUIDO

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SET MENU IV - MENU IV

(Valid until June, 2019 - Válido hasta junio de 2019)

DISHES TO BE SHARED - PARA COMPARTIR

- ◆ Knife-cut acorn-fed iberian ham - Jamón ibérico de bellota al corte.
 - ◆ Grilled red prawns from Santa Pola.
Gambas rojas de Santa Pola a la parrilla.
 - ◆ Pan-dried Carril clams.
Almejas de Carril a la sartén.
 - ◆ Braised rock octopus with mild aioli.
Pulpo de pedrero a la brasa con alioli suave.

MAIN COURSE (CHOOSE FROM)

SEGUNDO PLATO (A ELEGIR UNO)

- ◆ Dry seafood rice with national lobster.
Arroz Marinero seco con bogavante nacional.
or - o
- ◆ Baked turbot with Bilbaína sauce - Rodaballo al horno con Bilbaína templada.
or - o
- ◆ Fillet steak in a truffle jus and fresh duck foie.
Solomillo en jugo trufado y foie fresco de pato.

A SWEET ENDING - EL FINAL MÁS DULCE

- ◆ Egg yolk and caramel pudding with creamy vanilla ice cream.
Tocino de cielo al caramelo con helado cremoso 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 OR RED)

BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)

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 €65,00 – VAT INCLUDED

PRECIO POR PERSONA 65,00€ - IVA INCLUIDO

Considerations about the menu:

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