

## GROUP MENUS MENÚS DE GRUPO

(Valid until October, 2019 - Válidos hasta octubre de 2019)



## SET MENU I - MENU I

(Valid until October, 2019 - Válido hasta octubre 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.

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LINE-CAUGHT HAKE IN A SMOOTH BILBAINA SAUCE SERVED WITH AL-DENTE VEGETABLES.

Merluza de pincho a la Bilbaína suave y verduras al-dente.

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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 HOME-MADE CHEESECAKE WITH RED FRUITS COULIS.

Tarta de queso hecha en casa con coulis de frutos rojos.

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 October, 2019 - Válido hasta octubre 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.

FRIED HAKE MORSELS WITH A RICE-FLOUR COATING WITH LIME MAYONNAISE.

Bocaditos de merluza fritos en harina de arroz con mahonesa de lima.

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.

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LINE-CAUGHT SEA BASS IN A MARINIÈRE BISQUE.

Lubina de pincho con bisque marinerero.

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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

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#### 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 GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

JIG-CAUGHT SQUID WITH ALBARIÑO WINE MAYONNAISE.

Calamares de potera con mahonesa de Albariño.

#### 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.

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CANTABRIAN MONKFISH WITH TOASTED GARLIC.

Rape del Cantábrico al ajo dorado.

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GRILLED BEEF FILLET AND PEPPER CONFIT.

Solomillo vaca mayor y pimientos confitados.

#### A SWEET ENDING - EL FINAL MÁS DULCE

EGG YOLK AND CARAMEL PUDDING WITH CREAMY VANILLA ICE CREAM.

Tocinillo 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%.

###### 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

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### 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.

BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con alioli suave.

LIME-MARINATED FRIED SEA BASS.

Lubina de pincho frita al adobo de lima.

### MAIN COURSE (CHOOSE FROM)

#### SEGUNDO PLATO (A ELEGIR UNO)

DRY SEAFOOD RICE WITH NATIONAL LOBSTER.

Arroz Marinero seco con bogavante nacional.

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BAKED TURBOT WITH BILBAÍNA SAUCE.

Rodaballo al horno con Bilbaína templada.

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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

DARK CHOCOLATE SOUFFLÉ WITH CREAMY VANILLA ICE CREAM.

Soufflé de chocolate negro y 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%.

(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**

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