



GROUP MENUS MENÚS DE GRUPO

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



SET MENU 1

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

*Acorn-fed iberian ham.

Jamón ibérico de montanera al corte.

*Soft-centred leek and cod omelette.

Tortilla jugosa de bacalao y puerros.

*Spinach salad with fresh apple, pine nuts, fried bacon and a mustard dressing
Ensalada de espinacas, manzana fresca, piñones y beicon frito al aliño de mostaza.

*Selection of creamy croquettes (2 Units per person)

Selección de croquetas cremosas (2 Uds. por persona).

Main course (one to be chosen on site) - Plato principal a elegir

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el segundo plato con antelación)

*Rice à la marinère with peeled shellfish.

Arroz marinero limpio, "para no mancharse".

or -o

*Pan-fried line-caught hake with garlic and bay-leaf sauce.

Merluza de pincho a la sartén con su ajada de laurel.

or -o

*Beef sirloin with roasted piquillo peppers.

Lomo bajo de carne roja con pimientos de piquillo.

Sweet ending - El dulce final

* Egg yolk and caramel pudding with creamy vanilla ice cream.

Tocino de cielo al caramelo con crema helada de vainilla.

and - y

*Arabica coffee and natural herbal teas.

Café Arábica e infusiones naturales.

*Homemade sponge cake bites - Bizcocho casero.

Wine list – Bodega

White wine - Vino blanco (Magnum)

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

Red wine - Vino tinto (Magnum)

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

*Mineral water (still or sparkling) - Aguas minerales (con gas o sin gas) .

PRICE PER PERSON €46,50 (VAT INCLUDED)

PRECIO POR PERSONA 46,50€ (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

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

*Acorn-fed iberian ham - Jamón ibérico de montanera al corte.

*Russian potato salad with freshly caught bonito.

Ensaladilla rusa de bonito de campaña.

*Grilled fresh artichokes.

Alcachofas naturales a la parrilla.

*Cod fritters with rosemary honey (2 Units per person)

Buñuelos de bacalao y miel de romero (2 Uds. por persona).

Main course (one to be chosen on site) - Plato principal a elegir

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el segundo plato con antelación)

*Rice with free-range pullet and seasonal vegetables.

Arroz de picantón con verduritas frescas.

or -o

*Braised sea bass served in a light pesto sauce.

Lubina a la parrilla al pesto suave.

or -o

*Entrecot with confit herbed potatoes.

Entrecot de lomo bajo con patatas confitadas a las finas hierbas.

A sweet ending - El dulce final

*Milk Brioche bread toast "La Entretenida".

Torrija brioche La Entretenida.

and - y

*Arabica coffee and natural herbal teas - Café Arábica e infusiones naturales.

*Homemade sponge cake bites - Bizcocho casero.

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wine - Vino blanco (Magnum)

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

(D.O. Rías Baixas) Martín Códax – Albariño 100%..

Red wine - Vino tinto (Magnum)

(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 gas 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 the equal or better characteristics according to the needs of the restaurant.

SET MENU 3

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

- *Acorn-fed iberian ham - Jamón ibérico de bellota al corte.
- *Wild salmon tarte with wakame seaweed.
- Tartar de salmón salvaje con alga wakame.
- *Fried squid strips with lime mayonnaise.
- Rabas de calamar fritas con mahonesa de lima.
- *Braised rock octopus with mild Aioli sauce.
- Pulpo de pedrero a la brasa con Alioli suave.

Main course (one to be chosen on site) - Plato principal a elegir

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el segundo plato con antelación)

- *Rice with small cuttlefish and baby greens.
- Arroz con chipirones de costa y verduritas.

or -o

"Char-grilled monkfish steak. - Tronco de rape a la brasa.

or -o

- *Grilled beef rib-eye steak with peppers confit.
- Entrecot de vacuno mayor con pimientos de piquillo confitados.

A sweet ending - El dulce final

- *Traditional quesada pasiega cheese cake with a caramel toffee sauce.
- Quesada tradicional con caramelo Toffee.
- and - y

*Arabica coffee and natural herbal teas

Café Arábica e infusiones naturales

*Homemade sponge cake bites - Bizcocho casero

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wine - Vino blanco (Magnum)

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

(D.O. Rías Baixas) Martín Códax – Albariño 100%

Red wine - Vino tinto (Magnum)

(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 gas o sin gas) .

PRICE PER PERSON €54,00 (VAT INCLUDED)

PRECIO POR PERSONA 54,00€ (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 4

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

- *Acorn-fed iberian ham - Jamón ibérico de bellota al corte
- *Homemade duck liver terrine with fig preserve
Terrina de foie hecho en casa con confitura de higos.
- *Andalusian-style hake delights with julienned potato.
Delicias de merluza de pincho a la andaluza con patata hilada.
- *Grilled wild asparagus seasoned with salt and served in a romesco sauce.
Parrillada de trigueros al punto de sal con su Romesco.

Main course (one to be chosen on site) - Plato principal a elegir

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el segundo plato con antelación)

*Rice stew with large red prawns from Isla Cristina - Arroz con carabineros de Isla Cristina

or -o

*Oven-roasted turbot served with pilpil sauce.

Rodaballo al horno y su pilpil.

or -o

*Crackly suckling pig in its jus served with pineapple and apple ravioli

Tostón de cochinitillo en su jugo con ravioli de piña y manzana.

A sweet ending - El dulce final

"Hot chocolate soufflé with vanilla ice-cream

Soufflé de chocolate fluido y crema helada de vainilla.

and - y

*Arabica coffee and natural herbal teas - Café Arábica e infusiones naturales

*Homemade sponge cake bites - Bizcocho casero

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wine - Vino blanco (Magnum)

(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 wine - Vino tinto (Magnum)

(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) .

PRICE PER PERSON €58,00 (VAT INCLUDED)

PRECIO POR PERSONA 58,00€ (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.