



**GROUP MENUS
MENÚS DE GRUPO**

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



SET MENU 1

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE)

PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

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 MARINIÈRE WITH PEELED SHELLFISH.

Arroz marinero limpio, "para no mancharse".

*PAN-FRIED LINE-CAUGHT HAKE WITH GARLIC AND LA VERA PAPRIKA SAUCE.

Merluza de pincho a la sartén con su ajada de pimentón de La Vera.

*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 October, 2019 - Válido hasta octubre de 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE) PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

Jamón ibérico de montanera al corte.

*RUSSIAN POTATO SALAD WITH FRESHLY CAUGHT BONITO.

Ensaladilla rusa de bonito de campaña.

*GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

*RINGS OF JIG-CAUGHT SQUID FRIED TO ORDER WITH LIME MAYONNAISE.

Rabas de calamar fritas con mahonesa de lima.

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.

*BRAISED SEA BASS WITH TOMATO CASSÉ AND BASIL EMULSIÓN.

Lubina a la parrilla con tomate cassé y emulsión de albahaca.

*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 brioché La Entretenida.

*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:

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SET MENU 3

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE)

PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

Jamón ibérico de montanera al corte.

*ATLANTIC BONITO SALAD WITH FRESH TOMATO AND SPRING ONIONS.

Ensalada de bonito del norte, tomate fresco y cebolleta.

*COD FRITTERS WITH ROSEMARY HONEY (2 UNITS PER PERSON).

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

*BRAISED ROCK OCTOPUS WITH MILD AÏOLI 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.

*BLACK-BELLIED MONKFISH SERVED WITH A TARRAGON VINAIGRETTE AND VEGETABLES AL DENTE.

Rape de tripa negra con vinagre de estragón y verduras al dente.

*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.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café Árabica 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:

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SET MENU 4

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

STARTERS TO SHARE (ONE DISH FOR EVERY 4 PEOPLE)

PARA EMPEZAR (UN PLATO PARA CADA 4 PERSONAS)

*SLICED IBERIAN HAM FROM MONTANERA.

Jamón ibérico de montanera 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.

*SALMON TARTARE WITH AVOCADO AND ROCKET IN A MUSTARD AND LIME DRESSING.

Tartar de salmón, aguacate fresco y rúcula al aliño de lima y mostaza.

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

*GRILLED RED TUNA WITH SAUTÉED SPINACH AND ROMESCO SAUCE.

Atún rojo en parrilla con salteado de espinacas y su romesco.

*CRACKLY SUCKLING PIG IN ITS JUS SERVED WITH PINEAPPLE AND APPLE RAVIOLI

Tostón de cochinito 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.

*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:

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