



GROUP MENÚS
MENÚS DE GRUPOS

(Valid until October, 2018 - Válidos hasta octubre de 2018)



SET MENU 1 - MENÚ 1

(Valid until October, 2018 - Valido hasta octubre de 2018)

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

***SLICED ACORN-FED CURED IBERICO HAM.**

Jamón ibérico de montanera cortado al momento.

***RUSSIAN SALAD WITH FRESH HAKE.**

Ensaladilla rusa de merluza de pincho.

***SCALLOPS AU GRATIN WITH ALBARIÑO WINE (2 UNITS PER PERSON).**

Zamburiñas gratinadas al Albariño (2 por persona).

***MARINATED AND FRIED DOGFISH WITH ROASTED PEPPERS.**

Bienmesabe en adobo con pimientos asados.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

***MARINIÈRE RICE STEW WITH PEELED SHELLFISH, SO YOU DON'T STAIN YOURSELF.**

Caldereta de arroz Marinero limpio, para no mancharse.

or - o

***GRILLED BABY SQUID (CAUGHT ON A FISHHOOK) WITH MILD AÏOLI.**

Chipirones de anzuelo a la parrilla con alioli suave.

or - o

***BEEF TENDERLOIN SAUTÉED IN ITS JUS WITH PEDRO XIMÉNEZ SAUCE,
WITH GREEN BEANS AND GARLIC SHOOTS.**

Salteado de solomillo en su jugo al Pedro Ximénez con habitas y ajos tiernos.

A SWEET ENDING - El dulce final

***CLASSIC TIRAMISÚ WITH COFFEE CAKE, MASCARPONE AND ITS ACCOMPANYING AMARETTO**

Tiramisú con soletilla de café, Mascarpone y su Amaretto.

***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 blancos

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

RED WINE - Vinos tintos

(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 €43,50 - VAT INCLUDED

Precio por persona 43,50€ - IVA incluido

Considerations about the menu:

- The menu includes drinks from the beginning of lunch/dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes of the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.

SET MENU 2 - MENU 2

(Valid until October, 2018 - Valido hasta octubre de 2018)

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

*CARVED SLICES OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera al corte.

*BOILED TRAMMEL-CAUGHT KING PRAWNS.

Langostinos de trasmallo hervidos.

*THE CHEF'S HOMEMADE CROQUETTES (2 UNITS PER PERSON).

Croquetitas caseras del Chef (2 Uds. por persona).

*ROCK OCTOPUS WITH GALICIAN BOILED POTATOES AND "LA VERA" PAPRIKA OIL.

Pulpo de pedrero con cachelos y pimentón de La Vera.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

*RICE WITH CUTTLFISH AND SEASONAL VEGETABLES.

Arroz con chipirones y verdurita de temporada.

or - o

*BILBAO-STYLE HAKE FROM CELEIRO WITH GRILLED VEGETABLES.

Merluza de Celeiro a la Bilbaína con verduras grillé.

or - o

*BEEF CHEEKS STEWED IN GARNACHA WINE.

Carrillera estofada al vino de Garnacha.

A SWEET ENDING - El dulce final

*HOMEMADE CHEESECAKE WITH TOFFEE CARAMEL.

Tarta de queso hecha en Casa con caramelo Toffee.

*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) - (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.

SOFT DRINKS AND BEERS - Refrescos y cervezas.

COVER CHARGE PER PERSON €49,50 - VAT INCLUDED

Precio por persona 49,50€ - IVA incluido

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SET MENU 3 - MENU 3

(Valid until October, 2018 - Valido hasta octubre de 2018)

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

***SLICED ACORN FED IBERIAN CURED HAM.**

Jamón ibérico de bellota al corte.

***BOILED HUELVA WHITE PRAWNS - Gambas blancas de Huelva cocidas.**

***GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.**

Espárragos verdes al grill con su Romesco.

***COD FRITTERS WITH MALAGA-STYLE AJOBLANCO SOUP (2 UNITS PER PERSON).**

Buñuelos de bacalao y Ajoblanco malagueño (2 Uds. Por persona).

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

***SEAFOOD RICE BROTH WITH CARRIL CLAMS.**

Arroz Marinero caldoso con almejas de Carril.

or - o

***BLACK-BELLIED MONKFISH WITH GOLDEN GARLIC.**

Rape de tripa negra al ajo dorado.

or - o

***GRILLED BEEF FILLET IN ITS GRAVY WITH COUNTRY POTATO.**

Lomo de vaca mayor con sal Maldón y patata morada.

A SWEET ENDING - El dulce final

***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 árabe e infusiones naturales.

***HOMEMADE SWEETS - 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.

SOFT DRINKS AND BEERS - Refrescos y cervezas.

COVER CHARGE PER PERSON €54,50 - VAT INCLUDED

Precio por persona 54,50€ - IVA incluido

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SET MENU 4 - MENU 4

(Valid until October, 2018 - Valido hasta octubre de 2018)

DISHES TO BE SHARED - Para compartir
(1 dish for 4 people - 1 plato para 4 personas)

- *SLICED ACORN FED IBERIAN CURED HAM.
Jamón ibérico de bellota al corte.
- *GRILLED OR BOILED RED PRAWNS FROM JAVEA.
Gambas rojas de Javea cocidas o a la plancha.
- *ANDALUSIAN-STYLE JIG-CAUGHT SQUID WITH ROASTED PEPPERS.
Calamar de potera a la Andaluza con pimientos asados.
- *GALICIAN-STYLE OCTOPUS WITH BOILED BABY POTATOES.
Pulpo de pedrero a la Gallega con sus patatinas.

MAIN COURSE (CHOOSE FROM)

Para seguir (a elegir uno)

- *RICE CASSEROLE WITH ISLA CRISTINA LARGE RED PRAWNS.
Arroz caldoso con carabinero de Isla Cristina.
or - o
- *BAKED TURBOT IN A SMOOTH BILBAINA SAUCE SERVED WITH AL DENTE VEGETABLES.
Rodaballo al horno con Bilbaina ligera y verduras al-dente.
or - o
- *BEEF TOURNEO WITH SEASONAL MUSHROOM SAUCE AND TURNED POTATOES.
Tournedo de vaca madura en jugo de setas de temporada y patatas torneadas.

A SWEET ENDING - El dulce final

- *GALICIAN FILLOA CRÊPES STUFFED WITH CRÈME PÂTISSIÈRE AND A HINT OF CINNAMON.
Filloas de crema pastelera al punto de canela.
- *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) - (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 - Vino tinto

- (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.

SOFT DRINKS AND BEERS - Refrescos y cervezas.

COVER CHANGE PER PERSON €59,00 - VAT NOT INCLUDED

Precio por persona 59,00€ - IVA no incluido

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