



GROUP MENÚ
MENÚS DE GRUPOS

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



SET MENU 1 - MENÚ 1

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

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

***STEWED BEEF CHEEK IN GARNACHA WINE.**

Carrillera de ternera estofada al vino de Garnacha.

A SWEET ENDING - El dulce final

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

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 €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 2 - MENU 2

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

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 verduritas de temporada.

or - o

***BILBAO-STYLE HAKE FROM CELEIRO WITH GRILLED VEGETABLES.**

Merluza de Celeiro a la Bilbaína con verduras grillé.

or - o

***GRILLED ENTRECÔTE WITH THIN-CUT CHIPS.**

Entrecot de carne roja a la parrilla con patatas fritas chips.

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 €52,50 - VAT INCLUDED

Precio por persona 52,50€ - IVA incluido

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SET MENU 3 - MENU 3

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

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 FRESH ARTICHOKES (2 UNITS PER PERSON).**

Alcachofas naturales a la parrilla (2 Uds por persona).

***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 SMALL CUTTLEFISH AND COASTAL SHRIMP.**

Arroz Marinero caldoso con chipirones y gamba de costa.

or - o

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

Rape de tripa negra al ajo dorado.

or - o

***BEEF SIRLOIN WITH RUSTIC POTATOES, SERVED IN A BEEF JUS.**

Solomillo de vaca mayor en su jugo con patata rústica.

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 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 €56,50 - VAT INCLUDED

Precio por persona 56,50€ - IVA incluido

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SET MENU 4 - MENU 4

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

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 RED PRAWNS FROM JAVEA.

Gambas rojas de Javea 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 patatitas.

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 Bilbaína ligera y verduras al-dente.

or - o

*BEEF TOWNEDO 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) Granbazán Ambar - 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 €60,00 - VAT NOT INCLUDED

Precio por persona 60,00€ - IVA no incluido

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