



**GROUP MENÚS**  
**MENÚS DE GRUPOS**



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



**SET MENU 1 - MENÚ 1**

(Valid until October, 2019 - Valido hasta octubre 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 al corte.

\*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

\*PAN-FRIED VEAL FILLET IN JUS WITH CHILLI AND GARLIC.

Salteado de solomillo en su jugo al ajo-guindilla.

**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 October, 2019 - Valido hasta octubre 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 CUTTLEFISH 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.

**COVER CHARGE PER PERSON €52,50 - VAT INCLUDED**

**Precio por persona 52,50€ - 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 3 - MENU 3**

(Valid until October, 2019 - Valido hasta octubre 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 WILD ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros 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 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 AND PEPPERS CONFIT.

Solomillo de vaca mayor en su jugo con patata rústica y pimientos confitados.

**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.

**COVER CHARGE PER PERSON €56,50 - VAT INCLUDED**

**Precio por persona 56,50€ - 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 4 - MENU 4**

(Valid until October, 2019 - Valido hasta octubre 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 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 Bilbaína ligera y verduras al-dente.

or - o

\*BEEF Tournedo 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.

**COVER CHANGE PER PERSON €60,00 - VAT NOT INCLUDED**

**Precio por persona 60,00€ - IVA no 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.