



**GROUP MENÚ**  
**MENÚ DE GRUPOS**

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



### **SET MENU 1 - MENÚ 1**

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

#### **DISHES TO BE SHARED - PLATOS PARA COMPARTIR**

\*SLICED ACORN FED IBERIAN CURED HAM - Jamón ibérico de bellota.

\*SALAD OF FRESHLY CAUGHT BONITO FILLETS WITH PEELED TOMATO AND SPRING ONIONS.

Ensalada de lomos de bonito de campaña con tomate pelado y cebolleta dulce.

\*LEEK CONFIT AND FRESH HAKE OMELETTE WITH PEPPERS FROM GERNIKA.

Tortilla de puerros confitados, merluza de pincho y pimientos de Guernika.

\*MARINATED SAN FERNANDO-STYLE DOGFISH WITH ROASTED PEPPERS.

Bienmesabe de San Fernando con pimientos asados.

#### **MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR**

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

Arroz Marinero limpio, para no mancharse.

Or - o

\*LINE-CAUGHT HAKE WITH A LIGHT BILBAO-STYLE SAUCE.

Merluza de anzuelo a la Bilbaína ligera.

Or - o

\*SIRLOIN SAUTÉED IN ITS JUS WITH GARLIC SHOOTS.

Solomillo de vacuno mayor en su jugo con ajos tiernos.

#### **A SWEET ENDING - EL DULCE FINAL**

\*CARAMEL PUDDING DELICACIES.

Bocadito de cielo al caramelo.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOME-MADE 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 NOT INCLUDED**

**PRECIO POR PERSONA 48,00€ - 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.

## **SET MENU 2 - MENÚ 2**

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

### **DISHES TO BE SHARED - PLATOS PARA COMPARTIR**

\*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota.

\*KING PRAWNS FROM SANLÚCAR COOKED IN SEAWATER.

Langostinos de Sanlúcar cocidos con agua de mar.

\*CREAMY IBERICO HAM CROQUETTES (2 UNITS PER PERSON).

Croquetas cremosas de ibérico (2 unidades por persona).

\*ROCK OCTOPUS WITH PAPRIKA OIL AND GALICIAN POTATOES.

Pulpo de pedrero con sus cachelos al aceite de pimentón

### **MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR**

\*RICE STEW WITH ROCKFISH AND SEASONAL VEGETABLES.

Caldereta de arroz con pescado de roca y verduras de temporada.

Or - o

\*WILD SEA BASS WITH POTATO FLAKES.

Lubina salvaje a la escama de patata.

Or - o

\*CHAR-GRILLED BEEF SIRLOIN WITH RED PEPPERS CONFIT.

Lomo de vacuno mayor con pimientos rojos confitados.

### **A SWEET ENDING - EL DULCE FINAL**

\*CHEESECAKE FROM OUR BAKERY WITH A TOFFEE CARAMEL COATING.

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 NOT INCLUDED**

**PRECIO POR PERSONA 52,50€ - IVA NO INCLUIDO**

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### SET MENU 3 - MENU 3

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#### DISHES TO BE SHARED - PLATOS PARA COMPARTIR

\*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

\*BOILED ISLA CRISTINA DEEP-SEA SHRIMPS.

Gambas blancas de Isla Cristina cocidas.

\*GRILLED FRESH ARTICHOKE ( 2 UNITS PER PERSON).

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

\*COD FRITTERS WITH MILD AJOBLANCO SOUP (2 UNITS PER PERSON).

Buñuelos de bacalao con Ajoblanco suave (2 Uds por persona)

#### MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

\*RICE STEW WITH CUTTLEFISH AND COASTAL PRAWNS.

Caldero de arroz con choco y gamba de costa.

Or - o

\*"HAUTE CUISINE" COD IN PILPIL SAUCE (COD IN ITS OWN SAUCE).

Bacalao "Alta Cocina" al Pilpil.

Or - o

\*GRILLED BEEF RIB-EYE STEAK WITH HERBED POTATOES.

Entrecot de vaca mayor a la parrilla con patatas a las finas hierbas.

#### A SWEET ENDING - EL DULCE FINAL

\*MACARPONE TIRAMISÚ WITH AMARETTO LIQUOR.

Tiramisú de 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 (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 €55,00 – VAT NOT INCLUDED**

**PRECIO POR PERSONA 55,00€ - IVA NO INCLUIDO**

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### SET MENU 4 - MENÚ 4

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

#### DISHES TO BE SHARED - PLATOS PARA COMPARTIR

\*CARVED SLICES OF ACORN-FED IBERICO HAM.

Jamón ibérico de bellota cortado a cuchillo.

\*GRILLED OR COOKED JAVEA RED PRAWNS.

Gambas rojas de Javea a la parrilla.

\*PAN-FRIED JIG-CAUGHT SQUID WITH ROASTED RED PEPPERS.

Calamar de potera frito a la sartén con asadillo de pimientos.

\*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con Alioli suave.

#### MAIN COURSE (CHOOSE FROM) - PLATOS PARA ELEGIR

\*RICE CASSEROLE WITH SOUTHERN SCARLET PRAWNS.

Caldereta de arroz con carabineros del Sur.

Or - o

\*BLACK-BELLIED MONKFISH WITH GARLIC AND CHILLIES.

Tronco de rape de tripa negra con su Ajo-guindilla.

Or - o

\*BEEF FILLET WITH DUCK FOIE GRAS AND PEDRO XIMÉNEZ REDUCTION.

Solomillo de vacuno madurado, con foie de pato y la reducción de P.X..

#### A SWEET ENDING - EL DULCE FINAL

\*CHOCOLATE FONDANT COULANT WITH VANILLA ICE CREAM.

Coulant de chocolate fluido y crema helada 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%.

(D.O. Rías Baixas) Pazo San Mauro - 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%.

(D.O. Ca Rioja) Marqués de Murrieta Rva. – Tempranillo, Garnacha tinta 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 CHARGE PER PERSON €57,20 – VAT NOT INCLUDED**

**PRECIO POR PERSONA 57,20€ - IVA NO INCLUIDO**

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