



GROUP MENÚ
MENÚ DE GRUPOS

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



SET MENU 1 - MENÚ 1

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

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*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

*CAMEL 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 October, 2019 - Válido hasta octubre de 2019)

DISHES TO BE SHARED - PLATOS PARA COMPARTIR

*SLICED ACORN FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*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 AND GRILLED VEGETABLES.

Lubina salvaje a la escama de patata con verduras grillé.

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

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 - Válido hasta octubre de 2019)

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 WILD ASPARAGUS IN ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

*FRESH HAKE FRITTERS WITH MILD AJOBLANCO SOUP (2 UNITS PER PERSON).

Buñuelos de merluza de pincho 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

*COASTAL HAKE WITH A GARLIC AND LA VERA PAPRIKA SAUCE SERVED WITH GALICIAN POTATOES

Merluza de costa a la Ajada de pimentón de La Vera y sus cachelos.

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

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 - MENÚ 4

(Valid until October, 2019 - Válido hasta octubre 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

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.