



### **MENÚ GRUPOS Nº1**

**Mínimo 10 personas**

**45€ p.p.**

#### **STARTERS**

Bread and olive combo

Carrot cream soup with truffle aroma and toasted sunflower seeds

#### **STARTERS TO SHARE**

Tuna tartare with avocado

Aubergine toast with goat's cheese

Pulled pork taco with ranchera sauce and pickled onion

#### **MAIN COURSES:**

Iberian sirloin medallions with Pedro Ximenez sauce, potato wedges and sautéed mushrooms

Thai vegetable curry with coconut cream

Duck confit with mango chutney and potato wedges

Roasted hake with cassava charcoal and sautéed vegetables

#### **DESSERTS**

Assorted desserts

#### **DRINKS**

Water, beer and soft drinks (two per person)

#### **WINE OF YOUR CHOICE**

Red wine: Viña Pomal Crianza D.O. Rioja (1 bottle for 4 people)

White wine: Legaris, Verdejo D.O. Rueda (1 bottle for 4 people)

#### **COFFEE**