



## **GROUP MENU No. Nº2**

Minimum 10 people

**50,00 p.p.**

### **STARTERS**

Bread, olives and aioli combo

Cream of pumpkin soup with toasted sesame seeds

### **STARTERS TO SHARE**

Iberian ham platter with crystal bread and tomato sauce

Foie micuit with apple compote and toast

Prawn ceviche with papaya and avocado

### **MAIN COURSES (choose one):**

Iberian pork cheeks in red wine, mashed potatoes and sautéed asparagus

Cod en papillote with a bed of potatoes and spinach and black garlic aioli

Turkey roll stuffed with mushrooms and pistachios with truffle sauce and carrot purée

Noodles with seasonal vegetables and wok sauce

### **DESSERTS**

Assorted desserts

### **DRINKS**

Water, beer and soft drinks (two per person)

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

Red wine: Legaris Roble D.O. Ribera de Duero (1 bottle for 4 people)

White wine: La Duda, Godello. (1 bottle for 4 people)

### **COFFEE**