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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



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



GROUP MENU Nº3

55,00€ p.p.

Minimum 10 people

STARTERS

Bread, olives and aioli combo

Seafood cream soup with prawn oil

STARTERS TO SHARE

Iberian ham platter with crystal bread and tomato sauce

Foie micuit with apple compote and toast

XL cannelloni with Pedro Ximenez pork cheeks

MAIN COURSES (choose one):

Beef sirloin medallions with sautéed mushrooms and tempura

Galician beef picaña roasted in its own juices, creamy potatoes and

vegetables Roasted sea bass fillets with sautéed vegetables and celery purée.

Thai tofu curry with vegetable raolas and basmati rice

DESSERTS

Assorted desserts

DRINKS

Water, beer and soft drinks (two per person)

WINE TO CHOOSE FROM:

Red wine: Viña Pomal Selección 500 D.O. Rioja (1 bottle for 4 people)

White wine: Leiras. Albariño. (1 bottle for 4 people)

COFFEE



MENU 4 - FINGER FOOD

€45.00 per person

Menu for a minimum of 10 people

Gyosas with sriracha sauce and sesame seeds

Mini beef burgers with cheese and bacon.

Mexican taco with marinated tuna, guacamole and pico de gallo

Tomato and avocado tartare with lime and red chilli vinaigrette.

Peking duck roll

Brioche with braised pork cheeks and piparra pepper mayonnaise

Yakitori chicken skewers

Pulled pork bao bun

Cheesecake with blueberries

DRINKS

(unlimited drinks until dessert service)

Water, beer, soft drinks, wine, vermouth, cava.



MENU 5 - FINGER FOOD

Menu for a minimum of 10 people

€50.00 per person

Anchovy Gilda

Iberian ham with crystal bread and tomato sauce

Pastrami skewer with mozzarella, cherry tomatoes and
basil pesto

Marinated salmon toast with dill butter and masago

Micuit with apple compote

Aubergine toast with goat's cheese

Mini picanha roast beef burger with mustard sauce

Mini bao bun with duck confit

Sirloin skewer on crystal bread

Brownie

DRINKS (unlimited until dessert is served)

Water, beer, soft drinks, wine, vermouth, cava.