



**GROUP MENUS
MENÚS DE GRUPO**

(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 - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

*SELECTION OF ACORN-FED IBERIAN CURED HAM AND IBERIAN TENDERLOIN.

Selección de jamón y solomillo ibérico de bellota al corte.

*SEASONAL TOMATO WITH PICKLED GREEN PEPPERS AND VIRGIN OLIVE OIL.

Tomate de temporada con piparras encurtidas y aceite de oliva virgen.

*CHEF'S CROQUETTES (2 UNITS PER PERSON) - Croquetas caseras del Chef. (2 Uds. Por persona)

*RUSSIAN SALAD WITH TUNA FROM THE NORTH AND GRATED EGG.

Ensaladilla rusa de bonito del norte y huevo hilado.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

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

Arroz marinero limpio, para no mancharse.

*GRILLED BURELA HAKE WITH A LIGHT BILBAO-STYLE SAUCE.

Merluza de Burela a la brasa con su Bilbaína ligera.

*BRAISED BEEF SIRLOIN - Entrecot de vaca madura a las brasas.

(GARNISHING FOR SHARE: CRISPY LETTUCE WITH SWEET ONION AND POTATO CHIPS CRISP, FRIED AT THE MOMENT)

(Guarniciones para compartir: lechuga crujiente con cebolla dulce y patatas chips a la inglesa fritas al momento)

A SWEET ENDING - El dulce final

*MILK TOAST OF BRIOCHE BREAD WITH VANILLA ICE CREAM.

Torrija Brioché con crema helada de vainilla.

*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café arábica e infusiones naturales.

*HOME-MADE SWEET - 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 Calavia 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 €50,00 - VAT INCLUDED

Precio por persona 50,00€ - IVA 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 - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

- *SELECTION OF ACORN-FED IBERIAN CURED HAM AND IBERIAN TENDERLOIN.
Selección de jamón y solomillo ibérico de bellota al corte.
- *ALASKAN RED SALMON TARTARE WITH CELERY, GHERKIN AND HENDRICK'S GIN.
Tartar de salmón rojo de Alaska con apio, pepino y gin Hendricks.
- *GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.
Espárragos trigueros al grill con su romesco.
- *HAKE MORSELS FRIED IN RICE FLOUR - Bocaditos de merluza fritos en harina de arroz.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

- *MARINIÈRE RICE STEW WITH LINE-CAUGHT CUTTLFISH AND VEGETABLES.
Arroz marinero de chipirones de anzuelo y verduras.
-
- *CHAR-GRILLED SEA BASS WITH ITS PILPIL SAUCE - Lubina a las brasas con su Pilpil.
-

*GRILLED RIB STEAK - Lomo bajo de carne roja en parrilla.

(GARNISHING FOR SHARE: CRISPY LETTUCE WITH SWEET ONION AND POTATO CHIPS CRISP, FRIED AT THE MOMENT)

(Guarniciones para compartir: lechuga crujiente con cebolla dulce y patatas chips a la inglesa fritas al momento)

A SWEET ENDING - El dulce final

- *MASCARPONE CREAM TIRAMISU WITH AMARETTO JELLY.
Tiramisú de crema de Mascarpone y gelatina de Amaretto.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS - Café arábica e infusiones naturales
- *HOME-MADE SWEET - 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 Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano 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 €55,00 - VAT INCLUDED

Precio por persona 55,00€ - IVA incluido

Considerations about the menu:

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SET MENU 3 - MENÚ 3

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

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

*SELECTION OF ACORN-FED IBERIAN CURED HAM AND IBERIAN TENDERLOIN.

Selección de jamón y solomillo ibérico de bellota al corte.

*PAN-FRIED VENUS CLAMS - Almejas de concha fina a la sartén.

*BURRATINA CHEESE WITH SUN-DRIED TOMATOES AND BASIL AND PINE NUT EMULSION.

Burratina con tomate deshidratado, emulsión de albahaca y piñones.

*ANDALUSIAN-STYLE JIG-CAUGHT SQUID - Calamar de potera frito a la Andaluza.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

*BLACK RICE WITH CUTTLFISH IN ITS INK - Arroz negro a la tinta del choco.

*BRAISED BLACK-BELLIED MONKFISH - Rape de tripa negra a las brasas.

*CHAR-GRILLED BEEF FILLET SALTED TO TASTE.

Solomillo de carne roja al grill al punto de sal.

(GARNISHING FOR SHARE: CRISPY LETTUCE WITH SWEET ONION AND POTATO CHIPS CRISP, FRIED AT THE MOMENT)

(Guarniciones para compartir: lechuga crujiente con cebolla dulce y patatas chips a la inglesa fritas al momento)

A SWEET ENDING - El dulce final

*BAKED DARK CHOCOLATE SOUFFLÉ WITH VIOLET ICE CREAM.

Soufflé de chocolate negro con crema helada de violeta.

*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café arábica e infusiones naturales.

*HOME-MADE SWEET - 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 Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano 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 €60,00 - VAT INCLUDED

Precio por persona 60,00€ - IVA no incluido

Considerations about the menu:

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SET MENU 4 - MENÚ 4

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

DISHES TO BE SHARED - Para compartir

(1 dish for 4 people - 1 plato para 4 personas)

- *SELECTION OF ACORN-FED IBERIAN CURED HAM AND IBERIAN TENDERLOIN.
Selección de jamón y solomillo biérico de bellota al corte.
- *GRILLED RED PRAWNS FROM JAVEA - Gamba roja de Javea a la parrilla.
- *DUCK FOIE TERRINE WITH FIG AND APPLE PRESERVE.
Terrina de foie de pato en confitura de higos y manzana.
- *GRILLED ROCK OCTOPUS WITH MILD AIOLI - Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM) - Para seguir (a elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

- *RICE WITH LARGE RED PRAWNS - Arroz con carabineros del Sur.

or - o

- *CHAR-GRILLED WILD TURBOT, GUETARIAN-STYLE.

Rodaballo salvaje a la brasa, estilo Guetaria.

or - o

- *OAK-GRILLED BEEF STEAK - Chuleta de vacuno mayor a la parrilla de carbón.

(GARNISHING FOR SHARE: CRISPY LETTUCE WITH SWEET ONION AND POTATO CHIPS CRISP, FRIED AT THE MOMENT)

(Guarniciones para compartir: lechuga crujiente con cebolla dulce y patatas chips a la inglesa fritas al momento)

A SWEET ENDING - El dulce final

- * GREEN APPLE FINE PUFF PASTRY WITH VANILLA ICE CREAM.
Hojaldre fino de manzana verde con crema helada de vainilla.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS - Café arábica e infusiones naturales.
- *HOME-MADE SWEET - 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 Calavla 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 €65,00 - VAT INCLUDED

Precio por persona 65,00€ - IVA incluido

Considerations about the menu:

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