

## **GROUP MENUS** **Menús de Grupo**

*(Valid until June, 2019 - Válidos hasta junio de 2019)*



**SET MENU I**

(Valid until June, 2019 - Válido hasta junio de 2019)

**Dishes to be shared  
(one dish for every 4 people)**

**Para compartir (Un plato cada 4 personas)**

\*Sliced acorn-fed Iberian cured ham.  
Jamón ibérico de bellota al corte.

\*The Chef's homemade croquettes (2 Units per person).  
Croquetas caseras del Chef (2 Uds. por persona).

\*Ecological courgette carpaccio with pesto sauce, rocket and pine nuts.  
Carpaccio de calabacín ecológico con pesto, rúcula y piñones.

\*cadiz-style jig-caught squid.  
Calamares de potera a la Gaditana.

**Main course choose from - Plato principal a elegir  
(For more than 50 people, choose just one dish in advance for the whole group)  
(Para grupos de más de 50 personas se elegirán con antelación para todo el grupo)**

\*Marinière rice with peeled shellfish, so you don't stain yourself.  
Arroz marinero limpio, "para no mancharse".

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\*Grilled sea bass with tomato cassé and Ajilimojili oil.  
Lubina a la parrilla con tomate cassé y Ajimoli.

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\*grilled beef rib-eye steak with crisps.  
Entrecot de vaca madura con patatas chips, finísimas y crujientes.

**A sweet ending - El dulce final**

\*\*"Mercado" tiramisu - Tiramisú del "Mercado".

\*Arabica coffee or natural herbal tea  
Café Arábica o infusión natural.

\*Homemade sweets - Dulces de la Casa.

**Our selection of wines - Bodega**

**White wine (Magnum) - Vino blanco**

(D.O. Rueda) Guardaviñas- Verdejo 100%.

**Red wine (Magnum) - Vino tinto**

(D.O. Ca. Rioja) Hacienda Calavia- Tempranillo 100%.

\*Mineral water (still or sparkling)  
Aguas minerales (con o sin gas).

**COVER CHARGE PER PERSON €42,50 - 10% VAT INCLUDED**

**Precio por persona 42,50€ - IVA al 10% 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 II**

(Valid until June, 2019 - Válido hasta junio de 2019)

**Dishes to be shared (one dish for every 4 people)**

**Para compartir (Un plato cada 4 personas)**

\*Beef steak carpaccio with Parmesan cheese slices and lemon vinaigrette.

Carpaccio de ternera roja y Parmesano al aliño de limón.

\*Burrata cheese with sun-dried tomato, basil and pine nuts emulsion.

Burratina con tomate deshidratado, emulsión de albahaca y piñones.

\*braised rock octopus with mild aioli.

Pulpo de pedrero a la brasa con Alioli suave.

\*Prawn and green asparagus tempura and sweet onion rings.

Tempura de gambas, trigueros y aros de cebolla dulce.

**Main course choose from - Plato principal a elegir**

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

**(Para grupos de más de 50 personas se elegirán con antelación para todo el grupo)**

\*Black rice with squid in its ink - Arroz negro a la tinta del calamar.

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\*Oven-baked fresh hake and its Pilpil sauce.

Merluza de pincho al horno y su Pilpil.

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\*Char-grilled aged beef loin with crisps.

Lomo alto de vaca madura a la parrilla con patatas chips.

**A sweet ending - El dulce final**

\*Cream cheese volcano with red berries coulis.

Volcán de queso fluido con coulis de frutos rojos.

\*Arabica coffee or natural herbal tea.

Café Arábica o infusión natural.

\*Homemade sweets - Dulces de la Casa.

**Our selection of wines**

**(choose a white wine and a red one for the whole group)**

**Bodega (A elegir un vino blanco y un tinto para el grupo)**

**White wines (Magnum) - Vino blanco**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

**Red wines (Magnum) - Vino tinto**

(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 o sin gas).

**COVER CHARGE PER PERSON €48,50 - 10% VAT INCLUDED**

**Precio por persona 48,50€ - IVA al 10% incluido**

**Considerations about the menu:**

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**SET MENU III**

(Valid until June, 2019 - Válido hasta junio de 2019)

**Dishes to be shared (one dish for every 4 people)**

**Para compartir ( Un plato cada 4 personas)**

\*Sliced acorn-fed Iberian cured ham.

Jamón ibérico de bellota al corte.

\*Home-made duck foie terrine with citrus preserve.

Terrina de foie de pato hecha en Casa con confitura de cítricos.

\*grilled artichokes "flowers" - Alcachofas floreadas a la parrilla.

\*Andalusian-style hake morsels with capers mayonnaise.

Bocaditos de merluza a la Andaluza con mahonesa de alcaparras.

**Main course choose from - Plato principal a elegir**

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

**(Para grupos de más de 50 personas se elegirán con antelación para todo el grupo)**

\*Glant ravioli stuffed with parmesan, free-range egg yolk and black truffle .

Raviolón de Parmesano, yema de huevo y trufa negra

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\*Black-bellied monkfish San Sebastian-style.

Rape de tripa negra a la Donostiarra.

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\*Char-grilled beef sirloin with herbed potatoes and Provençal tomato.

Solomillo de vaca madura a las brasas con patatas a las finas hierbas y tomate provenzal.

**A sweet ending - El dulce final**

\*Guanaja chocolate coulant with crunchy caramel bits.

Coulant de chocolate Guanaja con crujiente de caramelo.

\*Arabica coffee or natural herbal tea

Café Arábica o infusión natural.

\*Homemade sweets - Dulces de la Casa.

**Our selection of wines**

**(choose a white wine and a red one for the whole group)**

**Bodega (A elegir un vino blanco y un tinto para el grupo)**

**White wines (Magnum) - Vino blanco**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

**Red wines (Magnum) - Vino tinto**

(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 o sin gas).

**COVER CHARGE PER PERSON €52,50 - 10% VAT INCLUDED**

**Precio por persona 52,50€ - IVA al 10% incluido**

**Considerations about the menu:**

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**SET MENU IV**

(Valid until June, 2019 - Válido hasta junio de 2019)

**Dishes to be shared (one dish for every 4 people)**

**Para compartir ( Un plato cada 4 personas)**

*\*Sliced Acorn-Fed Iberian cured ham.*

*Jamón ibérico de bellota al corte.*

*\*Runny fried eggs with black truffle and sun-dried tomato.*

*Huevos camperos rotos con trufa negra y tomate deshidratado.*

*\*Pan-fried venus clams - Almejas de concha fina a la sartén.*

*\*Fried and lime marinated coastal sea bass.*

*Lubina de costa frita al adobo de lima..*

**Main course choose from - Plato principal a elegir**

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

**(Para grupos de más de 50 personas se elegirán con antelación para todo el grupo)**

*\*Duck foie gras ravioli on stewed leek with Oloroso wine reduction.*

*Raviolis de foie gras de pato sobre puerro estofado con reducción de Oloroso.*

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*\*oven-roasted turbot served with a tarragon vinaigrette.*

*Rodaballo al horno con vinagreta de estragón.*

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*\*Filet steak with perigourdine sauce and piquillo peppers confit.*

*Taco de solomillo en salsa de Perigourdine con pimientos de piquillo confitados.*

**A sweet ending - El dulce final**

*\*Cheese soufflé with creamy vanilla and red berries.*

*Soufflé de queso con cremosa vainilla y frutos rojos.*

*\*Arabica coffee or natural herbal tea.*

*Café Arábica o infusión natural.*

*\*Homemade sweets - Dulces de la Casa.*

**Our selection of wines**

**(choose a white wine and a red one for the whole group)**

**Bodega (A elegir un vino blanco y un tinto para el grupo)**

**White wines (Magnum) - Vino blanco**

*(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.*

*(D.O. Rías Baixas) Martín Códax - Albariño 100%.*

*(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.*

**Red wines (Magnum) - Vino tinto**

*(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 o sin gas).*

**COVER CHARGE PER PERSON €56,00 - 10% VAT INCLUDED**

**Precio por persona 56,00€ - IVA al 10% incluido**

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