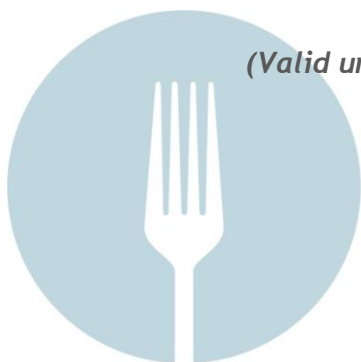


GROUP MENÚS **MENÚS DE GRUPOS**

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



SET MENU 1 - MENÚ 1

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

DISHES TO BE SHARED - Platos para compartir

***CARVED SLICES OF ACORN-FED IBERIAN CURED HAM.**

Jamón ibérico de montanera al corte.

***BONITO FILLET BELLY SALAD WITH FRESH TOMATO AND SPRING ONION.**

Ensalada de lomos de bonito con tomate fresco y cebolleta dulce.

***LEEK CONFIT AND FRESH HAKE OMELETTE.**

Tortilla de merluza y puerros confitados.

***COD FRITTERS WITH MALAGA-STYLE AJOBLANCO SOUP (2 UNITS PER PERSON).**

Buñuelos de bacalao al Ajoblanco malagueño (2 Uds. por persona).

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

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

Caldereta de arroz marinero limpio, "para no mancharse".

or - o

***ORIO-STYLE FRESH HAKE WITH TURNED VEGETABLES.**

Merluza de pincho estilo Orio con verduras torneadas.

or - o

***BEEF MEDALLIONS IN THEIR JUS WITH PEDRO XIMÉNEZ REDUCTION.**

Medallones de solomillo en su jugo al Pedro Ximénez.

A SWEET ENDING - El dulce final

***EGG YOLK PUDDING WITH CREAMY VANILLA ICE CREAM.**

Tocino de cielo con vainilla helada.

***ARABICA COFFEE AND NATURAL HERBAL TEAS.**

Café Árabe e infusiones naturales.

***HOME-MADE SWEET - Dulces de la Casa**

OUR SELECTION OF WINE - Bodega

WHITE WINE - Vinos blancos

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

RED WINE - Vinos tintos

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

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales con gas o sin gas.

COVER CHARGE PER PERSON €48,00 - VAT INCLUDED

Precio por persona 48,00€ - 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 June, 2019 - Válido hasta junio de 2019)

DISHES TO BE SHARED - Platos para compartir

*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*BOILED TRAMMEL-CAUGHT KING PRAW.

Langostinos de trasmallo cocidos.

*HOMEMADE CROQUETTES (2 UNITS PER PERSON).

Croquetas caseras del Chef (2 uds. por persona).

*BRAISED OCTOPUS WITH MILD AIOLI.

Pulpo a la brasa con Alioli suave.

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

*BLACK RICE WITH CUTTLFISH IN ITS INK.

Arroz negro a la tinta del calamar.

or - o

*BRAISED BLACK-BELLIED MONKFISH WITH GOLDEN GARLIC.

Rape de tripa negra braseado al ajo dorado.

or - o

*CHARCOAL-GRILLED RIB STEAK WITH CONFIT PEPPERS.

Lomo bajo de vaca madura con pimientos de piquillo confitados.

A SWEET ENDING - El dulce final

*CUSTARD CREAM STUFFED FILLOAS.

Filloas rellenas de crema pastelera.

*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 Calavía 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 52,50 - VAT INCLUDED

Precio por persona 52,50€ - IVA incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
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- Check the welcome options with our Events Department.
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SET MENU 3 - MENÚ 3

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

DISHES TO BE SHARED - Platos para compartir

*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

*COOKED WHITE HUELVA PRAWNS.

Gambas blancas de Huelva cocidas.

*GRILLED FRESH ARTICHOKES.

Alcachofas naturales a la parrilla.

*BRAISED OCTOPUS WITH MILD AIOLI.

Pulpo a la brasa con Alioli suave.

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

*COUNTRY-STYLE RICE WITH SEASONAL MUSHROOMS, SIRLOIN STEAK AND GARLIC SHOOTS.

Arroz campestre con setas de temporada, solomillo y ajos tiernos.

or - o

*"HAUTE CUISINE" COD SLICE IN PIL-PIL SAUCE.

Corte de bacalao "Alta Cocina" al pilpil.

or - o

*GRILLED BEEF RIB-EYE STEAK WITH MALDON SEA SALT AND RUSTIC POTATOES AND FINE HERBS.

Entrecot de vaca madura con sal Maldón y patata rústica a las finas hierbas.

A SWEET ENDING - El dulce final

*CREAMY TIRAMISÚ WITH COFFEE SPONGE CAKE AND AMARETTO.

Cremoso de tiramisú con soletilla de café y 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%

RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía 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 €56,50 - VAT INCLUDED

Precio por persona 56,50€ - IVA incluido

Considerations about the menu:

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SET MENU 4 - MENÚ 4

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

DISHES TO BE SHARED - Platos para compartir

*ACORN FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

*GRILLED JAVEA RED PRAWNS.

Gambas rojas de Javea a la plancha.

*SPICY PAN-FRIED CARRIL CLAMS À LA MARINIÈRE.

Almeja de Carril a la sartén al punto picante.

*ANDALUSIAN-STYLE JIG-CAUGHT SQUID WITH ROASTED PEPPERS.

Calamar de potera a la Andaluza con pimientos asados.

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

*RICE CASSEROLE WITH LARGE RED PRAWNS.

Arroz caldoso con carabineros de Isla Cristina.

or - o

*BAKED TURBOT WITH GRILLED VEGETABLES.

Rodaballo al horno con verduras grillé.

or - o

*BEEF SIRLOIN WITH FRESH DUCK LIVER AND PEDRO XIMÉNEZ REDUCTION.

Solomillo de vaca mayor con foie fresco de pato y reducción de Pedro Ximénez.

A SWEET ENDING - El dulce final

*CHOCOLATE BROWNIE AND BOURBON VANILLA ICE CREAM.

Brownie de chocolate con helado de vainilla Bourbon.

*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 Calavía 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 Cristobal - 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 incluido

Considerations about the menu:

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