

SEASONAL MENUS 2024



Menu 1. Price 46€ VAT included

Appetizers

*Corn thallus with prawns and mustard and sesame cream
Creamy croquettes of raisins and cuttlefish in its own ink*

To share

*Baby spinach salad, almonds, roasted cauliflower and smoked sardine vinaigrette Crunchy
brie cheese with winter compote and dill*

Individual (depending on the season)

*Leek and apple cream, pickles and salted anchovy O
Andalusian Gazpacho*

To choose

*Sea bass fillet, tomato jam and creamy mushrooms with sage O
Low temperature Iberian pork cheek, violet potato and cider teriyaki*

Dessert

Brioche torrija, vanilla and nougat ice cream

*Proposal with wine cellar included in the
price. Composed of white Rueda "Tierra Buena"
Red wine DO Navarra "Fortius oak".
Water, beer, soft drinks and coffee.*

**Extra 3€ per diner to serve the appetizer with welcome drink on terrace*

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For groups of more than 30 diners, a single second course will be chosen.

Menu 2. Price 53€ VAT included

Appetizers

*Pan cristal bread, Iberian ham and avocado
hummus Stuffed peppers in curry and mint tempura*

To share

*Baby beet salad with vegetables, pickled chickpeas and smoked salmon slices
Fried eggs with duck ham and escalivada catalana (Catalan
roasted vegetables)*

Individual (depending on the season)

*Navarre beans and pig's trotters stew O
Salmorejo Cordobés with bacon and pico de gallo of
anchovies*

To choose

*Oxtail, risolada potato and its juice reduced to tarragon O
Codfish confit in ginger oil, quinoa risotto and braised asparagus*

Dessert

Pannacota, white chocolate and peach jam

*Proposal with wine cellar included in the price.
Composed of white wine D.O. Rueda "Tierra Buena"
Red wine D.O. Ribera del Duero "Melior".
Water, beer, soft drinks and coffee.*

**Extra 3€ per diner to serve the appetizer with welcome drink on terrace*

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For groups of more than 30 diners, a single second course will be chosen.

Menu 3. Price 57€ VAT included

Appetizers

*Acorn-fed Iberian ham (Los Pedroches) Cured
cheese in oil "Montefrío".*

Individuals

*Artichoke confit, foie gras and Iberian pork and boletus
gratin*

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Stuffed hooked squid, beet lacquered and black earth

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Cucumber and apple cream, toasted pine nuts and citrus-marinated codfish

To choose

*Grilled beef tenderloin with its reduced juices, goat cheese and spinach O
Grilled turbot loin, shrimp emulsion and charcoal-grilled tomatoes*

Dessert

Homemade cheesecake with hot chocolate

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*Proposal with wine cellar included in the price.
Composed of white wine D.O. Rueda "Palacio de
Bornos" Red wine D.O. Rioja "Glorioso crianza".
Water, beer, soft drinks and coffee.*

**Extra 3€ per diner to serve the appetizer with welcome drink on terrace*

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For groups of more than 30 diners, a single second course will be chosen.

Menu 4. Rations to the center Price 52€ VAT included

To the Centerpiece

*Acorn-fed Iberian ham (Los Pedroches) and cured cheese in oil "Montefrío" Mellow foie
croquettes*

Carpaccio of Iberian pork, arugula and blue cheese cream

*Scrambled eggs with sautéed squid with lemon thyme Cold
cream of melon, corn and pistachio nuts*

*Fried cod with Basque piparra emulsion Matured
beef entrecote Nacional (carved) Assortment of
"Casa Pasteles" pastries*

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*Proposal with wine cellar included in the price.
Composed of white wine D.O. Rueda "Tierra Buena 100% Verdejo"
Red wine D.O. Ribera del Duero "Protos joven".
Water, beer, soft drinks.*

**Extra 3€ per guest to serve the appetizer with welcome drink on the terrace (the first
three appetizers will be served on the terrace).*