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# SEASONAL GROUP SET MENUS 2021

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## Menu 1. Price: 40Eur VAT included

### *Appetizer\**

Prawn twister with wasabi aioli

### *To share*

Mezclum salad with mussels, brie cheese and dressed with iberico ham vinaigrette

Taco au gratin (filled with minced meat and cheese sauce)

### *Individual (according to season)*

Cream of broccoli soup with fried cabbage and prunes

or

Andalusian "Gazpacho" (fresh tomato and vegetable soup)

### *Main course to choose*

Sea bass paupiettes with crispy chards and bacon-walnuts au gratin

Low cooked free range chicken with winter compote and vegetable cous cous

### *Dessert*

Yogurt glass with mascarpone and dry peaches and berries coulis

*All set menus include in price:  
White wine rueda "Tierra Beuna"  
Red wine DO Navarra "Fortius"  
Water, beer, soft drinks and coffee.*

*Groups exceeding 30 diner a single main dish must be chosen*

*\*Extra 2€ per guest for serving appetizer with welcome drinks on the terrace*



## Menu 2. Price: 43Eur VAT included

### *Appetizer\**

Homemade spinaches, cheese and honey croquettes

### *To share*

Baby leaf salad with duck confit, sweet fruits and apple vinaigrette

Plato Alpujarreño (specialty course made of Spanish sausages, grilled pork, fried eggs and potatoes)

### *Individual (according to season)*

Cream of pumpkin soup, black sausage and parmesan cookie

or

Cold melon soup with ham chips

### *Main course to choose*

Oven-baked salmon, deep fried asparagus and orange and grapes sauce

or

Boned traditional cooked ox tail with parmentier

### *Dessert*

Homemade tiramisu, baileys and citrus

*All set menus include in price:*

*White wine D.O. Rueda "Tierra Buena"*

*Red wine DO Rioja "Finca 10, crianza"*

*Water, beer, soft drinks and coffee.*

*Groups exceeding 30 diner a single main dish must be chosen*

*\*Extra 2€ per guest for serving appetizer with welcome drinks on the terrace*



## Menu 3. Price: 48Eur VAT included

### *Appetizers\**

Diamond cristal bread with Iberian ham and caramelized onions  
"Buñuelos" of Spanish sausage and pistachios (fried dough balls)

### *To share*

Baby spinaches salad with local frigate tuna, nuts and mango dressing  
Scrambled eggs with seasonal mushrooms and black truffle oil

### *Individual (according to season)*

Green peas cream, mozzarella and yuca chips  
or  
"Salmorejo" (thick gazpacho)

### *Main course to choose*

"Preso" of black Iberian pork, anise pumpkin and *Romesco* sauce  
or  
Low cooked cod fillet, *Samfaina* vegetables and leeks sauce

### *Dessert*

Chocolate truffle (70% cacao) with Px (sherry glass)

*All set menus include in price:*

*White wine D.O. Rueda "Palacio de bornos"*

*Red wine DO Ribera del Duero "Protos roble"*

*Water, beer, soft drinks and coffee.*

*Groups exceeding 30 diner a single main dish must be chosen*

*\*Extra 2€ per guest for serving appetizer with welcome drinks on the terrace*



## Menu 4. Price: 53Eur VAT included

### *Appetizers\**

Acorn feed Iberian Ham (Los Pedroches)  
Aged goat cheese "Montefrío"

### *Individuals*

Smoked sardine, avocado tartar topped with sun-dried tomato and chile

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Cauliflower cream, low cooked free-range egg and honey roasted cashews

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Eriíngy mushrooms, foie and porto

### *Main course to choose*

Grilled veal sirloin, spicy potatoes and fine herbs teriyaki sauce

or

Grilled turbot fillet, sautéed cherries and lemon and pink pepper sauce

### *Dessert*

Homemade cinnamon cake, yogurt and raspberry

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*All set menus include in price:*

*White wine D.O. Rueda "Palacio de bornos"*

*Red wine DO Rioja "Glorioso, crianza"*

*Water, beer, soft drinks and coffee.*

*Groups exceeding 30 diner a single main dish must be chosen*

*\*Extra 2€ per guest for serving appetizer with welcome drinks on the terrace*