

WEDDINGS and BIG EVENTS MENUS 2024



Configure your menu in FOUR steps:

1. Choose the welcome drink
2. Choose the main
3. Choose the dessert
4. Choose the wine cellar



1- Choose a welcome drink option



Welcome cocktail 1

*Iberian acorn-fed ham (DO Los pedroches)
Cured cheese in oil (Montefrío)
Croquettes (sea and mountain)
Lamb sweetbreads, mini cardoon and tarragon
Salmon tiradito with coriander and Iberian bacon
Marcona almond mazamorra, anchovies and house pickles
Fried artichokes, salmorreta "colorá" and hazelnuts
Sea bass loins with roasted red bell pepper romesco*

Welcome cocktail 2

*Iberian acorn-fed ham (DO Los pedroches)
Cured cheese in oil (Montefrío)
Boletus, blood sausage and piparra yogurt
Potato confit, poached egg and foie gras cream
Sea bass in a mild orange and dill marinade
Old beef steak tartar, dijon mustard and crystal bread
Green gazpacho, goat cheese and its crisp
Turbot tacos, celery sabayon and cashew nuts with butter*



2- Choose the main dish

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Main 1 **65€ (VAT included)**

Pineapple sorbet with rum

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Iberian acorn-fed pork, roasted leek and roasted peanut and honey sauce

Main 2 **70€ (VAT included)**

Pineapple sorbet with rum

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Entrecote beef (40 days of maturation) with choricerro chimichurri and grilled vegetables.

Main 3 **75€ (VAT included)**

Pineapple sorbet with rum

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Grilled beef tenderloin, tempranillo honeyed sauce and caramelized apple



3- Choose the dessert

Dessert 1

*“San Marcos” Cake
Glass of cava*

Dessert 2

*Piononos cake
Glass of cava*

4- Winery

cellar 1

*White wine D.O. Rueda "Marques de Riscal".
Red wine D.O. Ribera del Duero "Finca Resalso, crianza".
Water, beer, soft drinks and coffee*

cellar 2

*White wine D.O. Rueda "Marques de Riscal".
Rioja D.O. red wine "Luis Cañas, crianza".
Water, beer, soft drinks and coffee.*



Supplements

Ham slicer

(150eur + ham covap high expression 49eur/kg. Pieces of 8,500 approx.)

Cheese station

350eur (10 varieties National/international)

Combined

National and import 7euros/und.

Premium Combinations (to be consulted depending on the brand)

Cocktails: on request

(Bloody Mary and Vermouths, mojitos, piña coladas and screwdrivers).

Hiring and exclusivity cocktail garden from 18:00 to 21:00 hours.

500eur+ concerted consumption

Recena consult conditions and schedules.

(Season from May to September)

Due to the environment and respect for the neighborhood, it is not allowed to hire music/dj and/or live bands.

The restaurant has piped music on the terraces and a JBL bluetooth speaker for after-dinner drinks in the Cocktail garden.
