



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 SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

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

Jamón ibérico de bellota cortado a cuchillo.

**SALAD OF FRESHLY CAUGHT BONITO FILLETS WITH GARDEN TOMATOES.*

Ensalada de lomos de bonito de campaña con tomate de nuestra finca.

**CREAMY SPIDER CRAB CROQUETTES (2 UNITS PER PERSON).*

Croquetas cremosas de centollo (2 Uds. por persona).

** ROCK OCTOPUS WITH PAPRIKA OIL AND GALICIAN POTATOES.*

Pulpo de pedrero al aceite de pimentón con sus cachelos.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE) - 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 ha de elegir el plato con antelación)

** MARINIÈRE RICE WITH PEELED SHELLFISH AND AÏOLI, SO YOU DONT STAIN YOURSELF.*

Arroz marinero limpio para no mancharse.

or-o

** BILBAO-STYLE BURELA HAKE WITH AL DENTE VEGETABLES.*

Merluza de Burela a la Bilbaína con verduras al-dente.

or-o

**MADURE BEEF SIRLOIN WITH PIQUILLO PEPPERS.*

Lomo bajo de vaca madura con pimientos de piquillo.

A SWEET ENDING - El dulce final

** EGG YOLK AND CARAMEL PUDDING.*

Tocino de cielo al caramelo con vainilla helada.

**ARABICA COFFEE AND NATURAL HERBAL TEAS.*

Café Arábica e infusiones naturales.

**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 Crianza- Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales (con o sin gas).

COVER CHARGE PER PERSON €50,00 - 10% VAT INCLUDED

Precio por persona 50,00€ - IVA al 10% incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of the meal (desserts).
- The consumptions that are taken sooner or later are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- If you have any food intolerance, let us know. We have information about allergens.
- The dishes on the menu are susceptible to being replaced by others of the same 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 SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

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

Jamón ibérico de bellota cortado a cuchillo.

**INSTANT-BOILED ISLA CRISTINA KING PRAWNS.*

Langostinos de Isla Cristina terciados cocidos al momento.

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

Calamares de potera fritos a la Andaluza con pimientos asados.

**GRILLED FRESH ARTICHOKES (2 UNITS PER PERSON).*

Alcachofas naturales a la parrilla (2 Uds. por persona).

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - 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 ha de elegir el plato con antelación)

** BLACK RICE WITH SMALL SQUIDS IN ITS INK.*

Arroz negro a la tinta del chipirón.

or-o

** GRILLED SEA BASS WITH WITH GARNISH OF FINELY DICED TOMATOES AND BASIL OLIVE OIL.*

Lubina a la parrilla con casse de tomate al aceite de albahaca.

or-o

** GRILLED BEEF RIB-EYE STEAK WITH COUNTRY-STYLE HERBED POTATOES.*

Entrecot de vacuno mayor con patata rústica a las finas hierbas.

A SWEET ENDING - El dulce final

**GALICIAN FILLOA CRÊPES STUFFED WITH CRÈME PÂTISSIÈRE AND A HINT OF CINNAMON.*

Filloas rellenas de crema pastelera al punto de canela.

**ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árábica e infusiones naturales.*

**HOMEMADE SWEETS - Dulces de la Casa.*

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo 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 €55,00 - 10% VAT INCLUDED

Precio por persona 55,00€ - IVA al 10% incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of the meal (desserts).
- The consumptions that are taken sooner or later are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- If you have any food intolerance, let us know. We have information about allergens.
- The dishes on the menu are susceptible to being replaced by others of the same or better characteristics according to the needs of the restaurant.

SET MENU III

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

**CARVED SLICED OF ACORN-FED IBERIAN HAM.*

Jamón ibérico de bellota cortado a cuchillo.

**BOILED HUELVA WHITE PRAWNS.*

Gambas blancas de Huelva cocidas.

**GRILLED ROCK OCTOPUS WITH MILD AIOLI.*

Pulpo de pedrero a la brasa con alioli suave.

**LIME MARINATED AND FRIED SEA BASS.*

Lubina de costa frita al adobo de lima.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - 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 ha de elegir el plato con antelación)

**SANTANDER-STYLE RICE CASSEROLE WITH SOUTHERN LARGE RED PRAWN.*

Caldereta de arroz con carabineros del Sur.

or-o

**CANTABRIAN MONKFISH STEAK WITH TOASTED GARLIC.*

Tronco de rape del Cantábrico al ajo dorado.

or-o

**CHAR-GRILLED BEEF CHOP WITH FINELY AND CRISPY FRIED POTATOES.*

Chuleta gallega a la parrilla con patatas fritas finas y crujientes.

A SWEET ENDING - El dulce final

**INSTANTLY READY-MADE APPLE TART*

Hojaldre de manzana hecho al momento

**ARABICA COFFEE AND NATURAL HERBAL TEAS*

Café Arábica e infusiones naturales

**HOMEMADE SWEETS - Dulces de la Casa*

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo 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 €60,00 - 10% VAT INCLUDED

Precio por persona 60,00€ - IVA al 10% incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of the meal (desserts).
- The consumptions that are taken sooner or later are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- If you have any food intolerance, let us know. We have information about allergens.
- The dishes on the menu are susceptible to being replaced by others of the same or better characteristics according to the needs of the restaurant.

SET MENU IV

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

DISHES TO BE SHARE (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (1 plato para cada 4 personas)

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

Jamón ibérico de bellota cortado a cuchillo

***GALICIAN OYSTERS (3 PIECE PER PERSON).**

Ostras gallegas (3 Uds. Por persona).

***GRILLED RED PRAWN FROM DENIA.**

Gamba roja de Denia a la parrilla.

***DUCK FOIE GRAS TERRINE WITH FIG PRESERVE.**

Terrina de foie de pato con confitura de higos.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - 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 ha de elegir el plato con antelación)

***RICE AND NATIONAL LOBSTER.**

Caldereta de arroz con bogavante nacional.

or-o

***OVEN-BAKED LINE-CAUGHT TURBOT WITH GRILLED VEGETABLES.**

Rodaballo de pincho al horno con verduras grillé.

or-o

***GRILLED BEEF FILLET WITH BOLETUS MUSHROOM AND TRUFFLE PERIGOURDINE SAUCE.**

Solomillo con Perigourdine de boletus y trufa.

A SWEET ENDING - El dulce final

***MASCARPONE TIRAMISU WITH SPONGE CAKE COFFEE AND AMARETTO.**

Tiramisú de Mascarpone, soletilla de café y Amaretto.

***ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árábica e infusiones naturales.**

HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINES

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP)

Bodega - Elegir un vino blanco y un tinto para todo 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.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 €65,00 - 10% VAT INCLUDED

Precio por persona 65,00€ - IVA al 10% incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of the meal (desserts).
- The consumptions that are taken sooner or later are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- If you have any food intolerance, let us know. We have information about allergens.
- The dishes on the menu are susceptible to being replaced by others of the same or better characteristics according to the needs of the restaurant.