



À LA CARTE BUSINESS MENUS
Customized à la carte menus for businesses

COLD STARTERS

Andalusian Gazpacho with cold prawn Bolognese and basil sorbet €12.00

Tomato stuffed with guacamole, crunchy parmesan, slivers of Iberian ham and salmorejo €13.00

Veal tenderloin tartare (traditional style) €19.00

Sea bass ceviche with papaya and orange €16.00

WARM STARTERS

Mushroom and truffle ravioli with cashew nut and thyme sauce €16.00

Vegetable melange and poultry concentrate with sherry and egg yolk €14.00

SOUPS

Potatoes cream soup with sautéed mushrooms, soft boiled egg and truffle €14.00

SALADS

Vegetable salad with sautéed mushrooms, crispy bread bags and Iberian ham €14.00

Octopus salad with potato and black summer truffle €17.00

Tender sprouts salad with seafood and citrus vinaigrette €18.00

MAIN COURSES

Free-range chicken breast with prawns, cereal salad and ginger sauce €22.00

Turbot with Majorcan black pork ragout and vegetables €24.00

Grilled sea bass with asparagus risotto, squid nectar and Codium seaweed €24.00

Iberian pork shoulder with strawberry and balsamic venere rice €24.00

Herb-crusted rack of lamb with creamy mashed potatoes and black olive and basil sauce €25.00

Beef tenderloin with parmentier au foie gras, shallots and red wine juice €28.00

DESSERTS

Raspberry tart with crème anglaise €5.50

Chocolate and mango tart €5.50

Creamy cheesecake €5.50

WINES

White wine: Verdejo, Legaris - D.O. Rueda

Rosé wine: Viña Pomal Rosé - R.O. Rioja

Red wine: Viña Pomal crianza - R.O. Rioja

Water, national beer, coffee and tea