



PRICES

- Price per person EXCLUDING VAT
- Minimum order 20 people
- Single menu per request. IF 2 OPTIONS ARE ORDERED, 50% SUPPLEMENT
- Includes soft drinks, beer and mineral water.
- Winery: Red wine Montelciego Crianza and white wine Rueda verdejo Goleta Azul.
- Coffee after service
- It does not include furniture, it will be supplied by the space.
- 72€ PRICE PER PERSON (appetizer, first course, main course and dessert)
- 86€ PRICE PER PERSON FROM FRIDAY NIGHT TO SUNDAY
- Add starter +14€ person
- Services of less than 40 people SUPPLEMENT OF € 15 PERSON.
- Price OPEN BAR 12€ FIRST HOUR, 9,00€ NEXT HOURS

CUSTOM-MADE

- Service of kitchen staff and waiter INCLUDED. 1 in 10 people. The service will last 2 hours.
- Includes utensils, crockery and glassware necessary
- 1 waiter every 10 people



MENU



PRICE Monday to Friday 72€ pax

SATURDAY 86€ pax

Furniture NOT INCLUDED

**Table, tablecloth, basic chair
+20€PERSON**

APPETIZERS (4pcs to choose from the list of products OR EXAMPLE)

- Welcome drink (Soft drinks, beer, red and white wine.
- International cheese boards and Iberian ham and loin with piquitos
- Salmon bonbin and cream cheese blinis

FIRST COURSE (Choose one)

- Milfeuilles caramelized apple leaves with foie gras
- Burrata with salmorejo, canons, pink tomato and PX vinaigrette
- Pescadito ceviche salad with avocado and mango
- Grilled vegetables with romesco sauce and crispy leek
- Salmon tartare with avocado and lime juice
- Vegetable soup

MAIN COURSE

- Iberian cheeks to PX
- Risotto with mushrooms and parmesan biscuit
- Aromatic salmon with ponzu sauce and glazed vegetables
- Hake with pepper sauce and vegetables
- Iberian ragout with wild rice and pumpkin parmentier
- Beef tartar (+3,00€)
- Roast Beef with plum sauce, smashed potatoes and tempurized asparagus (+3,00€)
- Sirloin with foie sauce, glazed vegetables and thin herb potatoes (+3,00€)

DESSERT

- Brownie with pistachio ice cream
- Mini cheese cake with berries
- Mini dark or white chocolate couland with ice cream
- Apple pie with vanilla and walnut ice cream
- Puff pastry with cream and raspberries
- Homemade butter tart with seasonal fruit and almond crocanti