

MENU C

The menu includes a bottle of wine to choose from Rioja Crianza Ramon Bilbao Ed limitada or Ribera del Duero, Protos Joven red wine, or white wine from Rias Baixas Albariño, Laxas. Beer, soft drinks and water

(One bottle of wine for every two guests and one beer for each guest)

STARTERS TO SHARE

Iberian ham with salmorejo
Octopus and prawn with paprika from de La Vera region
Fresh spinach salad with cured duck ham, sliced mushrooms and sun-dried tomatoes
Atesanian foie gras with rose petal marmalade served with bread baked with spices

MAIN COURSE TO CHOOSE

Cod with rosti potatoes, Italian sun dried tomatoes, garlic and black olive paté
Rib-eye, Certified Argentine Aberdeen Angus Beef
Lobster Rice (with, lobster, clams, shrimp, mussels, and cuttlefish, minimum two persons)

DESSERT

Molten chocolate cake with a touch of mandarin

Coffee

Price are per person: 56,90€ Included VAT

All of our menus are subject to change and are open to suggestions from clients. They do not include validation of parking nor special promotions. A reservation is needed for all group menus along with a 30% deposit.