

Group Menus

Menu 1 (max. 120 pax.)

For groups of more than 120 diners, please choose the meat or fish option at least one week in advance.

Hors d'oeuvre table

Jabugo ham shavings
Rocket and fresh cheese salad with smoked salmon
Fried seafood
Scrambled eggs with mushrooms, prawns and truffle
oil
◆◆◆

Pineapple sorbet
(or choice of fruit cream depending on season)
◆◆◆

Centre cut Iberian sirloin in pastry with foie sauce
Fondant potatoes
Vegetable and mushroom crudités
◆◆◆

“Molí” cardenal
◆◆◆

Red Wine Solar Viejo Rioja Cza.

Soft drink

Cava

FreixenetExcelenciaBrut

Water

Coffee

Price €39.50
VAT included

Drink options for Business menus include:
1 bottle of white or red wine per 3 pax.
1 Soft drink per pax.
1 Glass of cava per pax.

Menu 2 (max. 120 pax.)

For groups of more than 120 diners, please choose the meat or fish option at least one week in advance

Hors d'oeuvre table

Iberian ham shavings
Marinated cod with "trepó" timbale
Squid à la romana
Lamb fried in fresh fennel

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Lemon sorbet in Marc de Cava (or
choice of fruit cream depending on
season)

◆◆◆

Basque-style supreme of hake (o)
"Café de París" beefentrecôte

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Gateaux with almond ice cream

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Wine WineViñaHeredad (or)
Red Wine Solar Viejo Rioja Cza.
Soft drink
Cava
FreixenetExcelenciaBrut
Water
Coffee

Price €39.50
VAT included

Menu 3

Bilbao-style sea bass loins with tombet

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Mandarine sorbet

(or choice of fruit cream depending on season)

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Boned piglet with a caramelized crust Apple au gratin

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Sphere of cheese and mango on sablé Breton and pistachio sponge

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Wine Wine Viña Heredad

Red Wine Solar Viejo Rioja Cza.

Soft drink

Cava

Freixenet Excelencia Brut

Water

Coffee

Price €42.00
VAT included

Menu 4 (max. 120 pax.)

For groups of more than 120 diners, please choose the meat or fish option at least one week in advance

Hors d'oeuvre table

Iberian ham shavings
Rocket and fresh cheese salad with smoked salmon
Fried seafood
Scrambled eggs with mushrooms, prawns and truffle oil

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Green apple sorbet
(or choice of fruit cream depending on season)

◇◇◇

Roasted turbot on a bed of black rice with cuttlefish and aioli
(or)

Beef fillet in foie sauce

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Chocolate and walnut brownie with Bourbon vanilla ice cream

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Wine WineViñaHeredad (or)
Red Wine Solar Viejo RiojaCza.
Soft drinks
Cava
FreixenetExcelenciaBrut
Water
Coffee

Price €45.00
VAT included