

## WORKSHOP & GROUP MENU

### **Information & bookings:**

Name: \_\_\_\_\_

E - Mail: \_\_\_\_\_

Our establishment is in compliance with Spanish law R.D. 1420/2006 concerning the prevention of anisakis.  
REGLAMENT (EU) N° 1169/2011

The dishes on our menus may contain, directly or indirectly, allergenic substances included in the new european regulations on food safety, such as dairies, eggs, nuts or soy, among others. Don´t forget to notify us in advance if any attendee has any alimentary allergy or intolerance. Ask our staff for more information.

# CELEBRATION MENU 1

## **Appetizers:**

Iberian cured ham & pure sheep cheese board

Capresse brochette in genovese pesto sauce

Strawberry gazpacho shot glass

Smoked salmon & avocado ceviche

Mini cured ham croquettes

Mini black pudding, “Piquillo” pepper & apple roll

Cod fritters

## **DRINKS:**

Mineral Water,

Soft Drink Selection,

Beer, Cava,

Verdejo D.O. Rueda White Wine,

“Crianza” D.O. Rioja Red Wine,

Liqueurs ( Herbs, “Orujo”, Pacharan or brandy )

## **First course to choose:**

Pickled free – range chicken with walnuts & blueberries salad

Mushroom cream with crispy cured ham & provençal croutons

Roasted vegetables, romesco sauce & anchovies flat bread

## **Main Course to choose:**

Candied cod with ali – oli garlic mayonnaise & seasoned tomato coulis

Glazed lamb leg with potato & truffle parmentier

Grilled beef entrecôte with baked ratte potato in rosemary dressing

## **Dessert:**

Celebration cake

Coffee, tea & herbal tea

## CELEBRATION MENU 2

### **Appetizers:**

Classic “Cordobés” salmorejo shot glass

Melon cube with cured ham

Mini black pudding croquettes

Crunchy king prawn

Mini crab & prawn vault au vent

### **DRINKS:**

Mineral Water,

Soft Drinks Selection,

Beer, Cava,

Verdejo D.O. Rueda White Wine,

“Crianza” D.O. Rioja Red Wine,

Liqueurs ( Herbs, “Orujo”, Pacharan or brandy )

### **First Course to choose:**

Smoked salmon, avocado & egg salad in lime & coriander vinaigrette

Wild asparagus cream with cured duck ham

Partridge & foie ravioli in mushroom carbonara sauce

### **Main Course to choose:**

Hake supreme with mashed potato & celery in “Galician style ajada” sauce with crispy basil

Candied fowl breast in Port sauce

Beef sirloin with foie escalope & roasted apple

### **Dessert:**

Celebration cake

Coffee, tea & herbal tea

## CELEBRATION MENU 3

### **Appetizers:**

Assorted Iberian cured pork cuts: Cured ham, cured loin, cured "chorizo" & cured salami type

National cheese board: "Manchego", pure sheep, "Idiazábal" & "San Simón" cheese

Mini cod & orange salad with capers

Beetroot & apple tartar

Avocado with crunchy green plantain

Crunchy baby cuttlefish in its ink

Our version of potatoes in spicy "brava" sauce

"Galician style" octopus brochette

Tuna tataki in sweet & sour kimchi

### **DRINKS:**

Mineral Water,

Soft Drinks selection,

Beer, Cava,

Verdejo D.O. Rueda White Wine,

"Crianza" D.O. Rioja Red Wine,

Liqueurs ( Herbs, "Orujo", Pacharan or brandy )

### **First course to choose:**

Duck salad with pineapple, orange & foie

Ox tail consommé with its stewed beef ravioli

Mushroom risotto in blue cheese sauce

### **Main Course to choose:**

Turbot & large shrimp in Pernod sauce

Candied suckling pig ingot in a low - temperature in orange & thyme sauce

Candied veal ribs in chimichurri sauce with "papas" potatoes

### **Dessert:**

Celebration cake

Coffe, tea & herbal tea

## CELEBRATION MENU

### Price per person :

Celebration Menu 1:	51,00 €
Celebration Menu 2:	56,00 €
Celebration Menu 3:	61,00 €

### CANDY CORNER:

Candies, Cup cakes, Cake pops, Cookies ( Decoration and showcase, personalized product, the price depend on the design, ask for conditions)

### GENERAL CONDITIONS:

All our menus include:

- Waiter Service.
- Private area for menu service.
- Our menus require a minimum of 25 people. In case of being less, ask for new conditions.
- The first course must be common to all attendees. The main course can be chosen between 2 of the options given and the chosen course must be communicated at least 5 days before the date of the event.
- Don't forget to notify in advance if any attendee has any alimentary allergy.
- 10% VAT included.

Current prices valid for 2017