

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.

WORKSHOP MENU 1

First Course to choose from:

Warm sautéed garlic prawns & “fake” baby eels salad

Pumpkin & carrot cream with goat cheese cream

Noodles wok with vegetables & soy sauce

Main Course to choose from:

Gilt – head bream with sesame crust & sweet potato

Turkey brochette in orange sauce

Stewed Iberian pork in Port sauce

Dessert to choose from:

Sliced fresh seasonal fruit

Lemon mousse cake

Fresh milk yogurt with strawberry & mint

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, Tea & Herbal Tea

WORKSHOP MENU 2

First Course to choose from:

Arugula salad with quinoa & bulgur with lime & coriander dressing

Chickpea & spinach stew with cod

Egg tagliatelle in mushroom sauce

Main Course to choose from:

Roasted salmon in sweet mustard sauce

Stewed veal in red wine sauce & carrot chutney

Iberian pork sirloin in mushroom sauce

Dessert to choose from:

Sliced fresh seasonal fruit

cheesecake with blueberries

Fresh milk yogurt with peach & passion fruit

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, tea & herbal tea

WORKSHOP MENU 3

First Course to choose from:

- Lamb's lettuce salad with crunchy brie cheese
- Mushroom cream with Iberian cured ham & truffle scent
- Veal lasagne with seasoned tomato

Main Course to choose from:

- Provençal cod with almonds
- Free – range chicken balls in red curry with basmati rice
- Veal entrecôte with baked potatoes in rosemary dressing

Dessert to choose from:

- Sliced fresh seasonal fruit
- Chocolate brownie with hot fudge topping
- Profiterole with caramel

DRINKS:

- Mineral Water
- Soft Drinks Selection
- Beer
- D.O. Rueda White Wine
- D.O. Rioja Red Wine
- Coffee, Tea & Herbal Tea

WORKSHOP MENU 4

First Course to choose from:

Spinach salad with smoked salmon & pickles mayonnaise

Lentils à la marinière with mussels & prawns

Potato gnocchi au gratin with bechamel sauce in tomato & pesto sauce

Main Course to choose from:

“Bilbaína style” seabass supreme with roasted peppers

Duck magret in red fruit sauce & “pink” pepper

Seasoned lamb brochette in yogurt & mint sauce

Dessert to choose from:

Sliced fresh seasonal fruit

Chocolate fondant with coffee ice - cream

Warm apple puff pastry with vanilla ice - cream

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, Tea & Herbal Tea

WORKSHOP MENU

Price per person :

Workshop Menu 1:	24,50 €
Workshop Menu 2:	29,00 €
Workshop Menu 3:	33,50 €
Workshop Menu 4:	38,00 €

GENERAL CONDITIONS:

All our menu include:

- Waiter service.
- Private area for menu service.
- Our workshop menu require a minimum of 15 people per group. In case of being less, ask for new conditions.
- The chosen menu must be common to all attendees. (The main course can be chosen between 2 of the options given during the date of the event but it must be communicated at least 3 hours before the event. This option require a maximum of 25 people per group, with an extra supplement charge. Ask for new conditions.)
- Don't forget to notify in advance if any attendee has any alimentary allergy.
- 10% VAT included.

Current prices valid for 2017