

MENU 1

STARTERS TO SHARE

Iberian cured ham with tomato spread bread
Homemade mushroom croquettes with *Torta del Casar* cheese
White wine mussels with spring onion
Sautéed octopus, bacon and beans from *Santa Pau*
Salmon focaccia marinated with dill butter

MAIN COURSE (choose one)

Salmon with pesto & black garlic coulis
or
Beef filet mignon with bacon, celery risotto and green pepper *mojo*

DESSERT

White chocolate *crème* caramel with passion fruit

47€ per person

MENU 2

STARTERS TO SHARE

Cantabrian anchovies with country bread
Homemade Iberian cured ham croquettes
Scallops Galician style
Sautéed squid with beans and black sausage
Focaccia with *burrata*, tomato compote & basil

MAIN COURSE (choose one)

Sea bass with prawn carpaccio and Iberian ham asparagus
or
Grilled Entrecote with crispy vegetables in panko and romesco sauce

DESSERT

Cheese-cake cup with red fruits

47€ per person

BEVERAGES

Mineral water
White wine *Idoia*
Red wine *Idoia*
Coffee and tea

Menus for groups from 10 people onwards.

You are required to choose a starter block, a main course block and a dessert block.

For groups between 10 and 60 people the main course can be chosen on-site.

For groups of more than 60 people the main course will be chosen beforehand, the same for the whole group.

MENU 3

STARTERS TO SHARE

Iberian cured ham with tomato bread
Bluefin tuna cubes with salmorejo cream
Crunchy prawns with tamarind sauce
Cod fish cubes in tempura
Focaccia with vegetables "cajonata" style and smoked mozzarella

MAIN COURSE (choose one)

Strudel of sole and txangurro with spinach and Béarnaise sauce
or
Beef tenderloin with Iberian ham and torta del Casar cheese

DESSERT

Homemade Valrhona 70% chocolate tart with white chocolate flan

55€ per person

MENU 4

STARTERS TO SHARE

Cantabric anchovies with country bread
Canelones with spinach, mushrooms & truffle
Mushrooms filled with lobster
Pickled swordfish and prawns in red miso
Zucchini flowers in tempura stuffed with ricotta

MAIN COURSE (choose one)

Cod confit with "suquet" of cockles, beans from Santa Pau and cod triplets
or
½ lamb back cooked at low temperature with the aroma of honey, thyme and lemon with parmentier and kale

DESSERT

Carrot cake, coconut crème anglaise and matcha tea ice cream

55€ per person

BEVERAGES

Mineral waters
White wine Jean Leon Chardonnay
Red wine Jean Leon Petit Verdot
Coffee and tea

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