

MENU 3 STARTERS TO SHARE

Acorn fed Iberian ham, rubbed tomato bread
Diced red tuna marinated in soy sauce and honey
Lobster stuffed mushrooms
Crunchy prawns with tamarind sauce
Caponata and smoked mozzarella tartine

MAIN COURSE (CHOOSE ONE)

Cod *au gratin* with sea urchins and watercress cream
or
Crispy suckling pig with red berry chutney and tubers cream

DESSERT

Homemade 70% Valrhona chocolate tartlet with white chocolate *crème caramel*

55€ per person

MENU 4 STARTERS TO SHARE

Sea bass *Ceviche* and red prawns
Micuit foie delight with cocoa
Tuna balls in green tomato sauce
Galician scallop pastry
Three Catalan-style sausage rice, wild mushrooms

MAIN COURSE (CHOOSE ONE)

Turbot with clams and iodized cream
or
Veal tenderloin, Iberian ham and *Torta del Casar* cheese

DESSERT

Carrot cake, coconut *crème anglaise* and *Matcha* tea ice cream

55€ per person

DRINKS

Mineral water
White wine *Fray Germán*
Red wine *Ramón Bilbao Reserva*
Coffee and infusions

Choose one starter block, one main course block and one dessert.

Menus from 10 to 120 people.

For groups up to 60 people, every diner can choose the main course when ordering.

For groups over 60 people, the organizer will choose one main course in advance, the same for everyone.