



**GROUP MENUS**  
**MENÚS DE GRUPO**

*(Valid until June, 2019 - Válidos hasta junio de 2019)*



**SET MENU 1 - MENU 1**

(Valid until June, 2019 - Hasta junio de 2019)

**DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)**

**Para compartir (Un plato para cada 4 personas)**

*\*SMOKED BEEF FROM LEÓN WITH MARCONA ALMOND.*

*Cecina de buey ligeramente ahumada con almendras Marcona.*

*\*DRESSED GARDEN TOMATOES WITH PICKLED PIPARRA PEPPERS.*

*Tomates de la Huerta seleccionados con piparras encurtidas y aceite de oliva virgen.*

*\*LEÑERA SAVOURY PIE - Empanada "Leñera".*

*COUNTRY-STYLE OMELETTE FROM ASTURIAS.*

*Tortilla paisana típica de Asturias.*

**MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

**(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)**

**Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)**

*\*HAKE STUFFED WITH SPIDER CRAB FROM "LA RÍA".*

*Merluza rellena de centollo de la Ría.*

OR - o

*\*GRILLED ASTURIAN ROXA BEEF SIRLOIN.*

*Entrecot de vaca roxa a las brasas.*

**A SWEET ENDING - El dulce final**

*\*CREAMY RICE PUDDING WITH CARAMEL.*

*Crema de arroz con leche y azúcar tostado.*

*\*ARABICA COFFEE AND NATURAL HERBAL TEAS.*

*Café arábica e infusiones naturales.*

*\*HOUSE LIQUOR - Licores de la Casa.*

**OUR SELECTION OF WINE - Bodega**

**WHITE WINE - Vinos blancos**

*(D.O. Rueda) Guardaviñas - Verdejo 100%.*

**RED WINE - Vinos tintos**

*(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.*

*MINERAL WATER (STILL OR SPARKLING).*

*Aguas minerales con gas o sin gas.*

**COVER CHARGE PER PERSON €48,00 - VAT INCLUDED**

**Precio por persona 48,00€ - Iva incluido**

**Considerations about the menu:**

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.

**SET MENU 2 - MENU 2**

(Valid until June, 2019 - Hasta junio de 2019)

**DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)**

**Para compartir (Un plato para cada 4 personas)**

\*FRESHLY CAUGHT BONITO FILLETS WITH TOMATOES AND SPRING ONIONS.

Lomo de bonito de campaña con cebolleta fresca y tomate natural.

\*BROKEN FRIED FREE-RANGE EGGS WITH CURED IBERICO HAM AND BABY POTATOES.

Huevos estrellados con jamón ibérico y patatitas.

\*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con Alioli suave.

\*NAVELGAS BEANS STEW WITH PRESERVED MEATS.

Fabes de Navelgas con su compango.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

**(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)**

**Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)**

CHARCOAL-GRILLED MONKFISH WITH A LIGHT BILBAO-STYLE SAUCE .

Rape a la brasa con Bilbaína ligera.

OR - o

\*GRILLED BEEF FILLET FROM THE ASTURIAN VALLEY (ROXA)

BREED REARED IN THE SOMIEDO DISTRICT OF ASTURIAS.

Lomo de vacuno mayor de los valles de Somiedo a la parrilla.

**A SWEET ENDING - El dulce final**

\*EGG YOLK AND CARAMEL PUDDING.

Tocino de cielo al caramelo.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

**OUR SELECTION OF WINE- Bodega**

**(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)**

**(A elegir un vino blanco y un tinto para el grupo) - (Magnum)**

**WHITE WINE -Vinos blancos**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

**RED WINE - Vinos tintos**

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHARGE PER PERSON €54,50 - VAT INCLUDED**

**Precio por persona 54,50€ - Iva incluido**

**Considerations about the menu:**

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- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
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**SET MENU 3 - MENU 3**

(Valid until June, 2019 - Hasta junio de 2019)

**DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)**

**Para compartir (Un plato para cada 4 personas)**

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

\*ASSORTED ASTURIAN CHEESES.

Selección de quesos astures.

\*FRIED BLACK-BELLIED MONKFISH BITES.

Fritos de pixín de tripa negra.

\*GRANDMOTHER BROAD BEANS WITH STEW FREE-RANGE CHICKEN.

Fabes de la Abuela con pitu estofado.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

**(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)**

**Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)**

\*BAKED SEA BASS FILLET WITH TOMATO CASSE AND BASIL VIRGIN OLIVE OIL.

Lomo de lubina al horno con casse de tomate y aceite de albahaca.

OR - o

\*VEAL STEAK WITH FRESH DUCK FOIE OR IN CABRALES CHEESE SAUCE.

Tronco de solomillo con foie o al Cabrales.

**A SWEET ENDING - El dulce final**

\*CHOCOLATE FONDANT SOUFFLÉ WITH CREAMY VANILLA ICE CREAM.

Soufflé de chocolate fluido con helado cremoso de vainilla.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

**OUR SELECTION OF WINE- Bodega**

**(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)**

**(A elegir un vino blanco y un tinto para el grupo) - (Magnum)**

**WHITE WINE -Vinos blancos**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

**RED WINE - Vinos tintos**

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHARGE PER PERSON €60,00 - VAT INCLUDED**

**Precio por persona 60,00€ - Iva incluido**

**Considerations about the menu:**

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**SET MENU 4 - MENU 4**

(Valid until June, 2019 - Hasta junio de 2019)

**DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)**

**Para compartir (Un plato para cada 4 personas)**

\*SLICED ACORN-FED IBERIAN CURED HAM

Jamón ibérico de montanera al corte.

\*FOIE GRAS TERRINE WITH WILD BERRIES.

Terrina de foie con frutos del bosque.

\*BROAD BEANS WITH CLAMS - Fabes con almejas de Costa.

\*COD FRITTERS, ELABORATED TO ORDER (2 UNITS PER PERSON).

Buñuelos de bacalao elaborados al momento (2 Uds. Por persona).

**MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

**(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)**

**Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)**

\*GRILLED WILD TURBOT WITH PEPPER CONFIT.

Rodaballo salvaje al horno con pimientos confitados.

OR -o

\*OAK CHAR-GRILLED BEEF SIRLOIN.

Lomo de vaca madurado al carbón de encina.

**Dessert - Postre**

\*PANTXINETA CAKE (SHEETS OF FINE PUFF PASTRY STUFFED CUSTARD AND ALMONDS).

Tarta pantxineta (Láminas de fino hojaldre rellenas de crema pastelera y almendras).

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

**OUR SELECTION OF WINE - Bodega**

**(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)**

**(A elegir un vino blanco y un tinto para el grupo) - (Magnum)**

**WHITE WINE - Vinos blancos**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

**RED WINE - Vinos tintos**

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHANGE PER PERSON €65,00 - VAT INCLUDED**

**Precio por persona 65,00€ - Iva incluido**

**Considerations about the menu:**

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