

GROUP MENUS
MENÚS DE GRUPO

(Valid until October, 2019 - Válidos hasta octubre de 2019)



SET MENU 1 - MENU 1

(Valid until October, 2019 - Hasta octubre 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.

***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 October, 2019 - Hasta octubre 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 patatinas.

*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.

*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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SET MENU 3 - MENU 3

(Valid until October, 2019 - Hasta octubre 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.

*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 October, 2019 - Hasta octubre 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.

*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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