

MENU ONE STARTERS TO SHARE

Creamy beef jerky and leek croquettes Crispy prawns with Thai mango sauce Foie ravioli with mushroom sauce

MAIN COURSES (to choose)

Roasted sea bass with glazed vegetable jus Glazed beef cheek with potato parmentier Vegetable-style "false" risotto

DESSERT

Caramelized French toast with dulce de leche ice cream

Coffee or Tea

WINES Verdejo D.O Rueda Teófilo Reyes Tamiz D.O Ribera del Duero

Soft drinks, beer, mineral water

60€ p.p +10% VAT



MENU TWO STARTERS TO SHARE

"Terracotta" potato salad with tuna tartare Creamy Iberian ham croquettes Glazed Iberian pork jowl säam Foie ravioli with mushroom sauce

MAIN COURSES (to choose)

Low-temperature salmon loin with wok vegetables Grilled beef entrecôte with French fries Vegetable-style "false" risotto

> DESSERT Creamy cheesecake Coffee or Tea

WINES

Verdejo D.O Rueda

Teófilo Reyes Tamiz D.O Ribera del Duero

Soft drinks, beer, mineral water

70€ p.p +10% VAT



MENU THREE STARTERS TO SHARE

100% acorn-fed Iberian ham
"Terracotta" potato salad with tuna tartare
Creamy scarlet prawn croquettes
King prawn tartare over grilled leek
Caramelized tomato bonbons with grilled artichoke

MAIN COURSES (to choose)

Salt-baked sea bass with steamed vegetables
Beef tenderloin with pepper sauce and potato parmentier
Vegetable-style "false" risotto

DESSERT
Chocolate and gold ingot with raspberry sorbet
Coffee or Tea

WINES
Verdejo D.O Rueda
Teófilo Reyes Tamiz D.O Ribera del Duero
Soft drinks, beer, mineral water

80€ p.p +10% VAT