



CELEBRATE WITH OUR
group menus





menu /

STARTER

Sautéed artichokes with oloroso
and acorn-fed Iberian ham

MAIN COURSE

Iberian beef cheeks served with potato
and seasonal mushroom tatin

DESSERT

Chocolate parfait with cocoa crumble
and blueberries

WINE SELECTION

White wine Nirio. Verdejo, D.O Rueda
Red wine Marqués y Bengoa. Tempranillo, D.O Rioja

Beer, water and soft drinks
Coffee service



menu 2

STARTER

Prawn cream with roasted scallop
and olive oil caviar

MAIN COURSE TO CHOOSE

Grilled sea bass with Manchego-style ratatouille
or
Iberian secreto with oloroso, served with rosemary potatoes

DESSERT

Cheesecake from the Vega de Sevilla
with red fruit sauce

WINE SELECTION

White wine Nirio. Verdejo, D.O Rueda
Red wine Marqués y Bengoa. Tempranillo, D.O Rioja

Beer, water and soft drinks
Coffee service

menu 3

STARTERS TO SHARE

Iberian ham croquettes with pancetta veil
and sriracha emulsion

Selection of Andalusian cold cuts and aged cheese

MAIN COURSE TO CHOOSE

Wild sea bass with white asparagus sauce and roasted vegetables
or

Marinated Iberian pluma with spiced potatoes

DESSERT

White chocolate and orange blossom
ganache with pistachio and almond crunch

WINE SELECTION

White wine Forlong Organic. Palomino Fino, IGP Cádiz
Red wine Barbazul Tintilla, IGP Cádiz

Beer, water and soft drinks
Coffee service

