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## SEASON 2026 GROUP MENUS

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*Lunch service: 13:00 pm–18:00 pm Dinner service: 20:00 pm–00:30 am*

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*Option to extend after-lunch service: 18:00 pm–21:00 pm  
(Season: October–May)*

*Please inquire for terms and pricing. Includes private and exclusive use of the restaurant's glass-enclosed terrace*

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*Cocktail Garden private hire & exclusivity (Season: May–October)*

*hours: 6:00 pm–9:00 pm Reservation & exclusivity: €500(VAT included) + agreed minimum spend*

*Late-night snacks option*

*Please inquire for terms and pricing.*

## Menu 1 – 50€ (VAT included)

### *Appetizers\**

*Crisp “sobrasada”, roasted squash & olive bites  
Hake croquettes with roasted red pepper and cashews*

### *To Share*

*Baby chard salad with burrata and Portobello, sweet fruits and mustard vinaigrette  
Crispy bread, marinated salmon and Iberian pork jam*

### *Individually Plated (seasonal)*

*Zucchini velouté with cider, arugula and blue cheese*

*Or*

*Traditional Andalusian gazpacho*

### *Choice of Main Course*

*Oven-roasted salmon, leeks en papillote, and toasted peanut Bizkaia sauce*

*Or*

*Slow-confited Iberian pork cheek, celeriac, and Tempranillo reduction.*

### *Dessert*

*Vanilla torrija, banana, and nougat ice cream*

*Wine selection included in the price.*

*White: “Tierra Buena” (D.O. Rueda)*

*Red: “Melior” (D.O. Ribera del Duero)*

*Water, beer, soft drinks, and coffee.*

*\*Add €4per guest to serve appetizers on the terrace with a welcome drink (Includes unlimited beverages and service of both amuse-bouches. Estimated duration: 20–25 minutes)*

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*Note: For groups of more than 30 guests, a single main course selection is required, unless a fixed number of fish/meat options is agreed in advance.*

## Menu 2 – 55€ (VAT included)

### *Appetizers\**

*Crystal bread with basil hummus and marinated cod  
Artichoke in citrus tempura with shellfish mousseline*

### *To Share*

*Green salad with toasted nuts, roasted cherry tomatoes, oranges, walnut vinaigrette, and  
Parmesan  
Prawns and wild mushrooms in an almond-and-sun-dried-tomato sauce*

### *Individually Plated (seasonal)*

*Leek and potato velouté with Madras curry pears  
Or  
Salmorejo with duck ham and pickles*

### *Choice of Main Course*

*Roasted meagre, crispy vegetables, and coconut–lime sauce  
Or  
Beef “lingot”, smoked sweet potato, and coffee glaze*

### *Dessert*

*“Dulce de leche” pannacotta, passion fruit, and candied nuts*

*Wine selection included in the price.  
White: “Tierra Buena” (D.O. Rueda)  
Red: “Melior” (D.O. Ribera del Duero)  
Water, beer, soft drinks, and coffee.*

*\*Add €4 per guest to serve appetizers on the terrace with a welcome drink (Includes unlimited  
beverages and service of both amuse-bouches. Estimated duration: 20–25 minutes)*

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*Note: For groups of more than 30 guests, a single main course selection is required, unless a fixed  
number of fish/meat options is agreed in advance.*

## Menu 3 – 60€ (VAT included)

### *Appetizers\**

*Acorn-fed Iberian ham (Los Pedroches) and oil-aged cured cheese “Montefrío”  
Creamy Brie croquettes with apple and prunes*

### *Individual Courses*

*Artichoke heart with foiegras and olive tapenade*

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*Brioche, low-temperature beef shank, and basil cream*

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*Spinach-stuffed squid, pistachio and sage–watercress cream*

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*Grilled beef tenderloin, bone jus, and roasted beet parmentier*

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*Turbot loin, saffron pil-pil, and wild mushroom & chestnut ragout*

### *Dessert*

*House-made cheesecake with warm chocolate sauce*

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*Wine selection included in the price.  
White: “Marqués de Riscal” (D.O.Rueda)  
Red: “Glorioso Crianza” (D.O. Rioja)  
Water, beer, soft drinks, and coffee.*

*\*Add €4per guest to serve appetizers on the terrace with a welcome drink (Includes unlimited beverages and service of both amuse-bouches. Estimated duration: 20–25 minutes)*

## *Extras and Add-ons*

### *Ham carving station*

(€160 + Iberian Ham at €52/kg. Approx. 8.5 kg pieces)

### *Cheese station 380€*

(10 selections, national & international)

### *Mixed drinks*

Domestic & imported: 8€ each.

Premium mixed drinks (price upon request, depending on brand)

### *Open bar*

Domestic & imported 2 hours/person: 26€ per person (VAT included)

3 hours/person: 36€ per person (VAT included)

## *Terms & Conditions*

*Per municipal ordinance (noise control and respect for our neighbors), hiring music/DJs and/or livebands is not permitted.*

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*The restaurant features background music throughout the venue. For after-lunch service and open bar, we provide a JBL Bluetooth speaker to ensure noise and decibel control.*

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*The menu open bar begins once all guests have arrived and ends with dessert.*

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*Any drinks ordered beforehand will be paid at the bar or added to the final bill.*