



MENU FOR

Weddings and large events

2026 Season

A COMPLETE EXPERIENCE · €95 PER PERSON

Choice of welcome cocktail, seated dinner, wine and drinks. VAT included.

A COMPLETE PROPOSAL

A memorable celebration

€95 · VAT included

01 WELCOME

Choose between two cocktails, each featuring ten cold and hot dishes.

02 SEATED DINNER

Sorbet, fish, meat and dessert complete the dining journey.

03 WINE INCLUDED

Three wines, water, beer, soft drinks and coffee during the service.

DESIGNED FOR LARGE CELEBRATIONS

A seamless sequence combining the welcome reception, dinner and after-dinner experience.

CHOOSE ONE OF OUR TWO PROPOSALS

Welcome cocktail 1

INCLUDED

● COLD SELECTION

Selection of acorn-fed Ibérico cured meats
Payoyo cheese yoghurt with hazelnuts and port-marinated melon
Ginger-marinated prawn tartare, crisp roll and mustard
Apple salmorejo with crisp ham and Basque piparra pepper
Rye bread, escalivada and cured beef from León

● HOT SELECTION

Goose, apple and dried-apricot croquettes
Crisp baby shrimp with turmeric and pine nuts
Migas with chistorra, poached egg and walnut cream
Andalusian-style meagre with aromatic herb emulsion
Acorn-fed Ibérico pork presa with coriander mojo verde and hazelnuts

THE PERFECT WELCOME FOR YOUR GUESTS

Ten cocktail-style dishes served before guests move through to dinner.

CHOOSE ONE OF OUR TWO PROPOSALS

Welcome cocktail 2

INCLUDED

● COLD SELECTION

Ibérico ham and Montefrío cheese

Coconut and kefir-lime soup with foie gras and spelt pork crackling

Brioche, butter, roasted peppers and Cantabrian anchovy 00

Puff-pastry coca with crisp vegetables and soy-marinated Ibérico pork pluma

Bluefin tuna tartare, pistachio and mint cream, rosemary crisp

● HOT SELECTION

Cashew cream with citrus, pork jowl and blood orange

Slow-cooked egg, ajoatao and truffle

Lamb sweetbreads with chestnuts and tarragon

Artichoke, mushroom and turnip stew

Salmon bites in a mild fennel escabeche

Aged striploin, walnut bread, caramelised onion and teriyaki

THE PERFECT WELCOME FOR YOUR GUESTS

Ten cocktail-style dishes served before guests move through to dinner.

AFTER THE WELCOME COCKTAIL

The seated dinner

INCLUDED

INTERLUDE

Pineapple and rum sorbet

FISH

Oven-baked sea bass supreme, roasted parsnip and lágrima pea chlorophyll

MEAT

Charcoal-grilled beef fillet, mushroom duxelles and aromatic herb demi-glace

DESSERT

San Marcos cake

WINE AND DRINKS INCLUDED

Marqués de Riscal · White D.O. Rueda

Finca Resalso Crianza · Red D.O. Ribera del Duero

Luis Cañas Crianza · Red D.O. Rioja

Water · beer · soft drinks · coffee

ADDITIONAL SERVICES AND OPTIONS

Personalise your celebration

IBÉRICO HAM CARVER

€160 + COVAP Alta Expresión ham at €52/kg Each ham weighs approximately 8.5 kg.

CHEESE STATION

€380

A selection of 10 Spanish and international cheeses.

MIXED DRINKS

€8 each

Spanish and international brands. Premium labels: price on request.

OPEN BAR

2 hours: €26/person · 3 hours: €36/person

Spanish and international selection. VAT included.

EXTEND YOUR EVENT

Extended after-lunch service · October to May

18:00-21:00. Includes exclusive use of the glazed terrace. Prices and conditions on request.

Cocktail Garden · May to October

18:00-21:00. Exclusive reservation: €500 including VAT, plus a pre-agreed minimum spend.

Late-night food option available on request.