



CELEBRATION MENUS

PICA - PICA

Iberian ham with tomato and coca bread

Home cured salmon with toasts

Cheese truffles with quince jelly

Guacamole with nachos

Homemade Iberian ham croquettes

Cod gratin with garlic and tomato mousseline

Crispy prawns with romesco sauce

MAIN DISHES

Fillets of sea bass on a bed of wood-fired aubergine and mild anchovy sauce

ó

Grilled veal entrecote, potato pont-neuf and cream of mushroom sauce

ó

Magret of duck with caramelised orange strawberries

ó

Mushroom risotto with parmesan dusting

CELEBRATION CAKE

58 € per person / VAT included

Includes: Starter, main course and celebration cake, mineral waters and coffees included.

Wines and cavas are not included.



CELEBRATION MENUS

PICA - PICA

Foie cream with caramelised onion foam.
Iberian ham with coca bread with tomato
Home-cured salmon with toasts
Cheese truffles with quince jelly
Guacamole with nachos
Potato omelette in textures
Homemade Iberian ham croquettes
Cod au gratin with garlic and tomato mousseline
Crispy prawns with romesco sauce
Steamed clams with ham and pine nuts

MAIN DISHES

Octopus 'feira' with creamy potato sauce
ó
Monkfish suquet with prawns, clams and king prawns
ó
Sirloin steak with green pepper cream and vegetables
ó
Lamb shoulder at low temperature, sweet potato and its juice.

PRE-DINNER

Orange soup with Cointreau and raspberry ice-cream

CELEBRATION CAKE

67 € per pers coffees included.

Includes: Starter, main course and celebration cake, mineral waters and coffees included.

Wines and cavas are not included.