

Group Menu I

STARTERS TO SHARE

MANGO AND FRESH CHEESE RAVIOLIS
IBERIAN HAM CROQUETTES
BREADED BRIE CHEESE WITH RED FRUIT COULIS
IBERIAN HAM WITH TOMATO BREAD
SQUIDS AT "ANDALUZA" STYLE

MAIN COURSE TO CHOOSE

OAX TAIL MEDALLION WITH CREAMY POTATO
HAKE SUPREME WITH ALMOND SAUCE

DESSERTS TO CHOOSE

BROWNIE WITH VANILLA ICE CREAM
FRUIT SKEWER

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK
RED WINE MARMELLANS NEGRE
WHITE WINE MARMELLANS BLANC
COOFFES AND TEAS

29€ / PERSON

Group Menu II

STARTERS TO CHOOSE

VEGETABLES AND RICOTTA LASAGNA

“ESCALIVADA” PIE WITH ANCHOVY SAUCE

TOMATO AND COD MILLEFEUILLE

MAIN COURSE TO CHOOSE

BEEF ENTRECOTTE WITH OLD MOUSTARD SAUCE

GRATIN COD WITH QUINCE MOUSSELINE

DESSERTS TO CHOOSE

BROWNIE WITH VANILLA ICE CREAM

FRUIT SKEWER

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK

RED WINE MARMELLANS NEGRE

WHITE WINE MARMELLANS BLANC

COOFFES AND TEAS

29€ / PERSON

Group Menu III

STARTERS TO SHARE

MANGO AND FRESH CHEESE RAVIOLIS
IBERIAN HAM CROQUETTES
BREADED BRIE CHEESE WITH RED FRUIT COULIS
IBERIAN HAM WITH TOMATO BREAD
SQUIDS AT "ANDALUZA" STYLE

MAIN COURSE TO CHOOSE

BEEF ENTRECOTTE WITH OLD MOUSTARD SAUCE
SQUIDS STUFFED WITH BLACK SAUSAGE IN SUQUET SAUCE

DESSERTS TO CHOOSE

CHOCOLATE VELVET WITH RED FRUIT COULIS
FRUIT SKEWER

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK
RED WINE MARMELLANS NEGRE
WHITE WINE MARMELLANS BLANC
COOFFES AND TEAS

35€/ PERSON

Group Menu IV

STARTERS TO SHARE

MANGO AND FRESH CHEESE RAVIOLIS
IBERIAN HAM CROQUETTES
BREADED BRIE CHEESE WITH RED FRUIT COULIS
IBERIAN HAM WITH TOMATO BREAD
SQUIDS AT "ANDALUZA" STYLE
FUNGHI RISOTTO WITH PARMESAN COOKIE

MAIN COURSE TO CHOOSE

GRILLED TUNA WITH SHRIMP TAIL AND HONEY SAUCE
BEEF ENTRECOTTE WITH OLD MUSTARD SAUCE

DESSERTS TO CHOOSE

BROWNIE WITH VANILLA ICE CREAM
FRUIT SKEWER
TIRAMISÚ WITH COFFEE ICE CREAM

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK
RED WINE MARMELLANS NEGRE
WHITE WINE MARMELLANS BLANC
COOFFES AND TEAS

42€ / PERSON

Group Menu V

STARTERS TO SHARE

MANGO AND FRESH CHEESE RAVIOLIS
IBERIAN HAM CROQUETTES
BREADED BRIE CHEESE WITH RED FRUIT COULIS
IBERIAN HAM WITH TOMATO BREAD
SQUIDS AT "ANDALUZA" STYLE
FUNGHI RISOTTO WITH PARMESAN COOKIE

MAIN COURSE TO CHOOSE

GRILLED TUNA WITH SHRIMP TAIL AND HONEY SAUCE
BAKED LEG OF LAMB WITH POTATOE GRATIN

DESSERTS TO CHOOSE

BROWNIE WITH VANILLA ICE CREAM
FRUIT SKEWER
TIRAMISÚ WITH COFFEE ICE CREAM

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK
RED WINE MARMELLANS NEGRE
WHITE WINE MARMELLANS BLANC
COFFES AND TEAS

50€/ PERSON

Veggie Menu

STARTERS TO CHOOSE

TROPICAL FRUIT SALAD WITH CITRUS VINAIGRETTE

RIGATONI PESTO/NAPOLITANA

SWEET POTATOES STUFFED WITH EGGPLANT MUS

GRILLED VEGETABLES WITH ROMESCO SAUCE

MAIN COURSE TO CHOOSE

VEGAN BURGER WITH ENGLISH POTATO AND CHERRY TOMATOES

CREAMY RICE WITH VEGETABLES

JAPANESE STYLE TOFU WITH WILD ASPARAGUS

STEWED CHICKPEA MEATBALLS WITH SEASONAL MUSHROOMS

DESSERTS TO CHOOSE

CHOCOLATE MUFFIN

FRUIT SKEWER

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK

RED WINE MARMELLANS NEGRE

WHITE WINE MARMELLANS BLANC

COOFFES AND TEAS

29€/PERSONA

Vegetarian Menu

STARTERS TO CHOOSE

SALAD WITH GOAT CHEESE PACKS WITH MUSTARD VINAIGRETTE

SPAGHETTI WITH WALNUT SAUCE AND PARMESAN CHEESE

SWEET POTATOES STUFFED WITH EGGPLANT MUS

GRILLED VEGETABLES WITH ROMESCO SAUCE

MAIN COURSE TO CHOOSE

VEGETABLE GYOZAS WITH TERIYAKI SAUCE

CREAMY RICE WITH VEGETABLES AND PARMESAN COOKIE

JAPANESE STYLE TOFU WITH WILD ASPARAGUS

STEWED CHICKPEA MEATBALLS WITH SEASONAL MUSHROOMS

DESSERTS TO CHOOSE

BROWNIE WITH VANILLA ICE CREAM

FRUIT SKEWER

CELLAR

WATER/ SPARKLING WATER/ SOFTDRINK

RED WINE MARMELLANS NEGRE

WHITE WINE MARMELLANS BLANC

COOFFES AND TEAS

29€ / PERSONA