



MENÚ 1

Caesar salad with chicken sticks coated with cereals

Veal carpaccio with guacamole and onion ceviche

Carrot, celery and ginger soup with minced prawns and croutons (cold or hot)

Cod purée timbale with zuquette and sweet *Piquillo* pepper vinaigrette

Roast beef with basil caviar and tartare sauce

Pasta filled with grilled vegetables with sautéed mushrooms and vegetables
with rosemary pesto

Sautéed teriyaki vegetables with crispy yakisoba

ooOoo

San Sebastian style hake fillet

Grilled salmon with citronella sauce

Fried cod on a bed of sweet black garlic cream and vegetables with dried tomato

Chicken makabba served with guacamole and nachos

Veal entrecote served with rustic potatoes

Iberian pork tips on a bed of quinoa with vegetables

ooOoo

Seasonal fruit fan

Pineapple carpaccio with coconut and *Malibú* toffee

After eight served in a glass with deep-frozen strawberries

Ice creams with their garnish

Mineral water, *Viñas del Vero* wine and coffees

**Rate per person: 24€
(VAT 10 % Additional)**

This menu is closed. All guests must choose the same starter, the same main dish
and the same dessert



MENÚ 2

Salmon *tiradito* with vegetables ceviche and mussel
Cod carpaccio with pardina lentil mini salad and a dry cured pork sausage tartare
Quinoa timbale accompanied with smoked salmon and broken egg
Big ravioli stuffed with mushrooms and truffles with arugula salad and paris
mushroom
Zucchini, apple and mint cream with flamed red prawn and cheese chips
Grilled vegetables with sauteed baby broad beans and truffle

ooOoo

Jumbo cod cooked at low temperature on a bed of wakame and smoked salted
sardine caviar
Grilled hake with false risotto, squid and mussel
Anglerfish on a bed of sake pickled shitake and small tomatoes
Meagre served with cava cream and vegetables tartare
Iberian sirloin with gorgonzola cream and sauteed apple and pear
Entrecote (250gr) with Navarra garnish
Veal cylinder with truffled cream and foie

ooOoo

Orange tartare and berries served with mint and chocolate sorbet
Grilled pineapple brochette on puff-pastry and chocolate
Meringued pear with its ice cream
Sable pastry with white chocolate cream and lemon mousse
Chocolate coulant with passion fruit ice-cream

Mineral water, *Viñas del Vero* wine and coffees

Rate per person: 28€
(VAT 10 % Additional)

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and the same dessert**