



MENU 1

To share

Seasoned tomatoes

Russian salad

Artichokes with prawns

Seafood croquettes

Choose between

Rib eye steak

Sea bass

Cod

Dessert

Tiramisu cake with ice cream

Coffee

Drinks

White Wines

Albariño, Rueda or Godello

Red Wines

Rioja, Ribera del Duero or Mencía

Mineral Water – Beer

Cava

55 euros + 10% VAT



MENU 2

To share

Fresh prawns

Grilled artichokes

Seafood croquettes

Fried calamari

Choose between

Rib eye steak

Sea bass

Cod

Dessert

Pineapple carpaccio with vanilla ice cream

Coffee

Drinks

White Wines

Albariño, Rueda or Godello

Red Wines

Rioja, Ribera del Duero or Mencía

Mineral Water – Beer

Cava

65 euros + 10% VAT



MENU 3

To share

Fresh prawns

Grilled queen scallops

Jabugo ham and cheese

Choose between

Mature beef tenderloin

Monkfish marinera-style

Bluefin tuna

Dessert

Crepes filled with ice cream

Coffee

Drinks

White Wines

Albariño, Rueda or Godello

Red Wines

Rioja, Ribera del Duero or Mencía

Mineral Water – Beer

Cava

80 euros + 10% VAT



MENU 4

First course

Velvet crab cream with langoustine bites

Second course

Smoked salmon with pineapple carpaccio

Line-caught squid

Choose between

Young beef entrecôte

Sea bass

Cod

Dessert

Tiramisu tart with ice cream

Coffee and Herbal Teas

Drinks

White Wines

Albariño, Rueda or Godello

Red Wines

Rioja, Ribera del Duero or Mencía

Mineral Water – Beer

Cava

60 euros + 10% VAT



MENU 5

To share

Seafood croquettes

Grilled Burgos sausage

Betanzos-style Spanish omelette

Tomato with coarse salt and olive oil

Choose between

Galician blonde beef tenderloin

Young beef entrecôte

Sea bass with vegetables

Dessert

French toast brioche with ice cream

Coffee and Herbal Teas

Drinks

White Wines

Albariño, Rueda or Godello

Red Wines

Rioja, Ribera del Duero or Mencía

Mineral Water – Beer

Cava

65 euros + 10% VAT