

Andalusian-style fried anchovies and squid rings in batter
Homemade croquettes
Artichoke and potatoes Olivier salad with mayonnaise
Tomatoes carpaccio with "pericana" and minced salted fish

Main course

Iberian pork sirloin with caramelized onions, Brie, and Modena vinegar served with potatoes wedges and asparagus bundles

Optional fish choice: Sea Bream fillet with crispy vegetables in saffron cream sauce

Dessert

Customized Cake

Drinks

Red Rioja, White wine, Soft drinks, beer, Cava or cider, coffee, Tea

Price: € 50 (VAT included)
Drinks: € 7 Soft Drinks: € 3



Appetizers served family style

Seafood salad with anchovies

Cordoba-Style "Salmorejo" in a 1 Shot Glass "Cold tomatoes cream soup"

Fried aubergines with honey

Gourmet salad with goat cheese

Main course

Duo of Paellas: "A Banda" and "Lean pork with vegetables" or seafood thick noodles paella

Dessert

Custom cake with nougat ice cream

Drinks

Red Rioja, Rueda white wine, Soft drinks, beer, Cava or cider, coffee, Tea

Price: € 47 (VAT included)
Drinks: € 7 Soft Drinks: € 3



Fried small fish and squids

Early-harvest baby potatoes with homemade "Aioli sauce" and bravas sauce

Mediterranean salad with duet of dressings

Homemade croquettes

Main course

Choice of Paella: "Senyoret", "Lean Pork filet and Vegetables", "Alicantina", "Iberian pork fillet with mushrooms", "Rabbit with chickpeas and garlic sprouts"

Dessert

Mille-Feuille with caramelized cream

Drinks

Red Rioja, Rueda white wine, Soft drinks, beer, Cava or cider, coffee, Tea

Price: € 48 (VAT included)

Drinks: € 7 Soft Drinks: € 3



Cured Iberian pork loin and old Manchego cheese platter
Homemade poultry and serrano ham croquettes
Gourmet salad with goat cheese, caramelized onions, walnuts and pine nuts
Fried potatoes slices with cured Iberian pork ham and peppers, topped with fried egg

Main course

Grilled pasture-raised veal entrecote with river potatoes and Gernika peppers or

Cod filet pil-pil style with sweet red Piquillo peppers cream sauce on top of crispy potatoes

Dessert

Whipped cream profiteroles with vanilla and chocolate ice cream

Drinks

Red Rioja, Rueda white wine, Soft drinks, beer, Cava or cider, coffee, Tea

Price: € 55 (VAT included)

Drinks: € 7 Soft Drinks: € 3



Individual dish

Chips, olives, pizza, Manchego cheese and serrano ham Homemade serrano ham and chicken croquettes

Main course

Homemade chicken fingers with French fries or "A banda paella", "Lean pork with vegetables paella", "Fideuá"

Dessert

Ice cream or cake

Drinks

Mineral water and soft drinks

Price: € 28 (VAT included)



Manchego cheese and Iberian pork cured ham, fried squid rings in batter, homemade serrano ham and chicken croquettes, fried potatoes with bravas sauce

Main course

"A banda paella", "Lean pork with vegetables paella", "Fideuá" or

Gourmet beef hamburger with lettuce, tomatoes, caramelized onions, cheese and bacon served with French fries

or

(1*) Grilled beef entrecote with pepper sauce and French fries

Dessert

Chocolate Coulant with ice cream

Drinks

Mineral water and soft drinks

Price: € 35 (VAT included)

(1*) Supplement entrecote: € 5