



## **MENU # 1**

### **SNACKS**

**“Torto” with homemade mince and truffled quail egg  
Iberian ham croquettes with their crunch  
“Compango” croquettes with “La Vera” paprika mayonnaise**

### **FIRST (CHOOSE 1)**

**Dried meat salad with goat cheese and fig chutney**

**Risotto with seasonal mushrooms and Parmesan cheese**

### **SECONDS (CHOOSE 1)**

**Hake in green sauce on potato millefeuille**

**Free-range chicken cordon bleu with pepper sauce**

### **DESSERT (CHOOSE 1)**

**Chocolate coulant with tangerine sorbet**

**Apple crumble with vanilla ice cream**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA**

**D.O. RUEDA**

**WINE CELLAR AND COFFEE INCLUDED**

**40€/person VAT included**



## **MENU # 2**

### **SNACKS**

**“Torto” with homemade mince and truffled quail egg  
Iberian ham croquette with its crunch  
“Compango” croquettes with “La Vera” paprika mayonnaise**

### **FIRST (CHOOSE 1)**

**Asturian gochu salad with “torreznos” and honey**

**Sticky rice with rabbit and boletus**

### **SECONDS (CHOOSE 1)**

**Cod confit on squid ink and salicornia**

**Asturian beef “cachopo” with La Peral cheese sauce**

### **DESSERT (CHOOSE 1)**

**Chocolate coulant with tangerine sorbet**

**Cheesecake with berries**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA 22 FEET**

**D.O. RUEDA VERDEO**

**WINE CELLAR AND COFFEE INCLUDED**

**50€/person VAT included**

\*Subject to change by market. Option selection before the event



## **MENU # 3**

### **SNACKS**

**Iberian ham croquettes with their crunch  
Candied artichoke on apple cream and foie gras  
Torto with rice sausage and fig chutney**

### **FIRST (CHOOSE 1)**

**Tomato confit salad, Iberian ham, vidiago cheese, raspberry  
vinaigrette and abruja caviar**

**Sticky rice with oxtail**

### **SECONDS (CHOOSE 1)**

**Hake with clams and baked potato**

**Onions stuffed with Asturian beef in its juice with foie gras and  
crunchy jerky**

### **DESSERTS (CHOOSE 1)**

**Cheesecake and berries**

**Apple crumble with vanilla ice cream**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA 22 FEET  
D.O. RUEDA VERDEO**

**WINE CELLAR AND COFFEE INCLUDED**

**60 €/person VAT included**

\*Subject to change by market. Option selection before the event



## **MENU # 4**

### **SNACKS**

**Compango croquettes with its paprika mayonnaise from La Vera**

**Toast of village bread with tumaca and Iberian ham**

**Torto with homemade mince and truffled quail egg**

### **FIRST (CHOOSE 1)**

**Salad of tomato confit, Iberian ham, cheese vidiago raspberry vinaigrette and avruga caviar**

**Meatballs with clams in their sauce**

### **SECONDS (CHOOSE 1)**

**Entrecôte with roasted potato and avocado aioli**

**Cod loin with marine plankton pilpil on potato millefeuille and lime mayonnaise**

### **DESSERTS (CHOOSE 1)**

**Cottage cheese millefeuille with honey and raspberry cream**

**Chocolate coulant with tangerine sorbet**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA 22 FEET**

**D.O. ALBARIÑO AS VOLTAS**

**WINERY AND COFFEE INCLUDED**

**70 €/person VAT included**

\*Subject to change by market. Option selection before the event



## **MENU # 5**

### **SNACKS**

**House marinated salmon tartare with avocado and lime  
mayonnaise**

**Iberian ham torto with vidiago cheese**

**Candied artichoke on fig chutney and foie**

### **FIRST (CHOOSE 1)**

**“Cochinita pibil” tacos with guacamole and its “pico de gallo”**

**Seasonal mushroom and prawn risotto**

### **SECONDS (CHOOSE 1)**

**Beef tenderloin on creamy potato in a Pedro Ximénez  
reduction**

**Sea bass confit in Albariño sauce with clams and salicornia**

### **DESSERT (CHOOSE 1)**

**Apple crumble with vanilla ice cream**

**Cheesecake with raspberry sorbet and berries**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA 22 FEET**

**D.O. RIBERA DEL DUERO CELESTE**

**D.O. ALBARIÑO MARQUEZ DE FRIAS**

**WINE CELLAR AND COFFEE INCLUDED**

**85€/person VAT included**



## **MENU # 6**

### **SNACKS**

**Crispy shrimp with teriyaki sauce**  
**Asturian beef steak tartare with fig chutney**  
**Crunchy octopus on creamy potato and “La Vera” paprika**

### **FIRST (CHOOSE 1)**

**Burrata salad with pesto and berries**  
**House tuna tartare with avocado and mango**

### **SECONDS (CHOOSE 1)**

**Sticky rice with pitu caleya**  
**Lubina candied on baked potato with port shallots**

### **DESSERTS (CHOOSE 1)**

**Cannolis stuffed with ricotta cheese with honey and raspberry cream**  
**Chocolate mouse with chocolate truffles and Baileys**

### **WINE CELLAR**

**D.O. RIOJA CRIANZA OSTATU**  
**D.O. RIBERA DEL DUERO ANTIDOTO**  
**D.O. ALBARIÑO PAZO DAS BRUXAS**

**WINE CELLAR AND COFFEE INCLUDED**

**95€/person IVA included**

\*Subject to change by market. Option selection before the event



## **CHILDREN'S MENU**

### **APPETIZERS (CHOOSE 2)**

**“Chorizo preñado” and bacon buns**  
**Combination plate of Nuggets, mozzarella cheese fingers**  
**Coquettes of Iberian ham**  
**Compango croquettes**

### **FIRST (CHOOSE 1)**

**Hake Roman style with chips**  
**Pasta with Bolognese sauce**

### **SECONDS (CHOOSE 1)**

**Asturian beef escalopines with fries**  
**Milanese chicken escalope with fries**  
**Beef burger with bacon, cheese and fries**

### **DESSERTS (CHOOSE 1)**

**Assorted ice creams**  
**Mini chocolate coulant**  
**Glass of rice pudding**  
**Mini cheese cake**

### **DRINKS**

### **SOFT DRINKS AND WATER**

**40€/person IVA included**

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