

MENU Nº1

Anchovies from Santoña with Coca
Homemade Seafood Croquettes
Garlic Prawns
Mixed Shellfish in a Marinera Sauce

Bilbao-Style Monkfish

Rice in Squid Ink

Veal Fillet in an Oporto Sauce

Mousse of White Chocolate and Passion Fruit

Catalan Custard

Stracciatella Ice

Bread

Vionta Albariño

Bancal del Bosc

Water and Coffee

45 €

MENU Nº2

Oysters from France
Prawns Tails in Batter
Grilled Small Scallop
Squid with Vegetables and Duck Foie

Valencian Rice with Lobster

Sea Bass in Jerez Vinegar and Garlic

Veal Fillet in an Oporto Sauce

Chocolate Cake with Strawberry Culis

Tiramisú

Strawberries with English Cream

Bread

Blanco Nieva Verdejo

Atrium Merlot

Water and Coffee

48 €

Taxes Included

MENU Nº3

Steamed Small Prawns from Galician
Squid Rings in Batter
Iberian Ham
Duck Foie Homemade
Galician-Style Octopus

Grilled Veal Entrecote

Paella with Lobster and shellfish

Majo Style Lobster

Catalan fish Casserole Monkfish, Clams and
Prawns

Tatin Tart

Crepe Filled with Vanilla Ice Cream and Hot
Chocolate

Mousse of Orange with Chocolate

Bread

Flor d'Espiells Chardonnay

Protos Criança

Water and Coffee

69 €