



## BUSINESS MENUS

Make your own business menu by selecting one starter, one main dish and one dessert.

### STARTERS

Cream of seasonal vegetables _____	€ 12
Tomato and tuna salad _____	€ 28
Bean sprout, quinoa and cherry tomato salad with croutons and black olives in Caesar sauce _____	€ 12
Creamy potatoes, slow-cooked egg and crispy potatoes _____	€ 14
Roast vegetable lasagne _____	€ 17
Baby squid in their ink _____	€ 21
Grilled vegetables _____	€ 15

### MAIN DISHES

Veal shank and Robuchon potatoes _____	€ 20
Iberico pork cheeks and carrot purée _____	€ 22
White veal steaks with steamed vegetables _____	€ 19
Pork sirloin with spinach and bacon bubble and squeak _____	€ 24
Marinated partridge _____	€ 22
Bilbao-style sea bream _____	€ 19
Hake in green sauce _____	€ 21
Cod in a short chickpea stock _____	€ 22

### DESSERTS

Cheesecake _____	€ 6
Chocolate 2.0 _____	€ 6
French toast with caramel ice cream _____	€ 7
Rum baba _____	€ 6
Assorted fruit _____	€ 6

Prices per person, VAT included

All business menus include bread, water, Tierra de Castilla wines and coffee

### 3 PROPOSED BUSINESS MENUS

We suggest three possibilities as an example:

#### MENU 1

Cream of seasonal vegetables  
Cod in a short chickpea stock  
Cheesecake

37 €

#### MENU 2

Creamy potatoes, slow-cooked egg and crispy potatoes  
Hake in green sauce  
French toast with caramel ice cream

43 €

#### MENU 3

Baby squid in their ink  
Iberico pork cheeks and carrot purée  
Chocolate 2.0

49 €