



GALA MENUS

Make your own four-course menu by selecting one or two starters, one or two main dishes and a dessert.

STARTERS

Welcome cocktail*	€ 22
Cephalopod salad	€ 20
Cream of pumpkin, pork belly and smoked cheese	€ 16
Green asparagus, miso, basil and a bed of chorizo sausage	€ 17
Foie gras terrine	€ 24
Smoked eel ajoverde (almond gazpacho)	€ 21
Egg, Robuchon mashed potatoes and purple glass potatoes	€ 17
Octopus, tarragon emulsion and yuzo with balls of Manchego	€ 24
Creamy black pudding with panko-breadcrumbed chlorophyll, dewlap and free-range egg	€ 18
Fried Baby squid, sweet pepper sauce and Robuchon mashed potatoes	€ 20
Corn stew, soup and crispiness	€ 18

*Welcome cocktail includes:

- Croquettes
- Pickles table
- Toasts with partridge pates
- Cheeses from the area
- Mini pickled pastridge salads with tender sprouts

MAIN DISHES

Sea bass in a green plankton sauce and marine harmony	€ 25
Hake, suquet sauce and traditional vegetables	€ 20
Cod with white onion sauce and pickled baby onions	€ 21
Sea bream, parsnip cream, mushroom duxelle and glass potatoes	€ 22
Trout with maple butter, crispy rice and sour berries	€ 21
Monk fish, creamy egg, panko and paprika	€ 23
Veal shank with Robuchon mashed potatoes	€ 21
Pork shoulder steak with black mojo sauce, cauliflower and rhubarb	€ 21
Partridge royale	€ 19
Iberico pork cheeks, green mojo sauce and cream of yoghurt and mint	€ 21
Shoulder of rabbit, garlic prawns and red mojo sauce	€ 21
Grilled pork belly, dried fruit and nut romesco sauce, chocolate and fruit, purple potato and mini-corn on the cob	€ 21
Veal tenderloin, potato, bacon and Parmesan terrine	€ 25
Shoulder of lamb, seasoned mashed potatoes and roasted garlic cream	€ 26

DESSERTS

Rum baba with hazelnuts and coffee	€ 6
Pain perdu with caramel ice cream	€ 6
Cocoa macaroon, fruit grenache and passion fruit soup	€ 7
Herb sponge, coconut grenache and yoghurt ice cream	€ 6
Chocolate 2.0	€ 7
Creamy cheese, crumble and strawberry ice cream	€ 7
Flavour anarchy	€ 7

Prices per person, VAT included

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

PROPOSED GALA MENUS

We suggest three possibilities as an example:

MENU A

Cream of pumpkin, pork belly and smoked cheese
Green asparagus, miso, basil and a bed of chorizo sausage
Trout with maple butter, crispy rice and sour berries
Rum baba with hazelnuts and coffee
€ 60

MENU B

Welcome cocktail
Egg, “Robuchon” and purple potato crystal
Iberian pork cheeks, green mojo sauce and yogurt and mint cream
Flavor anarchy
€ 67

MENU C

Cephalopod salad
Cod with white onion sauce and pickled baby onions
Grilled pork belly, dried fruit and nut romesco sauce, chocolate and fruit, purple potato and
mini-corn on the cob
Creamy cheese, crumble and strawberry ice cream
€ 69

MENU D

Foie gras terrine
Sea bass in a green plankton sauce and marine harmony
Veal tenderloin, potato, bacon and Parmesan terrine
Chocolate 2.0
€ 81