



## GALA MENUS

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

Prices include 2 welcome snacks, water, soft drinks, Tierra de Castilla wine and taxes.

### STARTERS

Cephalopod salad	€15
Cream of pumpkin, pork belly and smoked cheese	€13
Green asparagus, miso, basil and a bed of chorizo sausage	€15
Foie gras terrine	€16
Smoked eel ajoverde (almond gazpacho)	€16
Egg, Robuchon mashed potatoes and purple glass potatoes	€15
Octopus, tarragon emulsion and yuzo with balls of Manchego	€21
Creamy black pudding with panko-breadcrumbed chlorophyll, dewlap and free-range egg	€15
Fried Baby squid, sweet pepper sauce and Robuchon mashed potatoes	€16
Corn stew, soup and crispiness	€16

### MAIN DISHES

Sea bass in a green plankton sauce and marine harmony	€21
Hake, suquet sauce and traditional vegetables	€19
Cod with white onion sauce and pickled baby onions	€22
Sea bream, parsnip cream, mushroom duxelle and glass potatoes	€21
Trout with maple butter, crispy rice and sour berries	€18
Monk fish, creamy egg, panko and paprika	€21
Veal shank with Robuchon mashed potatoes	€18
Pork shoulder steak with black mojo sauce, cauliflower and rhubarb	€22
Partridge royale	€19
Iberico pork cheeks, green mojo sauce and cream of yoghurt and mint	€18
Shoulder of rabbit, garlic prawns and red mojo sauce	€19
Grilled pork belly, dried fruit and nut romesco sauce, chocolate and fruit, purple potato and mini-corn on the cob	€19
Veal tenderloin, potato, bacon and Parmesan terrine	€22
Shoulder of lamb, seasoned mashed potatoes and roasted garlic cream	€22

### DESSERTS

Rum baba with hazelnuts and coffee	€7.50
Pain perdu with caramel ice cream	€7.50
Cocoa macaroon, fruit grenache and passion fruit soup	€8
Herb sponge, coconut grenache and yoghurt ice cream	€8
Chocolate 2.0	€9
Creamy cheese, crumble and strawberry ice cream	€8
Flavour anarchy	€9

### 3 PROPOSED GALA MENUS

We suggest three possibilities as an example:

#### MENU A

Welcome snacks

Green asparagus, miso, basil and a bed of chorizo sausage

Corn stew, soup and crispiness

Shoulder of rabbit, garlic prawns and red mojo sauce

Pain perdu with caramel ice cream

€57.50

#### MENU B

Welcome snacks

Cephalopod salad

Hake, suquet sauce and traditional vegetables

Iberico pork cheeks, green mojo sauce and cream of yoghurt and mint

Creamy cheese, crumble and strawberry ice cream

€60.00

#### MENU C

Welcome snacks

Foie gras terrine

Sea bass in a green plankton sauce and marine harmony

Veal tenderloin, potato, bacon and Parmesan terrine

Cocoa macaroon, fruit grenache and passion fruit soup

€67.00

Prices per person