

# Choice menu

## SNACKS ON THE TABLES

Fried almonds | Vegetable chips | Colorful cherry tomatoes

Marinated olive selection | Fried yuca with green and red mojo sauce

Truffle chips | Parmesan lollipops | Pita bread with hummus

## DRINKS

White wine (Verdejo or Albariño) | Aged red wine | Beer (with and without alcohol) | Soft drinks

Assorted juices | Still and sparkling water | Coffee and tea

## COLD CANAPÉS

Torta del Casar cheese with breadsticks and Andalusian crackers

Duck foie bonbon | Skewer of cherry tomato, mozzarella and basil

Shrimp-style Russian salad | Anchovy “Gilda” and pickled anchovy “Gildas”

Salmorejo shot with egg and cured ham

Spinach salad with blue cheese, strawberries, pine nuts and vinaigrette

Burrata toast with arugula and sundried tomato | Partridge pâté toast with fig jam

Corvina ceviche served on a spoon | Four-cheese pizza from Cádiz

Red tuna tataki with soy emulsion | House-style red tuna tartare

Tudela lettuce leaves with honey mustard vinaigrette and Roquefort cheese

Blinis with salmon, cream cheese and dill sauce | Tuna tartare with seaweed served on a spoon

## HOT CANAPÉS

Navarre-style chistorra sausage | Puff pastry with Burgos black pudding and apple compote

Iberian ham croquettes | Fried eggplant sticks with cane honey

Cheese bombs filled with raspberry jam | Brik pastry with foie, figs and hazelnuts

Mini meat cannelloni (pork, chicken and veal) | Mini oxtail and beef cheek cannelloni

Panko-breaded prawns with ponzu sauce | Duck spring rolls with hoisin sauce

Andalusian-style fried calamari | Chicken yakitori skewers with teriyaki sauce

Mini venison milanesas with plum compote | Mini mollete with Iberian sobrasada and creamy cheese

Mini beef burger | Mini grilled Galician beef tenderloin sandwiches with Cabrales cheese sauce



## COLD STARTERS

Melon soup with duck ham and raspberry  
Salmorejo with Iberian ham cubes and egg  
Duck foie micuit mille-feuille with goat cheese and caramelized banana  
Red tuna tataki salad with pistachio, sesame, and extra virgin olive oil soy emulsion  
Burrata over seasonal tomato with arugula, pine nuts and red pesto vinaigrette  
Seafood cocktail

## HOT STARTERS

Consommé with egg, crispy ham and croutons  
Pumpkin cream with scallops and ginger oil | Scarlet prawn cream  
Porcini mushroom cream with sautéed porcini and manchego shavings  
Free-range chicken cannelloni with truffle and foie  
Warm seasonal vegetable timbale with mozzarella

## MAIN COURSES

Hake loins in green sauce  
Grilled sea bass loins with mashed potatoes and vegetables  
Grilled turbot with Bilbao-style sauce | Baby squid in their ink  
Roast beef with mustard gravy, green salad and mashed potatoes  
Traditional Segovian-style roast suckling pig with pan-roasted potatoes and green salad  
Roast lamb leg with rustic potatoes and green salad  
Iberian pork shoulder with pan-roasted potatoes and piquillo peppers  
Free-range chicken curry with basmati rice  
Roasted beef tenderloin with Périgueux sauce, potatoes and green asparagus

## DESSERTS

Fruit salad | Lemon pie | Pavlova cake with chantilly  
Grandma's chocolate cake | Chocolate brownie  
Thin apple tart with ice cream | Tiramisu

