

G A L A B U F F E T + C A V A

Welcome cava glass

Starter to choose

Heura salad (vegetable portean), mache, quinoa and pine nut vinaigrette.

Green apple millefeuille with goat cheese, toasted corn and honey.

Timbale of escalivada and tuna belly with black olive powder.

Cream of shellfish and pastis with prawn confit and basil oil.

Main dish to choose

Sea bass supreme on violet potato and broth of smoked shallot

Loin of hake with peas, honeydew of cod and coriander oil

Carré of lamb in mustard with lemon potatoes and candied carrot

Grilled sirloin with asparagus, sunchoke puree and beer reduction with honey

Sautéed rice noodles with vegetable curry, coconut and mango

Dessert to choose

Red fruit soup with mint leaves

Cocoa sponge with chocolate mousse

Creamy lemon and cream

Dessert assortment. (Watermelon smoothie, Chocolate Opera, cheesecake and carrot cake)

Drinks

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Ars Collecta Blanc de Noir Reserva

Soft drinks

Beers

Mineral waters

Coffee and tea

71€ +VAT

C O N D I T I O N S

- The price is per person.
- The menu to be confirmed must consist of one dish from each section, the same for all guests.
- The minimum number of guests is 10 people.
- The duration of the service is 1 hour and 30 minutes.
- For information about allergens in our dishes, please consult the hotel.