**MENU 1**

**Cold and hot starters**
Tomato salad with spring onions and fish belly or underside (typically tuna)

**Main course**
Pork sirloin stuffed with foie-gras.

**Dessert**
Chocolate mousse with raspberry syrup
Coffee and assorted pastry

White wine from Rueda, red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €27 + 10%VAT

**MENU 2**

**Cold and hot starters (to share)**
Shrimp salad with avocado vinaigrette dressing
Scrambled eggs with “pisto” and tuna in oil (I bet it will olive oil). (pisto is like a tomato sauce, similar to ratatouille)
Croquettes stuffed with Spanish ham (cured pork leg, delicious) and beef.
Grilled courgette stuffed with spider-crab

**Main Course**
Beef fillet with whole grain mustard sauce

**Dessert**
Brownie with vanilla ice cream.
Coffee and assorted pastry

White wine from Rueda, red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €30+10%VAT

**MENU 3**

**Cold and hot starters (to share)**
Duck ham salad with nuts and raisins
Grilled aubergine stuffed with beef
Andalusia style squid (breaded and fried squid)
Toast with goat cheese and caramelized onion and tomato.

**Main course**
Iberian pork (Similar to wild boar) shoulder blade in rolls stuffed with foie-gras and mushrooms.
OR
Oven cooked sea bass with roasted verdures (typically aubergine, pepper onions and tomato)

**Dessert**
Caramelized creamy rice (milk pudding)
Coffee and assorted pastry

White wine from Rueda, aged red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €35+10%VAT


**MENU 4**

**Cold and hot starters (to share)**
- Iberian pork delis (ham, cured loin, chorizo and kind of salami)
- Salmon salad with lime vinaigrette dressing
- Voulavent stuffed with cod
- Boiled shrimps with mayonnaise and pink sauce.

**Main course**
- Oven cooked daurade fish over cream of roasted red peppers
  OR
- Grilled beef entrecôte with roasted potatoes

**Dessert**
- Cheese cream crepes with hot chocolate
- Coffee and assorted pastry

White wine from Rueda, aged red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €40.5+10%VAT

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**MENU 5**

**Cold and hot starters (to share)**
- Iberian pork delis (ham, cured loin, chorizo and kind of salami)
- Burgos cheese (fresh cheese) salad with anchovies
- Verdure rolls with prawns
- Scrambled eggs with cod and garlic buds

**Main Course**
- Grilled hake over verdure cream
  OR
- Beef loin steaks with mushroom sauce

**Dessert**
- Puff pastry apple cake with apricot syrup
- Coffee and assorted pastry

White wine from Rueda, aged red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €40.+10%VAT

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**MENU 6**

**Cold and hot starters (to share)**
- Iberian pork delis (ham, cured loin, chorizo and kind of salami)
- Red roasted peppers salad with prawns and surimi elvers
- Grilled verdure lasagne
- Smoked salmon on a toast

**Main course**
- Beef loin, 5 peppercorn style
  OR
- Sole fish fillets, cava style (similar to Champaign)

**Dessert**
- Cold berries soup with vanilla ice cream
- Coffee and assorted pastry

White wine from Rueda, aged red wine (Rioja) or rose wine from Navarra. Mineral water
Price: €52.5.+10%VAT