



SPANISH

Experience



Min 2 people
Max 6 people

OPENING SEQUENCE

Tomato bread,
5J Iberian ham and manchego cheese
Huelva garlic prawns | Seafood soup
Anchovies with tomato | Galician scallop.

THE MAIN EVENT

Grouper stew with black potatoes.

-or-

Roast suckling lamb with salad.

SWEET ENDINGS

French toast with vanilla ice cream.



ASIAN

Experience

★★★★★

Min 4 people
Max 8 people

OPENING SEQUENCE

Usuzukuri with truffle (raw)
Marrow and red tuna ventresca tartare (raw)
Asian bloody mary with oysters (raw)
Steamed dim sum basket | Spring rolls (fried)

THE MAIN EVENT

Red Seafood Curry with Jasmine Rice (spicy)
-or-
Peking Duck Magret (sweet and sour)

SWEET ENDINGS

Ice Cream Mochi | Asian Brioche.

FRENCH

Experience



Min 4 people
Max 8 people

OPENING SEQUENCE

Scarlet prawn carpaccio | Duck foie micuit
Rockefeller Oysters | Provencial scallops | Onion soup.

THE MAIN EVENT

Filet mignon with wild mushroom sauce.

-or-

Seabass in pepper sauce.

SWEET ENDINGS

Tarte Tatin

-or-

Brie cheese with Salad

WINE MENU



INCLUDED

White wine

JOSÉ PARIENTE
DO RUEDA - 100% Verdejo.

Red wine

ARTADI VIÑAS DE GAIN
DO RIOJA - Tempranillo

Rosé wine

CHIVITE LAS FINCAS ARZAK
DO NAVARRA - Garnacha & Tempranillo.

Cava

PERELADA STARS BRUT ORGANIC
DO CAVA - Xarel·lo, Macabeu, Parellada, Chardonnay & Pinot Noir.

EXTRAS

MOËT & CHANDON BRUT IMPERIAL | 95€
AOC CHAMPAGNE - Pinot Noir, Pinot Meunier & Chardonnay.

MOËT & CHANDON BRUT IMPERIAL ROSÉ | 105€
AOC CHAMPAGNE - Pinot Noir, Pinot Meunier & Chardonnay.

DOM PERIGNON | 250€
AOC CHAMPAGNE - Pinot Noir & Chardonnay.