

# Groups Menú Levante 35€ (Drinks included.)

## STARTERS TO SHARE

- Russian salad with tuna jerky and toasted almonds
- Creamy fritters of cod with ginger and black garlic
- “Bravas” with a foam of ali oli and homemade sauce
- Mexican tacos of pibil Lamb with chimol and pickled red onion

## MAINS TO CHOOSE FROM

- Iberian wild “bellota” pork with mushroom sauce, red pesto and “papas arrugás” potatoes
- Baked cod sirloin with beans, parmesan cheese, and black olives risotto

## DESSERT TO CHOOSE FROM

- Homemade french toast with english cream and homemade coconut ice-cream
- Brownie with a praliné of biscuits and fresh milk homemade ice-cream

## DRINKS

- Still water, draught beer, non-alcoholic beer and soft drinks
- Red wine Crianza D.O. Almansa
- White wine D.O. Almansa
- Sparkling Brut Nature D.O. Cava



# Groups Menú **Poniente** 43€ (Drinks included)



## **STARTES TO SHARE**

- Cured salmon sashimi with salad and pistachio&berries vinaigrette
- Roasted leek salad with cured meat, hazelnut and pickled yolk
- Homemade iberian ham croquettes
- Wild pork ham tataki with liquorice juice, pickled seed with mustard and shallots
- Grilled Squid from the bay with catalonian sausage and walnut cream

## **MAINS TO CHOOSE FROM**

- Lamb shoulder cooked at low temperature 24 hours with mild vegetable taboulé, mint and tajin juice
- Hake with sauteed spinach, sweet potato and “all i pebre”

## **DESSERT TO CHOOSE FROM**

- Homemade french toast with english cream and homemade coconut ice-cream
- Brownie with a praliné of biscuits and fresh milk homemade ice-cream

## **DRINKS**

- Still water, draught beer, non-alcoholic beer and soft drinks
- Red wine Crianza D.O. Almansa
- White wine D.O. Almansa
- Sparkling Brut Nature D.O. Cava



# Groups Menú Almadrava 60€ (Drinks included)

## STARTES TO SHARE

- Burrata cheese, medium-dry and smoked sardine with basil oil
- Sea bass ceviche with mango chutney, almond and coriander dressing
- Red Tuna tartar with avocado, ginger, kimchee and fried egg
- Duck Cannellonis with parmesan cheese, boletus and truffle
- Barbecued octopus with a tomato and vegetable sauce

## MAINS TO CHOOSE FROM

- Sea bass with bouillabaisse sauce and grilled vegetables
- National beef sirloin with boiled cabbage and foie-gras sauce

## DESSERT TO CHOOSE FROM

- Chocolate coulant with roasted banana ice-cream and cocoa nibs

## DRINKS

- Still water, draught beer, non-alcoholic beer and soft drinks.
- Red wine Crianza D.O. Almansa
- White wine D.O. Almansa
- Sparkling Brut Nature D.O. Cava

