

Menu 1

(minimum 8 people)

33€
not including
VAT(10%)

Starters

- Greek salad with Feta cheese in olive oil and quinoa and Italian olives
- Fried potatoes with a spicy sauce
- Steamed mussels
- Andalusian fried squid with mayonnaise of red berries and sesame
- Coca bread, toasted, with tomatoes and virgin olive oil

Mains (choose one):

- Seafood paella
- Rice with seasonal vegetables
- Bream, cooked on the griddle with sauted potatoes and citrus oil
- Roast loin of beef with potato gratin and wine gravy

Desserts (choose one):

- Chocolate pudding with biscuit & ice cream
- Crema catalana (custard flan topped with caramelised sugar)
- Limoncello sorbet

Drinks:

- White wine · Nuviana · D.O. Penedés
- Red wine · Nuviana · D.O. Penedés
- Rosé wine · Nuviana · D.O. Penedés
- Water, coffee or tea

Arenal.

Menu 2

(minimum 8 people)

38€
not including
VAT(10%)

Starters

- Warm Goats cheese salad with figs, rocket & fresh spinach, with mango and balsamic jelly
- Fried artichokes, thinly sliced & topped with foie
- Mussels in white wine sauce
- Andalusian fried squid with mayonnaise of red berries and sesame
- Coca bread, toasted, with tomatoes and virgin olive oil

Mains (choose one):

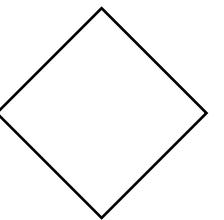
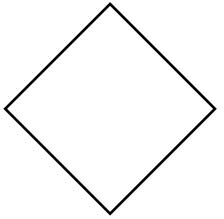
- Seafood paella
- Fishermans Rice, cooked in Black Squid Ink
- Rice with seasonal vegetables
- Squid and prawn skewer with red quinoa and beansprouts
- Grilled pork loin (D.O Duroc) with tomato chutney and Padrón red peppers

Desserts (choose one):

- Cheescake with compote of red fruits
- Marinated pineapple with cinnamon and anis, served with vanilla ice cream
- Oreo cookie ice cream

Drinks:

- White wine · Nuviana · D.O. Penedés
- Red wine · Nuviana · D.O. Penedés
- Rosé wine · Nuviana · D.O. Penedés
- Water, coffee or tea



Menu 3

(minimum 8 people)

43€
not including
VAT (10%)

Starters

- Salmon timbale with guacamole, curry and sweet tomatoes
- Whitebait with a confit of porchini mushrooms, fried egg, chistorra sausage and black truffle oil
- Red tuna carpaccio, served with an orange compote and pearls of wasabi
- Bite sized balls of cod fish served with red river crab sauce
- Toasted coca bread with tomatoes and virgin olive oil

Mains (choose one):

- Seafood paella
- Rice with seasonal vegetables
- Rice with a langoustine and clam stock
- Cod fish with peppers and Rosemary honey
- Confit of Duck with cantaloupe melon and olive oil from Porto

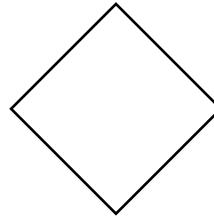
Desserts (choose one):

- Tiramisu served with coffee ice cream
- Vanilla mousse with a filling of soft mango
- Caramel Toffee ice cream

Drinks:

- White wine · Nuviana · D.O. Penedés
- Red wine · Nuviana · D.O. Penedés
- Rosé wine · Nuviana · D.O. Penedés
- Water, coffee or tea

Arenal.



Menu 4

(minimum 8 people)

53€
not including
VAT (10%)

Starters

- Bite sized balls of cod fish served with red river crab sauce
- Iberian ham, reserve D.O Guijuelo from Salamanca
- Whitebait with a confit of porchini mushrooms, fried egg, chistorra sausage and black truffle oil
- Red tuna carpaccio, served with an orange compote and pearls of wasabi
- Coca bread, toasted, with tomatoes and virgin olive oil

Mains (choose one):

- Rice with lobster (cooked in stock or dry)
- Fishermans Rice, cooked in Black Squid Ink
- Rice with seasonal vegetables
- Grilled octopus with vegetables and a light "Romesco" sauce
- Beef entrecote with potatoes gratin and mushrooms

Desserts (choose one):

- "Red Velvet" Tart with a cinnamon coulis
- Chocolate Oval Crunch with caramel and peanuts
- Yogurt ice cream with fruits of the Forest

Drinks:

- White wine · Gramona Mas Escorpi · D.O. Penedés
- Red wine · Scala Dei · D.O. Priorat
- Rosé wine · Gramona Premier · D.O. Penedés
- Water, coffee or tea



Menu 5

(minimum 8 people)

66€
not including
VAT(10%)

Starters

- Mediterranean Red prawns, flambéed with tequila
- Iberian ham, reserve D.O Guijuelo from Salamanca
- Red tuna carpaccio, served with an orange compote and pearls of wasabi
- Warm Goats cheese salad with figs, rocket & fresh spinach, with mango and balsamic jelly
- Whitebait with a confit of porchini mushrooms, fried egg, chistorra sausage and black truffle oil
- Coca bread, toasted, with tomatoes and virgin olive oil

Mains (choose one):

- Rice with lobster (cooked in stock or dry)
- Fishermans Rice, cooked in Black Squid Ink
- Rice with seasonal vegetables
- Popiet of Lobster with truffles, creamed potatoes and crispy artichokes
- Grilled beef sirloin, served with fried parmentier potatoes, with black truffle and mustard oil

Desserts (choose one):

- Chocolate Oval Crunch with caramel and peanuts
- Manchego Cheese carpaccio with oregano and violet ice cream
- Salted peanut ice cream

Drinks:

- White wine · Gramona Mas Escorpí · D.O. Penedés
- Red wine · Scala Dei · D.O. Priorat
- Rosé wine · Gramona Premier · D.O. Penedés
- Water, coffee or tea

Arenal.

Birthday Menu

3€ supplement

Add birthday cake and a glass of house-recommended champagne to your menu of choice for a €3 supplement.

Dinner + Drink

5€ supplement

Add a mixed drink or cocktail for each guest to your menu of choice for a €5 supplement. Premium liquors are available for an additional €7 supplement.

Cocktail Menu 1

(minimum 8 people)

38€
not including
VAT(10%)

Starters

- Bite sized pieces of coca bread with tomatoes and Iberian ham, reserve D.O Guijuelo from Salamanca
- Toasted bread with tuna carpaccio, served with pearls of wasabi and bitter orange compote
- Foie Gras Petit Four with hazelnuts and dried fruits
- Tomato consomme with anchovy tartar
- Mini skewer of feta cheese in oil with wild cranberries
- Mini Cubes of Brie cheese with fig jam
- Bite sized Octopus and creamy potato snacks, with paprika
- Beef sirloin taco with vintage mustard and carrots
- Croquettes of Iberian ham and mushrooms, with foie gras
- Andalusian fried squid
- Mini beef burger with sweet onion and goat cheese

Desserts:

- Limoncello sorbet
- Yogurt mousse with red berries
- Chocolate and cocoa truffles

Drinks:

- White wine · Gramona Mas Escorpí · D.O. Penedés
- Red wine · Scala Dei · D.O. Priorat
- Rosé wine · Gramona Premier · D.O. Penedés
- Water, coffee and tea

Arenal.

Cocktail Menu 2

(minimum 8 people)

43€
not including
VAT(10%)

Starters

- Bite sized pieces of coca bread with tomatoes and Iberian ham, reserve D.O Guijuelo from Salamanca
- Toasted bread with tuna carpaccio, served with pearls of wasabi and bitter orange compote
- Foie Gras Petit Four with hazelnuts and dried fruits
- Tomato consomme with anchovy tartar
- Mini skewer of feta cheese in oil, with wild cranberries
- Mini Cubes of Brie cheese with fig jam
- Bite sized Octopus and creamy potato snacks, with paprika
- Beef sirloin taco with vintage mustard and carrots
- Croquettes of Iberian ham and mushrooms, with foie gras
- Andalusian fried squid
- Mini beef burger with sweet onion and goat cheese

Rice tasting buffet:

- Seafood paella
- Fishermans Rice, cooked in Black Squid Ink
- Fish fideuá or rice with seasonal vegetables

Desserts:

- Limoncello sorbet
- Yogurt mousse with red berries
- Chocolate and cocoa truffles

Drinks:

- White wine · Nuviana · D.O. Penedés
- Red wine · Nuviana · D.O. Penedés
- Rosé wine · Nuviana · D.O. Penedés
- Cava · Codorniu Prima Vides