



Menu 1 (minimum 8 people)

33€
not including
VAT(10%)

Starters

“Toscanella” burrata cheese salad with Red pesto, marinated tomatoes, Italian olives, pistachios and croutons.

Fried potatoes with a spicy sauce

Steamed mussels

Andalusian fried squid with mayonnaise of red berries and sesame

Coca bread from “Folgueroles” toasted, with branch 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):

Tiramisu "Saboyardi" served with coffee 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

Soft drink, beer, water, coffees 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 from “Folgueroles” toasted, with branch 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):

Cheesecake 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

Soft drink, beer, water, coffees 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
- Coca bread from "Folgueroles" toasted, with branch 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
- Grilled pork loin (D.O Duroc) with tomato chutney and Padrón red peppers

Desserts (choose one):

- Vanilla cake with a "Nutella" and caramel topping
- 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
- Soft drink, beer, water, coffees or tea

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 from "Folgueroles" toasted, with branch 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 "Pont Neuf" fried potatoes and sautéed fresh shitake mushrooms

Desserts (choose one):

- Vanilla mousse with a filling of soft mango
- Chocolate Oval Crunch with caramel and peanuts
- Yogurt ice cream with fruits of the Forest

Drinks:

- White wine · La Charla · D.O. Rueda
- Red wine · Viña Pomal · D.O. La Rioja
- Rosé wine · Vol d'Ànima · D.O. Costers del Segre

Arenal.



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

Fried artichokes, thinly sliced & topped with foie gras

Whitebait with a confit of porcini mushrooms, fried egg, chistorra

sausage and black truffle oil

Coca bread from "Folgueroles" toasted, with branch 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

Crayfish and clam fish stew with parmentier potatoes and wakame

seaweed

Grilled beef sirloin, served with fried parmentier potatoes with black

truffle and mustard oil

Desserts (choose one):

Chocolate Oval Crunch with caramel and peanuts

Idiazabal cheese sticks with homemade melon compote, hazelnuts and

crackers

Salted peanut ice cream

Drinks:

White wine · Gramona Gessamí · D.O. Rueda

Red wine · Viña Pomal · D.O. La Rioja

Rosé wine · Vol d'Ànima · D.O. Costers del Segre

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.

Our menus, includes a bottle of wine for each 2 persons, For people who do not drink wine, they will be offered beer, or soft drinks.

The reservation

of the menu must be done with a minimum of 24 hours in advance. The reservations will remain up to 15 minutes after the agreed time, in case of delay, it will be necessary to notify the restaurant.

On the terrace there will be a supplement of € 3 (VAT not included)

Cocktail Menu 1

(minimum 8 people)

38€
not including
VAT (10%)

Starters

- Bite sized pieces of coca bread of "Folgueroles" with tomato and Iberian ham Gran Reserva D.O.Guijuelo (Salamanca)
- Toasted bread with tuna carpaccio, served with pearls of wasabi and bitter orange compote
- Foie Gras Petit Four with hazelnuts and dried fruits
- Small tasting glass of Andalusian gazpacho with olive oil ice cream
- 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
- Mini beef burger with sweet onion and goat cheese

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
- Soft drink, beer, water, coffees or tea

Cocktail Menu 2

(minimum 8 people)

43€
not including
VAT (10%)

Starters

- Bite sized pieces of coca bread of "Folgueroles" with tomato and Iberian ham Gran Reserva D.O.Guijuelo (Salamanca)
- Toasted bread with tuna carpaccio, served with pearls of wasabi and bitter orange compote
- Foie Gras Petit Four with hazelnuts and dried fruits
- Small tasting glass of Andalusian gazpacho with olive oil ice cream
- 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 carrot
- Croquettes of Iberian ham and mushrooms, with foie gras
- Mini beef burger with sweet onion and goat cheese

Rice tasting buffet:

- Seafood paella
- Fishermans Rice, cooked in Black Squid Ink
- Seafood "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
- Soft drink, beer, water, coffees or tea

