

# Menu 1

(minimum 8 people)

33€  
not including  
VAT (10%)

## Starters

- Warm Goats cheese salad with figs, rocket & fresh spinach, with mango and balsamic jelly
- 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 entrecote with potato gratin and wine gravy

## Desserts (choose one):

- Tiramisu "Saboyardi" served with coffee ice cream Crema catalana (custard 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

# Menu 2

(minimum 8 people)

38€  
not including  
VAT (10%)

## Starters

- "Toscanella" burrata cheese salad with Red pesto, marinated tomatoes, Italian olives, pistachios and croutons
- 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
- Fisherman's rice with 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
- Soft drink, beer, water, coffees or tea

# Arenal.



## 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 · La Charla · D.O Rueda

Red wine · Viña PomaL · D.O Rioja

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 (soupy or dry)

Fisherman's rice with 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 · El Pispá · D.O Montsant

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

Soft drink, beer, water, coffees 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

Fried artichokes, thinly sliced & topped with foie gras

Whitebait with a confit of porchini 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

Coconut ice cream

### Drinks:

White wine · Gramona Gessamí · D.O. Rueda

Red wine · El Píspa · D.O Montsant

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

Soft drink, beer, water, coffees or tea

## 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)

# Arenal.



## 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

**Arenal.**

