

MENÚ CON SHOW

MENÚ BRILLO



FINGERFOOD

MINI CHICKEN AND MUSHROOM VOL-AU-VENT

GLUTEN

TO SHARE

BURRATA SALADE

LACTOSA-NUTS

Burrata, fig and ham salad with arugula, toasted pistachios and red wine reduction

SMOKED SALMON SALAD

MUSTARD-SULFITES-FISH-EGG-GLUTEN

Green apple, pickles, and dill and mustard mayonnaise

OXTAIL CROQUETTE

LACTOSE-SULFITES-GLUTEN-NUTS

Served with a semi-sweet PX sauce and red berries

SPINACH AND BLUE CHEESE CANNELLONI

GLUTEN-LACTOSE-NUTS

With a mushroom velouté

MAIN COURSE OF YOUR CHOICE

PORK SECRET WITH CHIMICHURRI AND CAJUN POTATOES

SEA BASS IN GREEN SAUCE WITH CREAMY POTATO AND ZUCCHINI

LACTOSE

BEEF SIRLOIN WITH SUPPLEMENT+6€

Served with Cajun potatoes

DESSERT

CHEESECAKE AND WHITE CHOCOLATE WITH RASPBERRY AND CITRUS MOUSSE AND COCOA

LACTOSE-SULFITES

MENU WITHOUT DRINKS: 40€

Price per person (VAT included)

Ask about our selection of wines.

We'll advise you!

MENU WITH OPEN BAR: €50

Price per person (VAT included)

We have alcohol-free options available

From the start of the menu to the end of the menu or show, applicable to the entire table.

1/5 of a beer

Red wine and lemonade

Soft drinks and water

Beronia Verdejo white wine and Legaris Roble red wine

