



## FISH / MEAT

(For groups of 8 or more)



### WELCOME APERITIF

GLASS OF BRUT VERITAS JOSÉ L. FERRER CAVA (DO BINISSALEM)

### STARTERS

(ONE DISH OF EACH PER 4 PEOPLE)

PLATTER OF CURED ACORN-FED IBERIAN HAM (D.O. GUIJÚELO)

OLIVIER SALAD

GRILLED ARTICHOKE WITH ROMESCO SAUCE (VEGAN OPTION)

DEEP-FRIED CALAMARI IN BATTER

### MAIN COURSE

(TO BE PRE-ORDERED AT THE TIME OF BOOKING)

HOMEMADE-STYLE MONKFISH AND RED PRAWN CASSEROLE WITH CARAMELISED ONION

OR

JOHN DORY SUPREME WITH ROASTED VEGETABLE TUMBET SAUCE, SERVED WITH GRILLED SEASONAL BABY VEGETABLES AND STEAMED PARMENTIER POTATOES

OR

LEG OF LAM STUFFED WITH FOIE GRAS AND TRUFFLE, SERVED WITH GLAZED POTATOES

OR

CEBÓN VEAL SIRLOIN TAGLIATTA IN ESPAGNOLE SAUCE REDUCTION SERVED WITH GLAZED POTATOES

### DESSERT

CARDENAL DE LLOSETA MERINGUE AND CREAM SPONGE CAKE

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COFFEE OR INFUSION

### DRINKS

(1 BOTTLE PER 4 PEOPLE)

#### OPTION A

RED: DUES SIRAH-CALLET, J.L. FERRER (D.O. Binissalem)

WHITE: VERITAS BLANC, J.L. FERRER (DO Binissalem)

Solán de Cabras still mineral water

#### OPTION B

RED: RAMÓN BILBAO RESERVE (DO Rioja)

WHITE: VIÑA SOL (DO Penedés)

Solán de Cabras still mineral water



**PRICE PER PERSON: €45 (INCLUSIVE OF VAT)**

(All additional items will be charged separately)

**We can create personalised menus featuring other dishes from our range of options. Please request a quote.**

Group bookings and cancellation policy:

We will ask you for your credit card details when you confirm your booking. In the event of cancellation, you are asked to provide at least 48 hours' notice; otherwise, we will be obliged to charge 50% of the booking to your credit card. Please provide at least 24 hours' notice of any changes to group numbers. Failure to do so will mean that the numbers confirmed with the original booking will be charged.