



# PAELLA MENU

(Recommended for groups of 4 to 20 people)



## 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 (DO GUIJÜELO)

DEEP-FRIED CALAMARI IN BATTER

FRIED MAJORCAN RED PRAWNS

MAJORCAN-STYLE CUTTLEFISH

GRILLED ARTICHOKE WITH ROMESCO SAUCE

SLICES OF CRUSTY COUNTRY BREAD WITH TOMATO AND EXTRA VIRGIN OLIVE OIL

## MAIN COURSE

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

SHELLED SEAFOOD AND FISH DRY RICE

SPINACH AND SEASONAL VEGETABLE DRY RICE

(MOIST) FISH AND SEAFOOD MARINIÈRE RICE

(IF YOU WISH TO ADD EXTRA INGREDIENTS TO THESE PAELLAS SUCH AS RED PRAWNS, GALICIAN EUROPEAN LOBSTER, MAJORCAN LOBSTER, ROCK RED MULLET, SEA CUCUMBERS, ETC., AN ADDITIONAL CHARGE WILL BE MADE PER PERSON, DEPENDING ON THE CHOSEN INGREDIENTS)

## DESSERT

(ONE PIE PER 4 PEOPLE)

FINE APPLE PIE

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COFFEE OR INFUSION

## DRINKS

(1 BOTTLE PER 4 PEOPLE)

### OPTION A

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

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

Solán de Cabras still mineral water

### OPTION B

RED: RAMÓN BILBAO RESERVE (DO Rioja)

WHITE: AÑARES VERDEJO (DO Rueda)

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.