



FISH / MEAT

(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

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)

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

OR

'CAFÉ PARIS' CEBÓN BEEF TENDERLOIN SERVED WITH GRILLED SEASONAL BABY VEGETABLES AND GLAZED PARMENTIER POTATOES

DESSERT

'EMBETUMAT NEGRE' EGG YOLK CREAM, MERINGUE AND CHOCOLATE SPONGE CAKE

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)

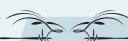
Solán de Cabras still mineral water

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.