



# group menu

· 2026 ·

# a bit of everything



## TO SHARE

Crispy glass bread with grated tomato  
Iberian ham croquettes  
Crispy chicken salad with honey mustard  
Patatas bravas

## TO CHOOSE

Chicken, sausage, and artichoke paella  
Monkfish and prawn paella

## DESSERTS

Cheesecake with berries

## DRINKS

Mineral water

White wine 40 Vendimias, verdejo D.O.C. Rueda

Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja

*(1 bottle for every 3 pax.)*



VAT included

# table moments



## TO SHARE

Crispy glass bread with grated tomato  
Burrata with tomato, pesto and tapenade  
Our olivier salad  
Diced beef in green peppercorn sauce

## TO CHOOSE

Lluç a la Donostiarra amb patata panadera  
Escalopa arrebossada

## DESSERTS

Caramelized French toast with vanilla ice cream

## DRINKS

Mineral water

White wine 40 vendimias, verdejo D.O.C. Rueda

Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja

*(1 bottle for every 3 pax.)*

45 × A line drawing of a single winged figure, similar to the one in the top right, holding a large, wrapped gift. The figure is wearing a crown with flowers.

VAT included

# diagonal menu



## TO SHARE

Crispy glass bread with grated tomato  
Truffled goat cheese montadito  
Patas bravas  
Iberian ham croquettes  
Our olivier salad

## TO CHOOSE

Chicken, butifarra and artichoke paella  
"Del senyoret" rice (+5€)  
Grilled salmon with confit vegetables

## DESSERTS

Fresh cheese cake with raspberry coulis

## DRINKS

White wine 40 Vendimias, verdejo D.O. Rueda  
Red wine Ramón Bilbao crianza, Tempranillo, D.O.C. Rioja  
Mineral water  
(1 bottle for every 3 pax.)

45 × A black and white line drawing of a winged figure, similar to the one at the top right, holding a large open book. The figure is wearing a crown with flowers.

VAT included

# cañigos menu



## TO SHARE

Crispy glass bread with grated tomato  
Seasonal tomato salad with smoked sardines  
Andalusian style fried calamari  
Diced smoked salmon with olive oil and Maldon salt  
Broken eggs with ibian ham

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Black rice tapa with prawns and all i oli

## TO CHOOSE

Grilled fillet with parmentier  
Baked turbot with panadera potatoes

## DESSERTS

Tarte Tatin with sweet cream ice cream

## DRINKS

White wine Ramón Bilbao , verdejo D.O. Rueda  
Red wine Ramón Bilbao crianza, Tempranillo, D.O.C. Rioja  
Mineral water  
*(1 bottle for every 3 pax.)*

65 × A line drawing of a winged figure, possibly an angel or cherub, holding a large bunch of grapes. The figure is wearing a crown and has its wings spread.

VAT included

# tapias menú



## TO SHARE

- Chupito de crema de puerros y manzana
- Coca de pan cristal con tomate
- Nuestra ensaladilla rusa
- Montadito de jamón ibérico
- Montadito de salmón ahumado y aguacate
- Calamares a la andaluza
- Croquetas de gamba
- Chips de berenjenas con queso de cabra y miel
- Canelón de faisán con foie y trufa
- Arroz negro con "all i oli"
- Dados de solomillo a la pimienta

## DESSERTS

- Montadito de chocolate con aceite de oliva y sal
- Vasito de yogurt y frutos rojo

## DRINKS

- Vino blanco 40 Vendimias, verdejo D.O. Rueda
- Vino tinto Ramón Bilbao crianza, Tempranillo, D.O.C. Rioja
- Aigua mineral
- (1 bottle for every 3 pax.)*

55 x A line drawing of a winged figure, similar to the one at the top right, holding a gift. The figure is shown from the side, with wings spread and a crown on its head.

VAT included

# Cachipos style



## TO SHARE

Crispy glass bread with grated tomato

Manchego cheese

Crispy chicken salad with mustard and honey

Eggplant with goat cheese and cane honey

## TO CHOOSE

Iberian fillet with peppercorn and parmentier

Zucchini noodles with cuttlefish and prawns

## DESSERTS

Chocolate cake with pistachio ice cream

## DRINKS

Mineal water

White wine 40 vendimias, verdejo D.O.C. Rueda

Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja

*(1 bottle for every 3 pax.)*



VAT included

# flavor collection



## TO SHARE

Crispy glass bread with grated tomato  
Goat cheese, black truffle and honey montadito  
Our olivier salad  
Patatas bravas  
Mini burger with caramelized onion  
Iberian ham croquettes  
Torreznos de Soria  
Eggplant with goat cheese and cane honey  
Andalusian style fried calamari  
Octopus "a la Gallega" style  
Pheasant canelloni with foie gras and black truffle

## DESSERTS

Cheesecake with berry coulis

## DRINKS

Mineral water  
White wine 40 vendimias, verdejo D.O.C. Rueda  
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja  
*(1 bottle for every 3 pax.)*



VAT included

with  
love



**TO SHARE**

Steak tartar montadito  
Foie micuit and caramelized mango  
Burrata with tomato, pesto and tapenade  
Patatas bravas  
Broken eggs with iberian ham

**TO CHOOSE**

Grilled turbot with panadera potato  
Iberian pork secret cut with chimichurri

**DESSERT**

Tarte Tatin with sweet cream ice cream

**DRINKS**

Mineral water  
White wine 40 vendimias, verdejo D.O.C. Rueda  
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja  
*(1 bottle for every 3 pax.)*



VAT included

# Mediterranean essence



## TO SHARE

Crispy glass bread with grated tomato  
Iberian acorn-fed ham (D.O. Extremadura)  
Steak tartare montadito  
Spanish omelette with potatoes  
Andalusian-style fried calamari  
Pheasant cannelloni with foie gras and truffle

## TO CHOOSE

Llbarro rostit amb patata panadera  
Llom alt de vaca amb salsa bearnesa

## DESSERTS

Caramelized French toast with vanilla ice cream

## DRINKS

Aigua mineral  
Vi blanc 40 vendimias, verdejo D.O.C. Rueda  
Vi negre Ramón Bilbao crianza, tempranillo, D.O.C. Rioja  
*(1 bottle for every 3 pax.)*



65 x

VAT included