



group menu

• 2026 •

Mediterranean menu



TO SHARE

Crystal bread coca with tomato

Patatas Bravas

Iberian ham croquettes

Open omelette with vegetables and mushrooms

Mini burger

TO CHOOSE

Chicken escalopes with cheese sauce

Our traditional gratinated canelloni

DESSERT

Vanilla ice cream with crumble

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)

35 ×
+ VAT



diagonal/Umehu



TO SHARE

Crystal bread coca with tomato
Goat cheese, black truffle and honey montadito
Avocado, cherry tomatoes and burrata salad
Iberian ham croquette
Our olivier salad

TO CHOOSE

Chicken, butifarra and artichoke paella
Arròs del senyoret (peeled seafood rice) (+5€)
Grilled salmon with confit vegetables

DESSERT

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 × 
+ VAT

tapitas menu



TO SHARE

Chive and apple cream shot
Crystal bread coca with tomato
Patatas Bravas
Iberian ham montadito
Smoked salmon and avocado montadito
Andalusian-style calamari
Prawn croquettes
Eggplant chips with goat cheese and honey
Mini pheasant cannelloni with foie and truffle
Arròs del senyoret (peeled seafood rice) casserole
Pepper steak cubes

DESSERTS (ORDER IN ADVANCE)

Chocolate, olive oil and salt montadito
Yogurt cup with red berries

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.)

55 × 
+ VAT

cañifos menú



TO SHARE

Crystal bread coca with tomato
Seasonal tomato salad with smoked sardine
Andalusian-style calamari
Smoked salmon cubes with olive oil and Maldon salt
Broken eggs with Iberian ham
Black rice tapa with prawns and "all i oli"

TO CHOOSE

Grilled sirloin with parmentier
Baked turbot with pan-fried potatoes

DESSERT

Tarte Tatín 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 × 
+ VAT

tapas and main courses menu



TO SHARE

Steak tartare montadito
Crystal bread coca with tomato
Iberian ham D.O. Extremadura
Tuna tartare taco with guacamole
Chicken cannelloni with foie gras and truffle
Garlic prawns

TO CHOOSE

Wild sea bass "a la bilbaína"
Aged beef entrecôte

DESSERTS

Fried torrija with vanilla ice cream
Chocolate ganache with olive oil caviar and Maldon salt

DRINKS

Mineral water
White wine
Red wine
Coffee

80 × 
+ VAT