1 EXECUTIVE

Menu

APPETIZERS (To share)

Tiger mussel bites
Chicken saams with croutons and parmesan
Brioche steak tartare

MAIN COURSES (Choose 1)

Braised pork cheeks with truffled mashed potatoes
Salmon with creamed spinach, raisins, and almonds

DESSERTS (Choose 1)

Homemade cheesecake with spiced berries

Lime sorbet with freeze-dried cherries

Coffee and Herbal Teas

Water, soft drinks, or beer
White wine (D.O. Rueda)
Red wine (D.O. Rioja)

35€/p.p.

Check for allergens and food intolerances. 10% VAT included.

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2 EXECUTIVE

Menu

APPETIZERS (To share)

Burrata, roasted tomatoes, microgreens, and ponzu vinaigrette

Mushroom gnocchi with parmesan bechamel sauce

MAIN COURSES (Choose 1)

Veal tenderloin, PX and mustard sauce on a bed

of vegetables

Roasted sea bass, seafood sauce with coconut and pak choi

DESSERTS (Choose 1)

Brioche french toast with caramelized white chocolate cream

Lime sorbet with freeze-dried cherries

Coffee and Herbal Teas

Water, soft drinks, or beer
White wine (D.O. Rueda)
Red wine (D.O. Rioja)

45€/p.p.

Check for allergens and food intolerances. 10% VAT included.

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3 EXECUTIVE

Menu

APPETIZERS (To share)

Seafood salad with ceviche-style seasoning, coconut-infused tiger milk, corn, and candied sweet potato spheres

Warm beet ravioli with ricotta and pistachios, curry sponge cake with Mornay sauce

MAIN COURSES (Choose 1)

Suckling lamb roast, truffle sauce, and potato mille-feuille

Cod taco with saffron sauce and vegetable bundle

DESSERTS (Choose 1)

Thin caramelized apple tart with meringue ice cream

Green apple sorbet with freeze-dried cherries

Coffee and Herbal Teas

Water, soft drinks, or beer
White wine (D.O. Rueda)
Red wine (D.O. Rioja)

55€/p.p.

Check for allergens and food intolerances. 10% VAT included.

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