

## MENU 3 STARTERS TO SHARE

Acorn fed Iberian ham, rubbed tomato bread  
Diced red tuna marinated in soy sauce and honey  
Lobster stuffed mushrooms  
Crunchy prawns with tamarind sauce  
Caponata and smoked mozzarella tartine

## MAIN COURSE (CHOOSE ONE)

Cod *au gratin* with sea urchins and watercress cream  
or  
Crispy suckling pig with red berry chutney and tubers cream

## DESSERT

Homemade 70% Valrhona chocolate tartlet with white chocolate *crème caramel*

**55€ per person**

## MENU 4 STARTERS TO SHARE

Sea bass *Ceviche* and red prawns  
Micuit foie delight with cocoa  
Tuna balls in green tomato sauce  
Galician scallop pastry  
Three Catalan-style sausage rice, wild mushrooms

## MAIN COURSE (CHOOSE ONE)

Turbot with clams and iodized cream  
or  
Veal tenderloin, Iberian ham and *Torta del Casar* cheese

## DESSERT

Carrot cake, coconut *crème anglaise* and *Matcha* tea ice cream

**55€ per person**

## DRINKS

Mineral water  
White wine *Jean Leon Chardonnay*  
Red wine *Jean Leon Petit Verdot*  
Coffee and infusions

Choose one starter block, one main course block and one dessert.

Menus from 10 to 120 people.

For groups up to 40 people, every diner can choose the main course when ordering.

For groups over 40 people, the organizer will choose one main course in advance, the same for everyone.