



*Mediterranean and Seafood
Restaurant*

Groups Menu



- MENU 1 -

Appetizers

Beer, vermouth or similar

Starters to share

Grilled goat's cheese salad with pine nuts

Assortment of cold Iberian sausages

Tartar of marinated salmon with soy and sesame

Batter fried ring squid with peppers from Padrón

Fried small prawns in garlic

Main course to choose

Fisherman's style Paella or Fideuá

Salmon with Cava sauce

Tuna loin with pepper from Piquillo

Pan baked cod with alioli

Tiny lamb chops "rack of lamb"

Teriyaki chicken skewer

Grilled veal entrecote or pepper or Roquefort sauce

Desserts to choose

Lemon sorbet or Catalan cream



Bread with tomato - Water, soda and beer

Verdejo white wine and Rioja red wine (Cosecha) or wine sangria

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 35€ Taxes included



- MENU 2 -

Appetizers

Beer, vermouth or similar

Starters to share

Liver's carpaccio salad with parmesan cheese

Assortment of cold Iberian sausages

Tartar of marinated salmon with soy and sesame

Baby squid Andalucian style with small green pepper

Prawns in Greek style

Main course to choose

Fisherman's style Paella

Black rice

Salmon with Cava sauce

Hake Santurce style

Pan baked cod with alioli - or with honey

Grilled veal entrecote / or with pepper or roquefort sauce

Tiny lamb chops "rack of lamb"

Roast suckling pig from Salamanca

Desserts to choose

Lemon sorbet or Catalan cream



Bread with tomato - Water, soda and beer

Albariño white wine (D.O. Rias Baixas) or Verdejo (D.O. Rueda) - Reserve red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 37€ Taxes included



- MENU 3 -

Appetizers

Beer, vermouth or similar

Starters to share

Cured Iberian ham and pork loin

Anchovies and pickled anchovy in vinegar

Tartar of marinated salmon with soy and sesame

Baby squid Andalusian style

Octopus Galician style

Main course to choose

Paella with monkfish and clams

Hake Santurce style with potatoes

Pan baked cod with alioli / or with honey

Grilled veal entrecoteor - or with pepper - or roquefort sauce

Roast suckling pig from Salamanca

Desserts to choose

Lemon sorbet or Catalan cream



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja) or wine sangria
(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 40€ Taxes included



- MENU 4 -

Appetizers

Beer, vermouth or similar

Starters to share

Anchovies from La Escala

Cured "Bellota" Iberian ham

Cured "Bellota" Iberian loin pork

Cured sheep cheese

Baby squid Andalusian style

Octopus Galician style

Grilled Shrimps from Vinaroz

Main course: Fish and Meat tasting.

Monkfish with sweet garlic sauce and clams

Lemon sorbet

Veal sirloin steak from Girona Oporto's style

Desserts to choose

Catalan cream

Cheese cake



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja) or wine sangria
(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 45€ Taxes included



- MENU 5 -

Appetizers

Beer, vermouth or similar

Starters to share

Anchovies from La Escala

Cured Iberian ham and pork loin

Duck liver mi-cuit with Armagnac

Fresh calamar “de pota” Andalucian style

Octopus Galician style

Grilled variegated scallop with garlic and parsley

Main course to choose

Fisherman paella with lobster

Monkfish with sweet garlic sauce or Santurce style

Hake Basque style or Santurce style

Pan baked cod with alioli or with honey

Veal sirloin steak from Girona Oporto's style

Roast suckling pig from Salamanca

Desserts to choose

Catalan cream or Lemon sorbet
or Chocolate coulant or Cheese cake



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 50€ Taxes included



- MENU 6 -

Appetizers

Beer, vermouth or similar

Starters to share

Anchovies from La Escala

Duck liver mi-cuit with Armagnac

Cured "Bellota" Iberian ham

Octopus Galician style

Baby squid Andalusian style

Grilled variegated scallop with garlic and parsley

Fried small prawns in garlic

Main course to choose

Paella with clams, Monkfish and lobster

Turbot Santurce style with shrimps from Vinaroz

Monkfish with sweet garlic sauce and clams

Cod snout with alioli

Veal sirloin steak from Girona with duck liver and truffe sauce - or to your taste

Roast suckling pig from Salamanca

Desserts to choose

Catalan cream or Lemon sorbet or Chocolate coulant



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 57€ Taxes included



- MENU 7 -

Appetizers

Beer, vermouth or similar

Starters to share

Duck liver mi-cuit with Armagnac

Cured "Bellota" Iberian ham

Octopus Galician style

Baby squid Andalucian style

Grilled shrimps from Vinaroz

Cockles from las Rias

Main course

Monkfish , turbot and lobster Santurce style

Lemon sorbet

Veal sirloin steak from Girona with Oporto's sauce

Desserts to choose

Catalan cream or Lemon sorbet

or Tiramisu or Cheese cake



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 65€ Taxes included



- MENU 8 -

Appetizers

Beer, vermouth or similar

Starters to share

Duck liver mi- cuit with Armagnac

Cured extra “bellota” Iberian ham from Guijuelo

Octopus Galician style

Baby squid Andalucian style

Fried small prawns in garlic

Grilled variegate scallop with garlic and parsley

Clams from Carril Fisherman style

Main course to choose

Fish and shellfish platter

(Scampie, shrimps from Vinaroz , Monkfish, hake, cuttlefish and squid)

Paella with lobster

Veal sirloin steak from Girona with duck liver and Oporto’s sauce

Roast suckling pig from Salamanca

Desserts to choose

Catalan cream or Lemon sorbet

or Tiramisu or Cheese cake



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Crianza red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 65€ Taxes included



- MENU 9 -

Appetizers

Beer, vermouth or similar

Starters to share

Duck liver mi-cuit with Armagnac

Cured extra "bellota" Iberian ham from Guijuelo

Octopus Galician style

Grilled fresh squid

Cockles from las Rias

Grilled shellfish plater (Scampie, red prawns from Huelva,
shrimps from Vinaroz And clams from Carril)

Main course to choose

Grilled turbot with boiled potatoes and vegetables

Lobster gratin chef style

Roast suckling pig from Salamanca

Veal sirloin steak from Girona to your taste

Dessert

Fresh fruits with Catalan cream

and

Lemon sorbet



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Albariño (D.O. Rias Baixas) - Crianza red wine (D.O. Rioja)
(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace



Price per person: 70€ Taxes included



- MENU 10 -

Appetizers

Beer, vermouth or similar

Starters to share

Duck liver mi-cuit with Armagnac

Cured extra "bellota" Iberian ham from Guijuelo

Oysters from Arcade

Octopus Galician style

Baby squid Andalusian style

Cockles from las Rias

Main course to choose

Special Shellfish

(scampie, red prawns from Huelva, shrimps from Vinaroz, clams from Carril, mussels, razor clams and ½ lobster)

Baked turbot

Roast suckling pig from Salamanca

Veal sirloin steak from Girona to your taste

Desserts

Fresh fruits with Catalan cream
and

Lemon sorbet



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Albariño (D.O. Rias Baixas) - Reserve red wine (D.O. Rioja)
(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 70€ Taxes included



- MENU 11 -

Appetizers

Beer, vermouth or similar

Starters to share

Duck liver mi-cuit with Armagnac

Oysters from Arcade

Cured extra “bellota” Iberian ham from Guijuelo

Baby squid Andalusian style

Clams from Carril Fisherman style

Cockles from las Rias

Boiled or grilled Shellfish góndola - selection of premium boiled seafood:

Shrimps from Vinaroz ,red prawns from Huelva, scampies from Cantábric and lobster

Main course to choose

Baked turbot

Roast suckling pig from Salamanca

Veal sirloin steak from Girona with Roquefort sauce

Dessert

Fresh fruit tray with Catalan cream

and

Lemon sorbet



Bread with tomato - Water, soda and beer

Verdejo white wine (D.O. Rueda) or Albariño (D.O. Rias Baixas) - Reserve red wine (D.O. Rioja)

(1 bottle every 2 people)

Coffee with homemade Santiago cake - Apple or peach liquor and pomace

Price per person: 80€ Taxes included