



LUNCH AND DINNER MENUS

MENU

Please, make your own menu by choosing an appetizer,
an entrée and a dessert.

WINE SELECTION

A selection of wines is included and detailed in our menus.
Gema Vela, our Head Sommelier, proposes the following suggestions:

La Poda

Supplement per person: 4.50 €

Fuente Elvira Verdejo
D.O. Rueda
Páramo de Guzmán Crianza
D.O. Ribera del Duero

El Cuajado

Supplement per person: 6.90 €

Mas Pons Chardonnay
D.O. Penedés
Viña Lanciano Reserva
D.O. C. Rioja

La Vendimia

Supplement per person: 9.50 €

Lagar de Costa Albariño
D.O. Rias Baixas
Raíz Reserva
D.O. Ribera del Duero

8% VAT included



LUNCH AND DINNER MENUS

DEIÀ

Starters

Seafood Soup
Laminated Iberian Pork Ham with Melon and Pistachio Powder
“Navarra” Style Seasonal Vegetable Stew
Caprese Salad with Balsamic Vinaigrette and Pine Nuts

Main Courses

Sautéed Baby Squid and Prawn, Virgin Olive Oil Flavoured Potato
Pan Grilled Scallops, Creamed Potato and Sea Urchin “Yolk”
Braised Veal Cheek, Carrot Cream and Toast Sesame
Roasted Lamb Roll on its Reduction served with Glazed Vegetales

Desserts

Almond Cake with Fine Herb Liquor Cream
Goat Custard with Honey and Red Fruits
Chocolate Mousse, Light Spiced Cream

Coffee, Infusions, Mignardises

Wines

Homenaje Chardonnay - D.O. Navarra
Ares Crianza - D.O.C. Rioja

Price per person : 91 €
8% VAT included

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SAINT PETERSBOURG

Starters

Cherry Cold Soup with Fresh Cheese Froth
Grilled Green Asparagus, Cardamom Scented Hollandaise Sauce
Mango and Smoked Duck Ham Salad, Citrus Dressing
Tuna Carpaccio with Idiazábal Cheese Flakes, Black Olives and Extra Virgin Olive Oil

Main Courses

Pan Grilled Gilthead Bream, Light "Bilbaína" Sauce
Galician Style Stuffed Hake Loin with Spider Crab
Grilled Iberian Pork Loin, Acacia Honey Sauce and Aubergine Caviar
Milanese Style Veal Ossobuco

Desserts

Opera Cake
Hazelnut Mousse, Red Fruits Coulis
Ritz Style Millefeuille Cake, Orange Blossom Sauce

Coffee, Infusions, Mignardises

Wines

Homenaje Chardonnay - D.O. Navarra
Ares Crianza - D.O.C. Rioja

Price per person : 103 €
8% VAT included



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MADEIRA

Starters

Grilled Octopus Salad, New Potatoes and Paprika Flavoured Mayonnaise

Prawn Carpaccio, Sweet Corn Emulsion and Pumpkin Seeds

Duck Foie Gras Terrine, Caramelized Banana and Sweet Wine Pearls

Reversed Iberian Pork Ham Toast with Tomato Vinaigrette

Main Courses

Cod Loin, Manchegan Style Ratatouille and Beef Juice

Galician Octopus in "Ossobuco", Peas and Parsley Sauce

Grilled Beef Loin Cube, Courgette, Carrott, Spring Onion and Rioja Wine Reduction

Stuffed Pularde with Seasonal Mushrooms and Muscat Wine Sauce

Desserts

Cheese and Honey Mousse, Raspberry Coulis

Toasted Vanilla Cream with Caramelized Walnuts

Black Forest Cake on Cherry Sauce

Coffee, Infusions, Mignardises

Wines

Homenaje Chardonnay - D.O. Navarra

Ares Crianza - D.O.C. Rioja

Price per person : 115 €
8% VAT included

