



TAPAS BAR and RESTAURANT

Banquet Menu

Menu 1

Copa de Recepción
A Welcome Glass of Cava

Tapas Variadas

Assortment of Traditional Tapas:

Tosta de Salmón Marinado con Caviar
Marinated Salmon Toast with Caviar

Croqueta de Marisco
Our Classic Seafood Croquette

Chupito de Gisantes al Cava
Shot of Green Peas and Cava

Salad

Ensalada de la casa con Huevo, Espárrago blanco, Brandada de Bacalao y Lentejas a la andaluza
House Salad with White Asparagus, Egg, Bacalao Brandade and Lentil

Main Course

Rape a la Plancha con Crema Dulce de Zanahoria y Judías Verdes
Grilled Monkfish with Sweet Cream of Carrot and French Beans

OR

Muslo de Pollo Relleno de Espinacas, Queso de Cabra y Pasas Sobre Pisto Navideño de la Abuela
Chicken Thighs Stuffed with Spinach and Goat Cheese over Grandma's Style Vegetable Ragout

Dessert

Flan Casero
Cream Caramel Custard "Flan"

Petit Fours
Coffee or Tea

Price Per Person \$58.00 PARTY WISE
(Tax and service not included)



TAPAS BAR and RESTAURANT

Banquet Menu

Menu 2

Copa de Recepción
A Welcome Glass of Cava

Tapas Variadas

Assortment of Traditional Tapas:

Alcachofas Salteadas con Foie y Pedro Ximenez
Artichokes Sautéed with Foie Gras and Pedro Ximenez

Taco de Atún a la Parrilla con Espinacas y Tomate Dulce
Tuna Grilled with Spinach and Sweet Tomato

Jamón Serrano y Queso Manchego
Jamon Serrano and Manchego Cheese

Pimientos del Piquillo Rellenos de Butifarra
*Wood Fired Piquillo Peppers stuffed with
Catalonian Sausage*

Gambas al Ajillo
Garlic Shrimp

Main Course

Besugo con legumbres a la vid y Salsa de cava
Red Snapper with Legumes and Cava Sauce
Or

Entrecot de Búfalo con Pisto de Piña y Salsa de Fresas
Buffalo Strip Loin with Sautéed Pineapple and Strawberry Sauce
Or

Paella Marinera
Seafood Paella

Dessert

Tarta Guadalquivir
Traditional Chocolate Delight from Seville

Petit Fours
Coffee or Tea

Price Per Person \$67.00 PARTY WISE
(Tax and service not included)



TAPAS BAR and RESTAURANT

Banquet Menu

Menu 3

Copa de Recepción
A Welcome Glass of Cava

Tapas Variadas

Assortment of Traditional Tapas:

Vieiras con Granada y Aderezo de Lima
Seared Scallops with Lime Dressing and Pomegranate

El Mar y la Montaña
Sautéed Squid, Scallops, Wild Mushroom and Veal Sweet Bread

Txangurro a la Donostiarra
Crabmeat Au Gratin

Appetizer

Consomé de Pollo Asado al Jerez con Buñuelos de Queso Manchego
*Roasted Chicken and Sherry Consommé and Manchego Cheese Bun
Shaped Savory Fritters*

Main Course

Bacalao con Setas Silvestres Salteadas y Pimientos Asados
Bacalao with Sautéed Wild Mushrooms and Roasted Peppers

&

**Solomillo de Buey con Setas de Temporada, Foie-gras y
Salsa de Vino Tinto**

Grilled Beef Tenderloin with Seasonal Wild Mushrooms and Red Wine Sauce

Dessert

Espuma de Yogur con Fresas Maceradas en Vinagre de Modena
Light Mousse Yogurt with Strawberries Marinated in Modena Vinegar

OR

Piña Especiada con Helado de Azafrán
Spiced Pineapple with Saffron Ice Cream

Petit Fours
Coffee or Tea

Price Per Person \$ 75 .00 PARTY WISE
(Tax and service not included)



TAPAS BAR and RESTAURANT

Wine Selection

Sparkling Wines

<i>NV Conde de Subirats.</i> Trepat, Pinot Noir	\$35
<i>NV Aria Brut.</i> Xarel – lo, Macabeo, Parellada	\$40
<i>NV Segura Viudas Ry. Heredad.</i> Xarel – lo, Macabeo, Parellada	\$65
<i>NV De Venoge Brut.</i> Chardonnay, Pinot Noir, Pinot Meunier	\$115

White Wines

2007 <i>Fuente Elvira.</i> Verdejo	\$38
2007 <i>Abadal Blanc.</i> Chardonnay, Sauvignon Blanc, Picapoll	\$45
2006 <i>Nerola Blanc.</i> Xarel-lo, Garnacha	\$50
2007 <i>Esencia divina.</i> Albariño	\$55

Red Wines

2007 <i>Campellares.</i> Tempranillo.	\$30
2006 <i>El Molinet.</i> Tempranillo, Cab. Sauvignon	\$40
2005 <i>Abadal Crianza.</i> Cabernet Sauvignon, Merlot	\$42
2004 <i>Alceño .</i> Syrah	\$45
2006 <i>El Arte de Vivir.</i> Tempranillo	\$45
2006 <i>Prima.</i> Tinta de Toro	\$54
2004 <i>Caliza.</i> Graciano, Syrah	\$56
2005 <i>Mas Igneus FA 206.</i> Garnacha, Cariñena, Syrah	\$75