



- PLATINO -

- ENTRADAS -

- ❖ Boconccino empanado en coulis de tomate y pesto genovés.
- ❖ Caponata de vegetales sobre colchón de hojas verdes, jamón serrano, mermelada de tomate y queso brie.
- ❖ Empanadas de carne cortada a cuchillo.
- ❖ Ensalada de peras asadas, hojas verdes, hinojo, nueces, cherry, emulsión de aceto balsámico y queso azul.
- ❖ Salmón gravlax sobre tostadas de pan brioche con mayonesa de papas y eneldo.
- ❖ Vol au vent relleno con mollejas glaseadas y crema de portobellos.

- PRICIPALES -

- ❖ Bife de chorizo con papas rústicas y cebollas caramelizadas.
- ❖ Bondiola braseada en sus jugos con puré de boniato, manzanas asadas y miel.
- ❖ Crepe de cabutia ahumada, queso de cabra, nueces y salsa de girgolas.
- ❖ Pamplona de pollo con risotto de quínoa al malbec, queso brie y suave crema de espárragos.
- ❖ Pesca del día acompañado de cous cous, ratatouille y reducción de naranja.

- POSTRES -

- ❖ Cheesecake de dulce de leche con salsa de chocolate y tuille.
- ❖ Mousse de chocolate con praliné de pistachos y almíbar de menta.
- ❖ Panna Cotta de chocolate blanco con reducción de casis y frutos rojos.

- BEBIDAS LIBRES -

- ❖ Agua con o sin gas, Gaseosas, Cerveza.
- ❖ Bodega Foster Lorca .
- ❖ Ópalo Malbec - Chardonnay.



- PLATINUM -

- STARTERS -

- ❖ Breaded boconccino on tomato coulis and Genoese pesto.
- ❖ Vegetable caponata on green leaves with prosciutto ham, tomato jam and brie cheese.
- ❖ Knife-cut meat pies (Argentine empanadas).
- ❖ Roasted pear salad, green leaves, fennel, walnuts, cherry tomatoes, balsamic vinegar emulsion and blue cheese.
- ❖ Salmon gravlax on toasted brioche bread with potato mayonnaise and dill.
- ❖ Vol au vent stuffed with glazed sweetbreads and portobello cream.

- MAIN COURSES -

- ❖ Steak with rustic potatoes and caramelized onions.
- ❖ Braised pulled pork, with smashed sweet potatoes, roasted apples and honey.
- ❖ Smoked pumpkin crepe, goat cheese, walnuts and gyrgola sauce.
- ❖ Chicken pamplona with quinoa malbec risotto, with brie cheese and smooth asparagus cream.
- ❖ Fish of the day with cous cous, ratatouille and orange reduction.

- DESSERTS -

- ❖ Dulce de leche cheesecake topped with chocolate sauce and tuille.
- ❖ Chocolate mousse topped with pistachio praliné and mint syrup.
- ❖ White chocolate Panna Cotta with cassis and berries reduction.

- FREE DRINKS -

- ❖ Water, Soft Drinks, Beers.
- ❖ Bodega Foster Lorca Wines.
- ❖ Ópalo Malbec - Chardonnay.



- PREMIUM -

- STARTERS -

- ❖ Breaded boconccino on tomato coulis and Genoese pesto.
- ❖ Vegetable caponata on green leaves with prosciutto ham, tomato jam and brie cheese.
- ❖ Knife-cut meat pies (Argentine empanadas).
- ❖ Roasted pear salad, green leaves, fennel, walnuts, cherry tomatoes, balsamic vinegar emulsion and blue cheese.
- ❖ Salmon gravlax on toasted brioche bread with potato mayonnaise and dill.
- ❖ Vol au vent stuffed with glazed sweetbreads and portobello cream.

- MAIN COURSES -

- ❖ Steak with rustic potatoes and caramelized onions.
- ❖ Braised pulled pork, with smashed sweet potatoes, roasted apples and honey.
- ❖ Smoked pumpkin crepe, goat cheese, walnuts and gyrgola sauce.
- ❖ Chicken pamplona with quinoa malbec risotto, with brie cheese and smooth asparagus cream.
- ❖ Fish of the day with cous cous, ratatouille and orange reduction.

- DESSERTS -

- ❖ Dulce de leche cheesecake topped with chocolate sauce and tuille.
- ❖ Chocolate mousse topped with pistachio praliné and mint syrup.
- ❖ White chocolate Panna Cotta with cassis and berries reduction.

- FREE DRINKS -

- ❖ Water, Soft Drinks, Beers, Sparkling wine.
- ❖ Bodega Foster Lorca Wines.
- ❖ Poético Malbec - Chardonnay.