



## **MENU 1**

**35€ per person**

### **4 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

### **DISHES TO SHARE (ONE EACH 4 PEOPLE)**

SEASONED TOMATO WITH GARLIC AND FRIGATE TUNA

½ DISH OF IBERIAN CURED HAM

SCRAMBLED EGGS WITH ARTICHOKE, CURED HAM AND GOAT CHEESE

CURED HAM CROQUETTES

PORK CHEEKS WITH A TRADITIONAL SAUCE

### **BREAD AND COFFE**

**DESSERT OPTIONAL** – VARIETY OF MINI CAKES +3€ EACH ONE

*35€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*



**MENU 2**

**40 €** per person

**4 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

**DISHES TO SHARE (ONE EACH 4 PEOPLE)**

IBERIAN CURED HAM

PELAYO SALAD

*LETTUCE, WALNUTS, GOAT CHEESE, TOMATOES AND HONEY SAUCE*

FRIED CAMEMBERT WITH QUINCE JAM

FRIED CUTTLEFISH

SCRAMBLED EGGS WITH CURED HAM AND FRIED POTATOES

GRILLED IBERIAN PORK 'PRESA' (SHOULDER CUT)

**BREAD AND COFFE**

**DESSERT OPTIONAL** – VARIETY OF MINI CAKES +3€ EACH ONE

*40€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*



### **MENU 3**

**45€ per person**

#### **4 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

#### **DISHES TO SHARE (ONE EACH 4 PEOPLE)**

PELAYO SALAD

½ DISH OF CURED HAM

ASSORTED OF FRIED FISH

#### **MAIN DISH (EACH PERSON CHOOSES 1)**

GRILLED SIRLOIN WITH A WHISKY SAUCE

OXTAIL WITH A TRADITIONAL SAUCE

GRILLED SALMON WITH VEGETABLES WOK AND PEAS CREAM

#### **BREAD AND COFFE**

**DESSERT OPTIONAL** – VARIETY OF MINI CAKES +3€ EACH ONE

*45€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*



**MENU 4**

**50€ per person**

**4 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

**DISHES TO SHARE (ONE EACH 4 PEOPLE)**

MIXED SALAD

IBERIAN CURED HAM

SMALL PIECES OF FRIED CHICKEN WITH TWO SAUCES

BAKED GOAT CHEESE WITH HONEY AND PEPPER JAM

**MAIN DISH (EACH PERSON CHOOSES 1)**

PORK CHEEKS WITH POTATO FOAM AND MUSHROOMS

ENTRECOT

SALMON TARTAR

**BREAD AND COFFE**

**DESSERT OPTIONAL – VARIETY OF MINI CAKES +3€ EACH ONE**

*50€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*



**MENU 5**

**55€ per person**

**4 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOROSOS SHERRY

**DISHES TO SHARE (ONE EACH 4 PEOPLE)**

BIG ANDALUSIAN OLIVES

ASSORTED OF IBERIAN PORK SAUSAGES

TOAST WITH GRILLED DUCK MAGRET AND SEVILLIAN ORANGE MARMALADE

ASSORTED OF FRIED FISH

SALMON TARTAR

**MAIN DISH (EACH PERSON CHOOSES 1)**

ENTRECOT

PORK 'PRESA' (SHOULDER CUT) WITH MUSHROOMS CREAM AND CRISPY ONION

SALMON WITH VEGTABLES WOK AND PEAS CREAM

**BREAD AND COFFE**

**DESSERT OPTIONAL – VARIETY OF MINI CAKES +3€ EACH ONE**

*55€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*



**MENU 6**

**60€ per person**

**5 DRINKS EACH PERSON**

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOROSOS SHERRY

**DISHES TO SHARE (ONE EACH 4 PEOPLE)**

IBERIAN CURED HAM

**FIRST COURSE *INDIVIDUAL***

BAKED SEA BASS (BUTTERFLY STYLE)

**SECOND COURSE *INDIVIDUAL***

BEEF TENDERLOIN

**DESSERT**

VARIETY OF MINI CAKES

**BREAD AND COFFE**

*60€ per person. 10% VAT included  
Menu created for 4 people.  
Adaptable to another number of diners*