



LAHERRE
RESTAURANTE

SET MENU



BYZANTINE MENU

45,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Sliced acorn-fed Iberian ham and toasted bread
- * Palace scrambled eggs with a boutique of straw potatoes
- * Chicken cannelloni with garlic bechamel sauce and bbq
- * Hake with chamomile and prawn

INDIVIDUAL DISHES

- * Wellington Iberian sirloin with foie sauce

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



ROMANIC MENU

48,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Iberian loin and toasted bread
- * Pure sheep's cheese and red fruit jam
- * Tuna traditional Russian salad with fried egg and "de la Vera" paprika
- * Sauteed mushrooms into Pedro Ximenes (sweet wine from Andalusia) with prawn

INDIVIDUAL DISHES

- * Jumbo cod with potatoes "torneadas" with aioli sauce

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



GOTHIC MENU

52,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Sliced acorn-fed Iberian ham and toasted bread
- * Pure sheep's cheese on "cabello de ángel" cream
- * Sauteed cod with a boutique of straw potatoes
- * Signature croquette sam
- * Fagotini pear with gorgonzola sauce

INDIVIDUAL DISHES

- * Pork cheek to the Pedro Ximenes (sweet wine from Andalusia) and creamy mashed potatoes

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



MUDEJAR MENU

55,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Variety of chacina (ham, loin and cheese) with toasted bread
- * Special “LaHerre” set of anchovies
- * Tomato, avocado and prawn with garlic salad
- * Signature croquette sam

INDIVIDUAL DISHES

- * Iberian feather (pork meat) in almond sauce

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



RENAISSANCE MENU

59,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Sliced acorn-fed Iberian ham and toasted bread
- * Boiled white shrimps from Huelva
- * Fried fish from “El Señorito”
- * Sheep’s cheese and mushrooms truffled risotto

INDIVIDUAL DISHES

- * Prey (pork meat) to the whiskey and pure sheep's cheese

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



BAROQUE MENU

65,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Variety of chacina (ham, loin and cheese) with toasted bread
- * Boiled tiger prawns from Sanlúcar
- * Octopus fresh salad
- * Chicken cannelloni with garlic bechamel sauce and teriyaki sauce
- * Carved entrecote's beef with fried potatoes and peppers from "El Padrón"

INDIVIDUAL DISHES

- * Wild sea bass in cava sauce

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks



ROCOCO MENU

69,00€ / Per commensal (TAX included)

STARTERS FOR EVERY FOUR PEOPLE

- * Variety of chacina (ham, loin and cheese) with toasted bread
- * Boiled tiger prawns from Sánlucar
- * Marriage salad
- * Fried “portera” squid
- * Iberian prey (pork meat) with boulangerie potatoes, red gold and ham
- * Beef sirloin carved in Oporto

INDIVIDUAL DISHES

- * Wild gilt-head bream “a la bilbaina” with base of boulangerie potatoes

DESSERTS

- * Variety of desserts

CELLAR

- * Water / Beer / White wine / Red wine / Soft drinks





www.laherre.es