

## COCKTAIL 1

44,00€ / Diner (VAT included)

### WELCOME COCKTAIL

- ★ Mini cava Dominio de la Vega
- ★ Baked bread with cheese and raspberry ball
- ★ Potato chip in olive oil and paprika de la Vera

### COLD AND WARM

- ★ Our Caesar salad and tostones
- ★ Caramelised roast and low temperature quail egg
- ★ Tenderloin steak with truffle oil and aromatic herbs
- ★ White garlic with melon and diced tuna fillet
- ★ Malagueño anchovies in yolk and lime flora

### TO WARM UP THE BODY

- ★ Small coin of pringá from the stew and pumpkin
- ★ Iberian pork ball in batter with barbecued toasted corn
- ★ Crispy sobrassada and wild honey
- ★ Argentinian skewer bathed in chimichurri and spices
- ★ Garden trumpet and broad bean risotto
- ★ Bull's tail stick in citrus aioli

### TO SWEETEN

- ★ Chocolate fritter stuffed with peanut cream

### WINERY

- ★ House Rioja / House white wine / Cava Dominio de la Vega / Beer / Soft drinks and water

## COCKTAIL 2

47,00€ / Diner (VAT included)

### WELCOME COCKTAIL

- ★ Sangria's house
- ★ Canutillo of shrimps from Sanlúcar de Sanlúcar
- ★ Olives in tempura with fried anchovies

### COLD AND WARM

- ★ Vegetable pipirrana with imperial mussels and vinegar reduction
- ★ Baby lettuce leaf wrapped in scorpion fish pie and salmorejo sand
- ★ Toast with quince jelly and goat cheese au gratin
- ★ Spoonful of prawn and lime ceviche in a light touch
- ★ Cold pumpkin cream with pumpkin seeds and a soft touch of PX
- ★ Tenderloin tuna jerky and fresh fruit chutney

### TO WARM UP THE BODY

- ★ Fried fish cone in a light touch of acidity
- ★ Feather burger in a special sauce
- ★ Quail thigh with villaroy and raspberries
- ★ Mashed broad beans with mint and egg casserole
- ★ Mini pear and gorgonzola ravioli carbonara style
- ★ Iberian pork meat with PX sauce

### TO SWEETEN

- ★ Nutella, walnut, and cream brownie in a siphon

### WINERY

- ★ House Rioja / House white wine / Cava Dominio de la Vega / Beer / Soft drinks and water

## COCKTAIL 3

52,00€ / Diner (VAT included)

### WELCOME COCKTAIL

- ★ Mini grenadine and lime cocktail
- ★ Fried vegetable chip
- ★ Iberian sausage sachet

### COLD AND WARM

- ★ Foie snack wrapped in sweet almonds
- ★ Glass bread with knife-sliced acorn-fed ham
- ★ Wild bluefin tuna tartar and honey guacamole
- ★ Marinated sardines with white plum tanning
- ★ Octopus salad with condensed milk vinaigrette
- ★ Mini salmorejo cordoban and garnish
- ★ Warm aioli prawn toast

### TO WARM UP THE BODY

- ★ Cordon bleu in pepper sauce
- ★ Chicken pot hot dog and its sauce
- ★ Crunchy cheese roll in brie paste
- ★ Small squid and foie gras snack
- ★ Grandma's tomato soup with mint finish
- ★ Mellow rockfish and dill soup

### TO SWEETEN

- ★ Kitkat, vanilla and almond mousse

### WINERY

- ★ House Rioja / House white wine / Cava Dominio de la Vega / Beer / Soft drinks and water

## COCKTAIL 4

55,00€ / Diner (VAT included)

### WELCOME COCKTAIL

- ★ Mini Gin and Tonic
- ★ Our Galician potatoes with mojo picón (spicy sauce)
- ★ Gordales and red peppers

### COLD AND WARM

- ★ Crunchy artichoke with slice of foie gras and jam
- ★ Croquette in cabrales cheese balls
- ★ Cocktail salad and jumbo prawns
- ★ Cigarette of Mallorcan sobrasada
- ★ Octopus with goat cheese parmentier

### TO WARM UP THE BODY

- ★ Barbecued beef strips and toast
- ★ Beef wellington, bacon, and cheese glaze
- ★ Grilled scallops with a mild sauce
- ★ Baby squid in foie gras cream and soft onions
- ★ Mini gazpacho of veal and cabrales cheese
- ★ Bull's tail and mint risotto

### TO SWEETEN

- ★ Mini sponge cake with Luis Felipe sauce

### WINERY

- ★ House Rioja / House white wine / Cava Dominio de la Vega / Beer / Soft drinks and water