

Corporate Menus

Menú 1

Squid *fideua* with black garlic and pork
Grilled duck magret with orange and *hoisin*
Creamy chocolate with *Baileys*

Menú 2

Trout carpaccio with pine nut vinaigrette and *Manchego* cheese
Stuffed veal tail ravioli with mushrooms and *Bordalesa* sauce
Tube of tea with *Alcarria* honey

Menú 3

Vegetable and prawn ravioli with *Manchego* cheese cream
Baked cod with potatoes and garlic and chili sauce
Fruit salad with mango ice cream

Menú 4

Pork feet and boletus rice with chive mayonnaise
Hake with cockles
Mango sponge with coconut ice cream

Menú 5

Migas (fried breadcrumbs) with poached egg, garlic, chorizo meat, bacon rashers and grapes
Chicken meatballs in *pepitoria* sauce
Pineapple coconut and rum

Price 50.00 €

Beverages included: Mineral Water and Coffe/Infusion

(They will have to choose a common menu for all participants and must be chosen at the time of contracting the service)

10% VAT Included

Gastronomic Menus

Menú Molienda

Old cheese with olive oil and black truffle

Trout tartar with its caviar

Croquette of Iberian ham with organic local rye flour and goat's milk

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Anchovies and olives dressed with green salad

Wild figs with yolk and Iberian ham

Pork feet carpaccio with cracklings, capers and lemon

Piglet with toast garlic sauce, honey and truffle

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Green apple, cinnamon, coconut and curry

Price: 75.00 € (beverages not included)

Menú Clásicos

Foie and corn sable chocolate

Perdigacho in spelt bread

Croquette of Iberian ham with organic local rye flour and goat's milk

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Ramen of Manchego black garlic soup with mushrooms

Socarrat of pork face with red prawns and brava sauce

Cod loin with mushroom pil pil and stew broth

Shoulder of **local lamb**, Moorish style

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Tube of tea with Alcarria honey

Price: 90.00 € (beverages not included)

10% VAT Included

Menú Esencias

Old cheese with olive oil and black truffle

Trout tartar with its caviar

Perdigacho in spelt bread

Croquette of Iberian ham with organic local rye flour and goat's milk

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Anchovies and olives dressed with green salad

Wild figs with yolk and Iberian ham

Potato gnocchis and cod stew

Partridge ravioli in *Toledana* style with carrot and cumin creamy sauce

Pork feet carpaccio with cracklings, capers and lemon

Hake with cockle pilpil, citrus and fresh herbs

Piglet with toast garlic sauce, honey and truffle

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Green apple, cinnamon, coconut and curry

Tube of tea with *Alcarria* honey

Price: 105.00 € (beverages not included)

10% VAT Included