

STANDARD OPTION: to choose between MENU A or MENU C (veggie option)

MENU A: MENÚ DE TEMPORADA

- Green cream of wild asparagus with four cheeses and olive essence
- Grilled salmon with sautéed vegetables and soy sauce
- Homemade fresh cheesecake with blueberry sauce
- Beverage: Red wine (D.O. Rioja) or White wine (D.O. Rueda) or Soft drinks and mineral water

MENU C: VEGGETARIAN MENU

- Vegetable cream with crunchy zucchini or mezclum of sprouts and spinach with walnuts and goat cheese
- Vegetable paella from the garden or sautéed vegetables with fried garlic and basmati rice over wheat toasts
- Fresh cheese cake with blueberry sauce
- Beverage: Red Wine (D.O. Rioja) or White Wine (D.O. Rueda) or soft drinks and mineral water

PREMIUM OPTION: to choose between MENU B or MENU D

MENU B: MENÚ FANDANGO

- Assortment of Iberian cured meats accompanied by cured cheese
- Mixed Paella Torres Bermejas (Valencian style)
- Chocolate brownie with vanilla ice cream
- Drinks: Red Wine (D.O. Rioja) or White Wine (D.O. Rueda) or Soft Drinks and Mineral Water

MENU D: MENÚ HALAL

- Vichysousse or vegetable cream with crunchy eggplant and zucchini or sprouts and spinach mix with walnuts and goat cheese
- Chicken couscous with caramelized onion and raisins or lamb with basmati rice on wheat bread with curry mustard sauce
- Homemade carrot cake with strawberry fondant
- Beverages: soft drinks and mineral water