

# EXECUTIVE

*Menú*



## STARTERS (To share)

**Txangurro Bites**  
**Caesar Salad Saams**  
**Arzúa Cheese Fritters with Honey**  
**Mini bollería surtida**

## MAINS (Choose one)

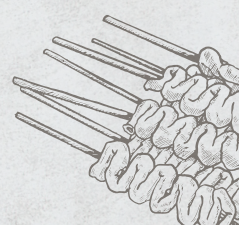
**Braised pork cheeks with roasted pumpkin purée**  
**Salmon with Spinach Risotto**

## DESSERTS (Choose one)

**Cookie Panna Cotta with White Chocolate Sauce**  
**Green Apple Sorbet with Freeze-dried Cherry**

## Coffee / Infusions

**Water, soft drinks, beer**  
**White wine D.O. Rueda**  
**Red wine D.O. Rioja**



**30€ / person**

Check allergens and intolerances. 10% Taxes included.

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*Menu*

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## STARTERS (To share)

Roasted Leeks, Mushroom sauce, and fried almonds  
Tomato Stuffed with Mozzarella Mousse,  
Microgreens, and vinaigrette

## MAINS (Choose one)

Pularda (Young Hen) Loin with truffled Jus and  
Vegetable Timbale  
Roasted corvina with Seafood Sauce  
and Potato Terrine

## DESSERTS (Choose one)

Strawberry Mille crepe with Vanilla  
Green Apple Sorbet with Freeze-dried Cherry

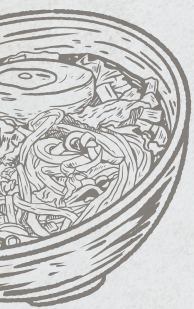
## Coffee / Infusions

Water, soft drinks, beer  
White wine D.O. Rueda  
Red wine D.O. Rioja

40€ / person

Check allergens and intolerances. 10% Taxes included.

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BY JUAN MARIA DOMINGUEZ



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*Menu*

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## STARTERS (To share)

Marinated Seafood Salad “Ceviche style”, Coconut Tiger’s Milk, Corn, and Sweet Potato Confit Spheres  
Warm Beet Ravioli with Ricotta and Pistachio, Curry Sponge Cake and Mornay Sauce

## MAINS (Choose one)

Beef tenderloin with Pedro Ximénez and Mustard sauce, Potato Pavé, and Confit Leek  
Cod Loin with Saffron Sauce and Bundled Vegetables

## DESSERTS (Choose one)

Chocolate textures  
Green Apple Sorbet with Freeze-dried Cherry

## Coffee / Infusions

Water, soft drinks, beer  
White wine D.O. Rueda  
Red wine D.O. Rioja

50€/person

Check allergens and intolerances. 10% Taxes included.