



## Banquet Menus

OnlyYOU  
HOTELS

## MENÚ 1

### TO SHARE

Iberian Ham from the Sierra Norte

Flamed Salmon "False Sushi" with avocado, cucumber, kimchi mayo, and caramelized onion cream cheese

Savarin of Ribs with yakiniku BBQ sauce and fresh scallion

Andalusian Stew Croquettes with spearmint

### MAIN

Creamy Rice with Prawns and Baby Squid

or

Iberian Pork Tenderloin with potato textures and truffled demi-glace

### DESSERT

Dark chocolate ingot with Maria cookies and marinated strawberries

or

Brioche French toast with coconut milk and lemon verbena ice cream

### DRINKS

Mineral water, soft drinks, beer, and coffee

Red Wine

Tomás González Roble. Tinto fino D.O. Ribera del Duero

White Wine

La Camioneta D.O. Rueda

Same menu for all guests

Pre-selection of main course and dessert up to 7 days before the event

**60,00€**

Price per person / VAT included

Special confirmation of intolerances and allergies seven days before the event

## MENÚ 2

### TO SHARE

Iberian Ham and Cheese Platter

Toasted Marinated Sardine with flame-grilled eggplant and salmorejo

Tempura Asparagus with cured Iberian pancetta  
and boletus mushroom emulsion

Andalusian Stew Croquettes with spearmint

### MAIN

Strait Sea Bass Loin with portobello mushroom stew  
and smoked paprika parmentier

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Iberian Pork Cheek with crispy potato mille-feuille, boletus  
mushrooms, and roasted carrot cream

### DESSERT

Dark chocolate ingot with Maria cookies and marinated strawberries  
or

Brioche French toast with coconut milk and lemon verbena ice cream

### DRINKS

Mineral water, soft drinks, beer, and coffee

Red Wine

Tomás González Roble. Tinto fino D.O. Ribera del Duero

White Wine

La Camioneta D.O. Rueda

Same menu for all guests

Pre-selection of main course and dessert up to 7 days before the event

**65,00 €**

Price per person / VAT included

Special confirmation of intolerances and allergies seven days before the event

## MENÚ 3

### TO SHARE

Platter of Iberian Cold Cuts and National Cheeses

Petaca Chico Red Tuna Tataki with sesame,  
served with mango and cilantro tartare

Los Palacios Tomato with Cantabrian anchovies and tonnata sauce

Oxtail Croquettes

### MAIN

Hook-Caught Hake Loin with charred bimi and garlic velouté  
or

Beef Tenderloin with reduced Jerez brandy jus  
and rustic smashed potatoes

### DESSERT

Dark chocolate ingot with Maria cookies and marinated strawberries  
or

Brioche French toast with coconut milk and lemon verbena ice cream

### DRINKS

Mineral water, soft drinks, beer, and coffee

Red Wine

Tomás González Roble. Tinto fino D.O. Ribera del Duero

White Wine

La Camioneta D.O. Rueda

Same menu for all guests

Pre-selection of main course and dessert up to 7 days before the event

**70,00 €**

Price per person / VAT included

Special confirmation of intolerances and allergies seven days before the event