

Gala Menu

OnlyYOU



Make your own welcome cocktail from the following options

6 Appetizers - Duration 30 minutes 30 € 8 Appetizers - Duration 45 minutes 35 €

COLD APPETIZERS

Cordoban salmorejo with Iberian ham
Goat cheese, sun-dried tomato, and pistacho macaron
Foie gras and orange macaron
Spicy red tuna tartare cone from Petaca Chico with trout roe
Mini pastrami tonnato tacos with capers
Smoked sardine regañá with flame-roasted eggplant
Rondeño goat cheese with semi-dried cherry tomatoes and pesto
Crispy mushrooms with confit cod
Angel hair cone with Iberian ham and candied pumpkin
Red tuna tacos from Petaca Chico with chili
Sicilian caponata regañá
Crispy Barbate mojama, cherry tomatoes and extra virgin olive oil

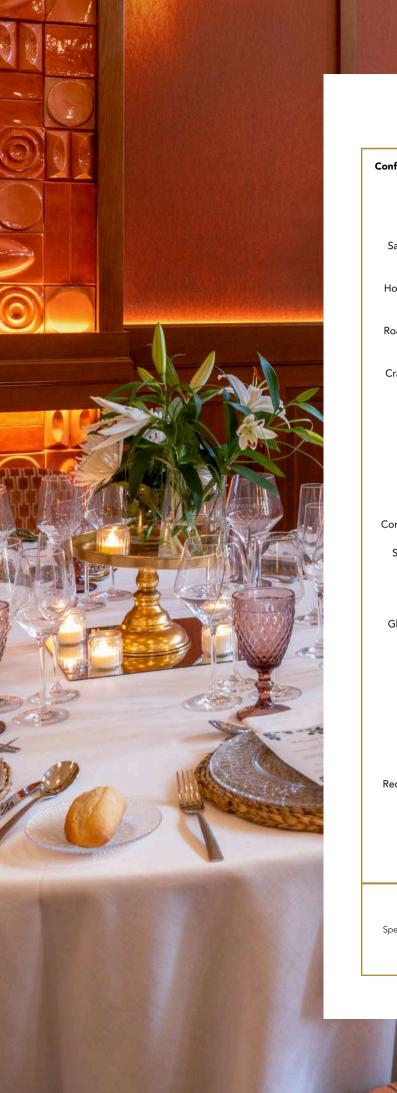
HOT APPETIZERS

Andalusian "puchero" croquettes with mint
Sevillian-style oxtail stew with potato foam
Whisky-marinated beef ternderloin false nigiri
Green asparagus in tempura with romesco sauce
Shrimp fritters with roasted garlic aioli
Scarlet shrimp croquettes with Iberian veil
Cuttlefish dices with ink aioli
Smoked Korean-style rib bao with escarole and purple onion
Crispy flame-roasted sardine fillets with eggplant
Vegetable mini burger with romesco and "tetilla" cheese

DRINKS

Mineral water, soft drinks, beer Rad and White wine, Vinos tinto y blanco, manzanilla wine

Price per person / VAT included
Special confirmation of intolerances and allergies seven days before the event



Configure your own menu by choosing one starter, one main course, and one dessert from Manu Jara's selection (the same for all diners)

STARTERS

Salmon and cucumber tartare, black sesame, lime mayo, piparras and kimchi dressing

or

House-marinated mackerel tiradito, cherry tomato relish with basil, and cold beetroot soup

or

Roasted pumpkin and white leek cream with portobello mushroom ragout and cottage cheese

or

Crab cannelloni with citrus pico de gallo and smooth avocado and basil cream

MAIN COURSES

Striped sea bass loin with tangerine maltese, trout roe, and charcoal-grilled bimi

or

Grilled estuary sea bass, sautéed fresh spinach, and light roasted tomato cream

or

Confit select cod, tender roasted tomatoes, and roasted vegetables

or

Stewed Iberian pork cheeks with fennel and creamy celery root

or

Iberian pork loin with a touch of grill, light parmentier and boletus stew

or

Glazed beef cheek with confit leek and light thyme potato cream

or

Pink retinto beef loin with grilled thistle mushrooms and oloroso wine juice

DESSERT

To choose from our Manu Jara's options

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 Cava Sogas Mascaró Brut Nature

Price per person / VAT included
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CORNERS

Iberian ham with cutter

50% Iberian Acorn-fed ham

100% Acorn-fed Iberian ham from Sánchez Romero Carvajal 800 \in

Iberian delicacies

Buffet of Iberian Ioin, salchichón and chorizo, accompanied by a selection of breads, crackers, breadsticks and grated tomato with extra virgin olive oil

8 € per person

Sushi

Selection of maki rolls prepared by our sushi chef: red tuna, salmon, surimi, and vegetarian

200 € (50 assorted pieces))

Cheeses from around the world

Buffet of national and international cheeses with garnishes of nuts, jams, and rustic bread toasts with extra virgin olive oil

8 € per person

<u>Oysters</u>

Freshly French oysters opened on the spot Price per unit depending on season and size

<u>Tacos</u>

Taco station with 3 varieties: cochinita pibil, BBQ ribs, and vegetable with guacamole 6 € per person

Price VAT included

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