



Gala Menu

OnlyYOU
HOTELS



WELCOME COCKTAIL

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 tenderloin 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

Red 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

Same options for all diners

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**Enhance your menu by replacing the dishes from the basic menu
with one of the following options
(same dishes for all diners)**

STARTERS

White asparagus confit with purple potato vichyssoise,
cured egg yolk, and truffled consommé air
or

Flamed Sanlúcar prawn carpaccio, toasted hazelnuts, avocado,
and Amontillado coral
or

Tuna tataki with Malaga-style ajoblanco and Galia melon pearls
or

Our twist on Antequera gazpacho, with Iberian ham crumbs, Petaca
Chico red tuna tartare, and 1-minute quail egg

MAIN COURSES

Red tuna loin with marine demi-glace, smoked potato purée,
and pearl onions
or

Hake fillet, glazed shimeji mushrooms, and concentrated shrimp broth
or

Beef tenderloin with chestnut ganache and juniper-infused jus
or

Slow-cooked Iberian pork shoulder with Rondeño cheese cream
and Japanese mustard leaves
or

Duck magret cooked at low temperature with barley stew, shallots
glazed with muscatel, and lemongrass
or

Braised lamb shank with light rosemary potato cream and baby carrots

10,00 €

Price per unit (dish) / VAT included

Same options for all diners

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CORNERS

Iberian ham with cutter

50% Iberian Acorn-fed ham

600 €

100% Acorn-fed Iberian ham from Sánchez Romero Carvajal

800 €

Iberian delicacies

Buffet of Iberian loin, 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

Oysters

Freshly French oysters opened on the spot

Price per unit depending on season and size

Tacos

Taco station with 3 varieties: cochinita pibil, BBQ ribs, and vegetable with guacamole

6 € per person

Price VAT included

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