



SUMMER MENUS 2008

All menus include:
White Wine D.O. Rueda
Red Wine D.O. Rioja,
Water, Beer, Soft Drinks and Coffee.

MENU N° 1: 39€ VAT INCLUDED

-- For all to share --

Homemade duck foie with quince compote
Leek salad with apples, grapes and a mustard vinaigrette
Scrambled eggs with cod and peppers

-- Choices --

Baked dorado fillets with clams, mushrooms and cured ham

or

Pork fillet topped with a five-pepper sauce

or

Cubed marinated beef with an orange and curry bouquet, on a bed
of fresh vegetables

--

Cassatta ice cream "Los Italianos"

MENU 2: 44 € VAT INCLUDED

-- For all to share -

Goat cheese salad

-- Individual--

Seafood basket with a small squid risotto
and
Gazpacho - Andalusian chilled fresh tomato and vegetable soup

-- Choices -

Mint caramelized cod in its own sauce à la Biscayne
or
Beef jowls in their own gravy

--

Pionono (cinnamon cake)

MENU 3: 48 € VAT INCLUDED

-- For all to share --

Avocado salad

-- individual--

Puff pastry stuffed with black pudding, spinach and pine nuts
and
Salmorejo - Andalusian chilled fresh tomato and vegetable soup
with chopped egg and cured ham

-- Choices --

Baked turbot with mussels and strips of duck ham
or
Iberian pork “presa” fillet (special cut from the shoulder) poached in
a sherry-camomile broth with a Cabrales sauce (Asturian blue cured
cheese)

--
Ice cream cake “Los Italianos”

MENU N° 4: 57€ VAT INCLUDED

Salad with marinated duck liver

Baked scallops

A small glass of mango gazpacho

--

Fillets of wild sea bass caramelized with vanilla
and
Grilled beef fillet, porcini mushrooms and potato-nori millefeuille

--

Cinnamon sponge cake, Irish coffee foam and vanilla ice cream

Guests may freely select their own preferences within the menu.

If the group exceeds 25 persons the second course is limited to one choice,
that must be selected five days in advance.