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WEDDING MENU
and
EVENTS 2025

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Price 90€ (VAT included)

Welcome drink to choose

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Welcome cocktail 1

*Iberian acorn ham (DO Los Pedroches)
Cured cheese in oil (Montefrío)
Duck croquettes, apple, and boletus
Puff pastry with pickled vegetables and smoked sardine
Lamb sweetbreads, chestnuts, and tarragon
Shrimp tartare in a crispy roll with salmon roe
Coconut and lime kefir soup, sautéed foie, and cod cracklings
Old cow steak tartare, mustard, and olive bread*

Welcome cocktail 2

*Iberian acorn ham (DO Los Pedroches)
Cured cheese in oil (Montefrío)
Toasted tender onion, anchovy "00" and dill and pine nut vinaigrette
Creamy potato, confit pork cheek and candied pears
Low-temperature artichoke, poached egg and celeriac and basil cream
Toasted brioche bread, roasted peppers and razor clam in citrus
Pistachio yogurt, mint and Iberian presa tartare
Fried corvina tacos with hazelnut and tamarind emulsion*



On the table

Pineapple sorbet with rum

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Fish

Oven-baked Sea bass fillet, roasted parsnip and pea chlorophyll "tear"

Meat

Charcoal-grilled beef tenderloin, mushroom duxelles and herb demiglace

Dessert

"San Marcos" Cake

Cellar

White D.O. Rueda "Marqués de Riscal"
Red D.O. Ribera del Duero "Finca Resalso, crianza"
Red D.O. Rioja "Luis Cañas, crianza"
Water, beer, soft drinks, and coffee



Supplements

Ham cutter

(160eur + jamón covap alta expresión 52eur/kg. Pieces of approximately 8,500)

Cheese station

380eur (10 national/international varieties)

Mixed drinks

National and imported 8euros/each.

Premium mixed drinks (to be consulted based on the brand)

Open bar

National and imported

2 hours/person 25eur/person VAT included.

3 hours/person 35eur/person VAT included.

Option to extend the evening hours from 18:00 to 21:00 ((Season from October to May)

Consult conditions and prices.

Includes the privatization and exclusivity of the glass-enclosed terrace of the restaurant

Hiring and exclusivity of the Cocktail Garden (Season from May to October)

Hours: From 18:00 to 21:00

Reserva y exclusividad 500€ (IVA incluido) + consumo concertado

Diner option

Consult conditions and prices.