



PROPOSED MENU - \$49/GUEST

STARTERS - GOOD FOR SHARING

Gazpacho Rojo casero - Homemade Red Andalusian Gazpacho

Volovan casero de hojaldre con atún entomatado y huevo - Homemade volovan stuffed with tuna in tomato and boiled egg

Garbanzos fritos con chorizo - Fried chickpeas with fresh Spanish sausage

MAIN ENTRÉE OPTIONS

Pierna de Cordero a la leña - Leg of Lamb in wood fired oven - potatoes, onions & mushrooms

OR

Chuletitas de Cordero - Lamb chops in oven - tomatoes, onions & potatoes

OR

Solomillo a la Piedra - 100% Natural Black Angus tenderloin - panadera potatoes

OR

Lubina fresca del Norte España, elección del chef - Fresh Cantabric Seabass, Northern Spain

Arroz frito con vegetales al vapor

DULCE DULCE...

Helado de turrón de Jijona, Spanish Jijona nougat ice cream

AND

Tarta casera de Ron con pasas - Homemade rum cake with raisins

PRE-FIX MENU FOR A MINIMUM OF 65 GUESTS - \$49 FIVE COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"