



CELEBRATION MENUS

PICA – PICA

Iberian ham with coca bread and tomato
House-cured salmon with toast
Cheese truffles with quince
Guacamole with nachos
Homemade Iberian ham croquettes
Gratinated cod with garlic mousseline and tomato sauce
Crispy prawns with Romesco sauce

MAIN COURSES

Sea bass fillets on a bed of wood-fired eggplant with light anchovy sauce
or
Grilled veal entrecote, Pont-Neuf potatoes, and mushroom cream
or
Duck magret with caramelized strawberries and orange
or
Mushroom risotto with parmesan dust

CELEBRATION CAKE

€58 per person / VAT Included

Includes: Pica-pica starter, main course, and celebration cake, mineral water, and coffee.
Wines and sparkling wines are not included.





CELEBRATION MENUS

PICA – PICA

Foie cream with caramelized onion foam
Iberian ham with coca bread and tomato
House-cured salmon with toast
Cheese truffles with quince
Guacamole with nachos
Potato omelette in different textures
Homemade Iberian ham croquettes
Gratinated cod with garlic and tomato mousseline
Crispy prawns with Romesco sauce
Steamed clams with ham and pine nuts

MAIN COURSES

Galician-style octopus with creamy mashed potatoes
or
Monkfish Suquet with prawns, clams, and langoustines
or
Veal fillet with green pepper cream and vegetables
or
Slow-cooked lamb shoulder, tender potatoes, and its own jus

PRE-DESSERT

Orange soup with Cointreau and raspberry ice cream

CELEBRATION CAKE

€67 per person / VAT Included

Includes: Pica-pica starter, main course, and celebration cake, mineral water, and coffee.
Wines and sparkling wines are not included.



