

# MENU 1

## ENTREES TO THE CENTRE OF THE TABLE

Toasts with ali-oli, tomato and pericana sauce Assortment of  
Pinoso cold meat, Raf tomato with tuna belly, chaplain  
and olive powder  
Grilled squid with sautéed baby beans



## MAIN DISH

Duo of Alicante rice  
(a band and lean with vegetables)



## DESSERT

Cake according to event  
or chef's suggestion

## CELLAR

Red and white wine, beer, soft  
drinks and mineral water.  
Coffees and infusions.

PVP 39€



# MENU 2

## ENTREES TO THE CENTRE OF THE TABLE

Toasts with ali-oli, tomato and pericana sauce  
Assortment of Alicante cheese with jams  
Selection of Pinoso cold meat, scalloped coca with onion in  
oil, cherries and sprouts  
Grilled octopus on Parmentier bed



## MAIN DISH

Grilled beef steak with roasted  
potatoes and vegetables cake  
Pil-pil cod in gulas and tomato  
concasse



## DESSERT

Cake according to event  
or chef's suggestion

## CELLAR

Red and white wine, beer, soft  
drinks and mineral water.  
Coffees and infusions.

PVP 52€



# VEGETARIAN MENU

## ENTREES TO THE CENTRE OF THE TABLE

Escalivada with coca head  
Aubergine into honey  
Mushroom croquettes



## MAIN DISH

Thistle in three textures with  
almond sauce



## DESSERT

Carrot cake

## CELLAR

Red and white wine, beer, soft  
drinks and mineral water.  
Coffees and infusions.

PVP 38€



# CHILDREN MENU

## ENTREES TO THE CENTRE OF THE TABLE

Chips, olives, assortment and squid croquettes



## MAIN DISH

Breaded steak with potatoes  
or rice *a banda*



## DESSERT

Cake

## CELLAR

Drinks

PVP 22€

