

## Food Menu

Healthy and grilled cuisine

### Starters

Table of cured meats and cheeses 🍷

Iberian ham, Iberian loin, Iberian salami, Iberian chorizo, beef jerky, pure sheep's cheese and parmesan.

Broth with Christmas truffle ball

### Seafood tray

Oscietra Caviar, Boiled King Crab, Boiled Santa Pola Shrimp, Black Pearl Oysters n°2,

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### First course (fish)

Grilled Atlantic sea bass, pod salad and dried tomato.

### Second course (meat)

Free-range chicken pastry Marrakech style // Beef sirloin steak

### Dessert

Red berry soup with mascarpone ice cream

Nougat tray MANERO

Lucky Grapes

### PRICE

**Adults (16 years and older)** 195.00 eur

**Children (under 16 years old)** 125.00 eur

The reservation will be confirmed once the full amount of the dinner has been paid.

### Drinks included

#### Water, Beer and Soft Drinks

#### Cava MANERO Brut Paloma Mínguez 75 cl

D.O. Cava

#### Ossian White Wine

#### Red Wine Pago de Carraovejas

Ribera del duero

#### Red Wine Arzuaga, Crianza 2018 (D.O. Ribera del Duero)

#### Champagne Manero Blanc de Noirs "Pata Negra" 75 cl (A.O.C. Champagne (Pinot Noir - Menier))

Drinks not included (special prices)

**Blanco Ribeiro Fa un Sol del Caraio** 85.00 eur  
D.O. Ribeiro (Galicia- Spain)

**Vega Sicilia Valbuena** 110.00 eur  
Ribera del duero

**Champagne Dom Perignon Vintage 2012** 175.00 eur  
Champagne - France

**Allergies and intolerances**

If you have allergies or intolerances, it is important that you tell us before you start, thank you. All our dishes can contain some ALLERGENIC food among its ingredients. (EU Regulation 1169/2011)