

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,

Oscietra Caviar, Boiled King Crab, Boiled Santa Pola Shrimp, Boiled King Prawns,



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

Ossian White Wine

Red Wine Pago de Carraovejas

Ribera del duero

Red Wine Arzuaga, Crianza 2018

D.O. Ribera del Duero

Bottle: 29.00 EUR

Cup: 6.90 EUR

Take away: 22.00 EUR

Champagne Manero Blanc de Noirs "Pata Negra" 75 cl

A.O.C. Champagne (Pinot Noir - Menier)

Bottle: 45.00 EUR

Cup: 9.50 EUR

Take away: 39.00 EUR

Drinks not included (special prices)

Blanco Ribeiro Fa un Sol del Caraio

100.00 EUR

D.O. Ribeiro (Galicia- Spain)

Vega Sicilia Valbuena

180.00 EUR

Ribera del duero

Champagne Dom Perignon Vintage 2012

200.00 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)

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