



**TYPICAL "TAPAS" MENU FOR THE TABLE CENTRE
AND TWO MAIN COURSES
(for groups of 20 persons maximum)**

CURED IBERIAN PORK SHOULDER WITH BREADSTICKS

RUSSIAN POTATO SALAD WITH LANGOUSTINES

CLASSIC STEW CROQUETTES WITH POTATO CRISPS

TOMATO AND TUNA BELLY FILLETS SALAD

ORLY STYLE CALAMARI WITH "ALI-OLI"

MAIN COURSES

CHARCOAL-GRILLED BLUEFIN TUNA TAIL WITH REFRIED GARLIC

1/2 CHARCOAL-GRILLED CHICKEN

"THE MAIN COURSES INCLUDE PANS OF POTATOES WITH A SPICY TOMATO SAUCE
'BRAVA' FOR THE TABLE CENTRE"

DESSERT

SACHER CAKE WITH VANILLA ICE CREAM

DRINKS

DRAUGHT BEERS
RUEDA WHITE WINE(FENOMENAL)
CASTILIAN RED WINE (SOSPECHOSO)
MINERAL WATERS FROM MADRID

COFFEES AND TEAS.

PRICE INCLUDING V.A.T.: 66 €

MENUS SERVED FROM MONDAY TO THURSDAY

(FRIDAYS, SATURDAYS AND EVES OF BANK HOLIDAYS, 20% SUPPLEMENT)
(MENUS OFFERED FROM JANUARY TO NOVEMBER. SPECIAL MENUS IN DECEMBER)