

NIU DE VOLTOR

BBQ

STARTERS

Gazpacho "Andalúz"

Garden Fresh Tomato Salad

BBQ

Argentinian Chorizo Sausage

Marinated Chicken breast

Sirloin Steak

Smoked Spareribs

Seasonal Vegetables

Roast potatoes

SAUCES

BBQ, Mustard and Chimichurri

DESSERTS

Seasonal Fruit Plate

Lemon Sorbet

€60 per person

*min. 6 guests



TAPAS

SPANISH TAPAS

Gazpacho "Andaluz".

Handmade Anis Bread, Marinated Olives.

Squids Andalusian Style

"Ajillo" Garlic Prawns.

"Patatas bravas" (spicy Potatoes).

"Pulpo a la Gallega" marinated octopus.

"Chorizo" Spanish Sausage in white wine sauce.

Spanish Croquettes.

"Padron" fried spicy Peppers.

"Queso Manchego".

"Boquerones en vinagre" marinated Anchovies.

DESSERTS | Choose one

Passion for chocolate

Cheesecake

Sliced fresh fruits

€60 per person

*min. 6 guests



PAELLA

APPETIZERS | Choose three

Toast with marinated salmon, pepino crujiente honey and dill

Garden fresh salad

Ham croquettes

Cod fritters

Gazpacho shot

Toast with foie-grass, applesauce and vinegar

Crisp shrimp with romesco sauce

MAIN COURSE | Choose one

Mixed paella, prawns, mussels, chicken and vegetables

Seafood paella, prawns, mussels, clams and cuttlefish

Black rice with cuttlefish and all oli

Lobster paella, cuttlefish and vegetables (+€10 pp.)

DESSERTS | Choose one

Passion for chocolate

“Crema catalana”

Sliced fresh fruits

€60 per person

*min. 6 guests



MEDITERRANEO

FIRST COURSE | Choose one

- Green salad, goat cheese, red berries, nuts
- Marinated sardine on "Malagueño" soft white garlic sauce
- Prawn carpaccio, citrus vinaigrette and cherry tomato
- Candied artichokes, romesco sauce, Iberian ham
- Salad, potatoes, carrots, mayonnaise and glazed tuna

MAIN COURSE | Choose one

- Fish of the day, spinach cream, gorgonzola, walnuts
- Spaghetti a vongole, fish soup, clams, tomatoes
- Chicken stuffed with vegetables and dried nuts, bird soup
- Glazed pork ribs with baby potatoes and green peppers
- Iberian pork with roasted potatoes, rosemary and chimichurri sauce

DESSERT | Choose one

- Apple pie caramelized with vanilla ice cream
- Strawberries, yoghurt and walnuts
- Fruits skewer

€60 per person

*min. 6 guests



VEGGIE

STARTERS | Choose two

- Vegetable couscous, grilled tofu
- Spinach croquettes, pear and pine nuts
- Vegetable tempura with soy sauce
- Creamy rice, boletus and walnuts
- Chickpeas salad, arugula and mixture of seeds
- Cucumber gazpacho and Greek yogurt
- Pumpkin soup, ginger soy

MAIN COURSE | Choose one

- Yakisoba Yasai, shitake mushrooms, zucchini, carrot, soy sprouts and teriyaki sauce
- Tofu meatballs with apricot sauce
- Arugula and caramelized leeks omelet

DESSERT | Choose one

- Sautéed pear with ginger and walnut oil
- Cardamom caramelized pineapple

€60 per person

*min. 6 guests



FUSION

STARTERS | Choose three

Shrimp, mussels, cockles, fennel

Marinated sardine and red tea "ajo blanco"

Mussel croquettes, Mexican marinade chile

Mashed potato, truffle, sautéed vegetables

Gilthead bream ceviche, yellow chili, coriander, red onion, tiger milk and lime

Salmon tartar, avocado and tobiko roes

Caramelized artichokes, meat juice and jumbo shrimps

MAIN COURSE | Choose one

Bluefin tuna tataky, sour and spicy bulgur

Hake, pea Cream and crispy Ham

Sea bass, truffle, vegetables and citrus volute

Tagliatelle, seasonal mushrooms and parmesan cheese

Pork tenderloin, mushrooms cream, crunchy sweet potato

Duck magret tataky with Thai vegetables

DESSERT | Choose one

Cheese cake with red berries

Chocolate coulant, crumble and vanilla ice cream

Mango and ginger cread with toasted biscuit

€80 per person

*min. 6 guests



MEDITERRANEO GOURMET

STARTERS | Choose three

Fresh salad with local products (km0)

Tomato tartar, avocado cream, anchovies

Extremadura bread, chorizo, bacon, egg cooked at low temp., grapes, spinach

Crisp prawns over seafood cream

Sautéed mushrooms, foie gras and crunchy yuka

Fish of the day soup

MAIN COURSE | Choose one

Candied cod, soft cream of garlic and "Pisto Manchego"

Gilt-head bream with citrus risotto

Hake "a la Marinera", mussels, clams, vegetables

Low-cooked lamb tagine, potato and truffle parmentier, seasonal mushrooms

Iberian pork glazed, cranberry sauce and mushrooms cream

Veal fillet, sweet potatoes cream, candied fennel

DESSERT | Choose one

Chef's tiramisu

Deconstruction of three chocolates

Eco yoghurt with red berries

€80 per person

*min. 6 guests





TAILOR-MADE

PERSONALIZE YOUR EXPERIENCE

We live to exist where the art of food, wine and culture of the table intersect – all topped off with impeccable service.

If you dreamed about a unique experience and are looking for discovering new trends and styles on the modern cuisine, this is your choice.

A multi-course menu cooked by one of our top chefs, with extensive experience on Michelin starred restaurants and luxury hotels worldwide, to enjoy a sublime gastronomic experience.

From €80 to €120 per person



WHAT'S INCLUDED

Personalization

Every detail is catered to what you want for the best experience.

Shopping

The chef purchase the freshest and finest ingredients just before coming to your home.

Preparation

Meals are fully prepared for you by the chef so that you can relax and enjoy your company.

Tableside Service

Dishes are served directly to you by the chef as if dining in a restaurant.

Collection & Cleaning

Don't worry about having to clean up after the service—it's all taken care of.

WHAT'S NOT INCLUDED

VAT

Taxes are not included in price.

Drinks

Wine-pairing upon request.