



Business Lunch 2010

Nº 1

*Warm goat cheese in raisins bread
Home-made croquettes
Salami and Spanish sausage*

Leek and prawn pastry with salad

*Fillet of pork with port, parmesan potatoes
and steamed vegetables*

Truffle and cream cake

Nº 2

*Pastry with blood sausage and apple
Home-made croquettes
Salami and Spanish sausage*

Mixed salad with smoked salmon

*Sirloin with cabrales cheese,
boulangerie potatoes and baked aubergine*

Apple pie

All menus include:

Red wine: Rioja Crianza

Mineral water, soft drinks, beer and coffee

Price per person: 38.00 €

VAT included

Nº 3

*Pastry with blood sausage and apple
Home-made croquettes
Salami and Spanish sausage*

*Potato stuffed with sea food and grilled
courgette*

*Roast shoulder of lamb with moruno spices
and macaroni à la crème*

Fruit pastry with ice-cream

Nº 4

*Pastry with blood sausage and apple
Warm goat cheese in raisins bread
Home-made croquettes
Salami and Spanish sausage*

*Gourmet salad with dried fish from
Alicante*

Rice 'a banda' with alioli

*Turrón cake with hot chocolate and ice-
cream*



Coffee Break 2010

Sweet Coffee Break

Coffee (incl. decaffeinated), tea, cocoa, fruit juices

Freshly-squeezed orange juice, mineral water

Selection of biscuits and small pastries

Price per person: 11.00 €

Mixed Coffee Break

Coffee (incl. decaffeinated), tea, cocoa, fruit juices

Freshly-squeezed orange juice, mineral water, soft drinks

Selection of biscuits and small pastries

Pepper and aubergine tartlets with salt-dried tuna

Small open sandwiches with Spanish omelette

Sausage rolls

Home-made croquettes

Price per person: 14.00 €

Savoury Coffee Break

Coffee (incl. decaffeinated), tea, fruit juices

Freshly-squeezed orange juice, mineral water, soft drinks, beer

Mini rolls with serrano ham

Mini rolls with manchego cheese

Small open sandwiches with red pepper and pork

Spanish omelette

Home-made croquettes

Almond cake

Price per person: 20.00 €

VAT included