

INDEX

MENUS (TO BE REQUESTED WITH A MINIMUM OF 7 DAYS IN ADVANCE):

<i>"À la Carte" Menu</i>	<i>page 2</i>
<i>Great Gourmet Menu/ Gala Menu</i>	<i>page 3</i>
<i>Morería Tapas Menu / Gourmet Menu</i>	<i>page 4</i>
<i>Menu N°6 to Menu N°1</i>	<i>page 5</i>

SPECIAL MENUS:

<i>Vegetarian Menus</i>	<i>page 6</i>
<i>Ovo-lacto Vegetarian Menus</i>	<i>page 6</i>
<i>Coeliac Menus</i>	<i>page 7</i>
<i>Milk Allergic and Lactose Intolerant People Menus</i>	<i>page 7</i>
<i>Children Menus</i>	<i>page 8</i>

LAST MINUTE MENUS (AVAILABLE UP TO 48 HOURS BEFORE THE EVENT):

<i>Morería Menu 1</i>	<i>page 9</i>
<i>Morería Menu 2</i>	<i>page 9</i>
<i>Soleá Menu 1</i>	<i>page 9</i>
<i>Soleá Menu 2</i>	<i>page 9</i>
<i>Alegrías Menu 1</i>	<i>page 10</i>
<i>Alegrías Menu 2</i>	<i>page 10</i>
<i>Gourmet Menu</i>	<i>page 11</i>

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

MENUS FOR GROUPS (UPDATED NOVEMBER 2010) - 8% VAT NOT INCLUDED - MENUS N°5, N°6 AND MENU "TAPAS" WILL ONLY BE AVAILABLE ON SUNDAY'S TO THURSDAY'S NIGHTS.

"À LA CARTE" MENU

Now you can select the Menu choosing from the following dishes of our Restaurant Menu for your groups. You just have to choose the plates and to add the price of the show 35,19 € + VAT. Minimum configuration of a menu: 1 starter + 1 Main dish + 1 dessert. These Menus should be served to the whole table (All diners the same Menu).

STARTERS

Grilled King Prawns with Lobster Juice ... 23,62 €

Artisan Mi-Cuit Foie Gras over Cured Iberian acorn-fed Ham Carpaccio ... 21,30 €

Our Cep Mushrooms Cream with Foie-Gras Shavings and Crispy Cured Iberian Ham ... 14,36 €

*Mediterranean Salad with Our Selection of Salad Greens,
Fresh Cheese Mousse, King Prawn and Crystallized Tomato ... 15,28 €*

Tasting of Morería Starters:

Artisan Mi-Cuit Foie Gras over Cured Iberian Acorn-fed Ham Carpaccio, Grilled King Prawns with Lobster Juice and Our Cep Mushrooms Cream with Potato Foam ... 23,15 €

MAIN DISHES

RICE DISHES (MIN. 2 PERS.):

Paella Morería ... 25,47 € per person

Rice with Lobster ... 31,02 € per person

FISH:

Hake Loin with Pedro Ximenez and Prawn Sauce ... 25,47 €

Grilled Monkfish with King Prawns, Vegetables and Romesco Sauce ... 26,86 €

Salmon with Fine Aromatic Herbs and Potato Creamy Puree, Wild Asparagus and an Idiazabal Cheese Tile ... 21,76 €

Sautéed Lobster ... 36,12 €

MEAT:

Veal Sirloin with Foie Gras and Potato Pastry au Gratin ... 29,17 €

Suckling Lamb Shoulder Traditionally Braised with Chips Mille Feuille ... 31,02 €

Grilled Entrecote with Padrón Peppers ... 25,00 €

DESSERTS:

Our Catalan Cream Bombon and Caramel Mousse ... 8,34 €

Fried Custard with Crystallized Orange, Chocolate and Chinchón Anisette Gelée ... 6,49 €

Chocolate Coulant and Tahiti Vanilla Ice Cream ... 8,34 €

Tasting of Desserts:

Chocolate Mini Fondant, Honey Ice Cream, Fried Custard with Crystallized Orange and Chinchón Anisette Gelée ... 8,34 €

Included:

Red Wine Rioja Crianza • Mineral Water

Wines can be changed. Please check out the wine list and its surcharges.

Minimum Charge Menu from Sundays to Thursdays: 41,68 € + Show: 35,19 € = Total 76,87 €

Minimum Charge Menu Fridays and Saturdays: 54,63 € + Show: 35,19 € = Total 89,82 €

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

MENUS FOR GROUPS (UPDATED NOVEMBER 2010) - 8% VAT NOT INCLUDED - MENUS N°5, N°6 AND MENU "TAPAS" WILL ONLY BE AVAILABLE ON SUNDAY'S TO THURSDAY'S NIGHTS.

GREAT GOURMET MENU

*Each Customer gets a Complete Course
of 3 Starters, 3 Main Dishes and 3 Desserts*

Cava Pinot Noir Rosado Codornú

*Iberian Cured Acorn-fed Ham
"Corral de la Morería Selection"*

*Cordoban Salmorejo with King Prawns and
Basil or Our Cep Mushrooms Cream
(according to season)*

Artisan Mi-Cuit Foie Gras

Marqués de Riscal de Rueda White

Rice with Lobster

*Grilled Monkfish with King Prawns, Grilled
Vegetables and Romesco Sauce*

Veal Sirloin and Potato Pastry au Gratin

Marqués de Murrieta Reserva D.O.C. Rioja

Tasting of Desserts:

*Chocolate Mini Fondant,
Honey Ice Cream,*

*Fried Custard with Crystallized Orange and
Chinchón Anisette Gelée*

Accompanied by a glass of Pedro Ximénez

Mineral Water • Coffee

*Menu: 87,85 €
+ Show: 35,19 € = Total 123,04 €*

GALA MENU

*Acorn-fed Pigs Iberian Ham "Corral de la
Morería Selection", Curd Mousse with Fig Bread
and Mi-Cuit Artisan Duck Foie-Gras*

Cava Pinot Noir Rosado Codornú

*Our Cep Mushrooms Cream with Foie-Gras
Shavings and Crispy Cured Iberian Ham*

Sauteed Lobster

Albariño "Pazo de Barrantes"

Lemon and Brut Cava Sorbet

*Veal Sirloin with Foie Gras
and Potato Pastry au Gratin*

Rioja Marqués de Murrieta Reserva

Chocolate Coulant and Tahiti Vanilla Ice Cream

Accompanied by a glass of Pedro Ximénez

*Mineral Water • Coffee
Glass of Champagne Moët & Chandon*

*Menu: 184,27 €
+ Show: 35,19 € = Total 219,46 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

MENUS FOR GROUPS (UPDATED NOVEMBER 2010) - 8% VAT NOT INCLUDED - MENUS N°5, N°6 AND MENU "TAPAS" WILL ONLY BE AVAILABLE ON SUNDAY'S TO THURSDAY'S NIGHTS.

MORERÍA TAPAS MENU

*Each Customer gets a Complete Course
of 3 Starters, 3 Main Dishes and 3 Desserts*

*Cordoban Salmorejo with King Prawns and
Basil or Our Cep Mushrooms Cream
(according to season)*

*Iberian Cured Acorn-fed Ham
"Corral de la Morería Selection"*

*Spanish Omelette
with Piquillo Peppers Compote*

Acorn-fed Pigs Iberian Ham Croquette

Sherry and Garlic Scented Spring Chicken

Paella Morería

Tasting of Desserts:

Chocolate Mini Fondant

Honey Ice Cream

Fried Custard with Crystallized Orange and

Chinchón Anisette Gelée

Sangría • Mineral Water

From Sundays to Thursdays (night):

Menu: 36,44 € + Show:

35,19 € = Total 71,63 €

GOURMET MENU

*Each Customer gets a Complete Course
of 3 Starters, 3 Main Dishes and 3 Desserts*

*Iberian Cured Acorn-fed Ham
"Corral de la Morería Selection"*

*Cordoban Salmorejo with King Prawns and
Basil or Our Cep Mushrooms Cream
(according to season)*

Manchego Cheese

*Iberian Sirloin with Crystallised Onion
and Galician Tetilla Cheese*

Grilled King Prawns with Lobster Juice

Paella Morería

Tasting of Desserts:

Chocolate Mini Fondant

Honey Ice Cream

Fried Custard with Crystallized Orange and

Chinchón Anisette Gelée

*Sangría or Red Wine Crianza de Rioja
Mineral Water • Coffee*

Menu: 57,01 € + Show:

35,19 € = Total 92,20 €

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

MENUS FOR GROUPS (UPDATED NOVEMBER 2010) - 8% VAT NOT INCLUDED - MENUS N°5, N°6 AND MENU "TAPAS" WILL ONLY BE AVAILABLE ON SUNDAY'S TO THURSDAY'S NIGHTS.

MENU N° 6

Mediterranean Salad with Our Selection of Salad Greens, Fresh Cheese Mousse, King Prawn and Crystallized Tomato

Salmon with Fine Aromatic Herbs and Potato Creamy Puree, Wild Asparagus and an Idiazabal Cheese Tile

Fried Custard with Crystallized Orange, Chocolate and Chinchón Anisette Gelée

Red Wine Crianza de Rioja "Corral de la Morería Selection" Mineral Water • Coffee

*From Sundays to Thursdays:
Menu: 36,44 € + Show: 35,19 € = 71,63 €*

MENU N° 4

Grilled King Prawns with Lobster Juice

Grilled Entrecote with Padrón Peppers and Potato Pastry au Gratin

Classic Dance of Caramelised Rice Pudding with Tangerine Sorbet

Rioja Wines C.V.N.E. Red and White Mineral Water • Coffee

Menu: 60,74 € + Show: 35,19 € = 95,93 €

MENU N° 2

Glass of Sherry

Tasting of Morería Starters: Artisan Mi-Cuit Foie Gras over Cured Iberian Acorn-fed Ham Carpaccio, Our Cep Mushrooms Cream with Potato Foam and Grilled King Prawns

Veal Sirloin with Foie Gras and Potato Pastry au Gratin

Honey Ice Cream with Hot Chocolate and Crystallized Banana with a Glass of Pedro Ximenez

Rioja Wines Marqués de Murrieta (Red) and Marqués de Riscal (White) Mineral Water • Coffee

Menu: 75,70 € + Show: 35,19 € = 110,89 €

MENU N° 5

Artisan Mi-Cuit Foie Gras over Cured Iberian Acorn-fed Ham Carpaccio

Paella Morería

Our Catalan Cream Bombon and Caramel Mousse

Red Wine Crianza de Rioja "Corral de la Morería Selection" Mineral Water • Coffee

*From Sundays to Thursdays:
Menu: 49,53 € + Show: 35,19 € = 84,72 €*

MENU N° 3

Glass of Sherry

Goat Cordovan Cheese Warm Salad with Oak and Mache Leaves, Sweet Wine Coulis and Crystallized Onion

Hake Loin with Pedro Ximenez and Prawn Sauce

Tasting of Desserts accompanied with a glass of Moscatel Ochoa

Gran Feudo Chardonnay White Mineral Water • Coffee

Menu: 66,35 € + Show: 35,19 € = 101,54 €

MENU N° 1

Glass of Sherry

Artisan Mi-Cuit Foie Gras over Cured Iberian Acorn-fed Ham Carpaccio

Grilled Monkfish with King Prawns, Grilled Vegetables and Romesco Sauce

Suckling Lamb Shoulder Traditionally Braised with Chips Mille Feuile

Chocolate Coulant and Tahiti Vanilla Ice Cream with a Glass of Pedro Ximenez

Rioja Wines Marqués de Murrieta (Red) and Marqués de Riscal (White) Mineral Water • Coffee

Menu: 85,04 € + Show: 35,19 € = 120,23 €

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON. CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE. THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

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MENU FOR VEGETARIANS 1

Piquillo Pepper and Eggplant Mille Feuille with Warm Crystallized Tomato Salad

Grilled Vegetables Bulería

Fried Custard with Rummy and Dark Chocolate Coulis

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 39,82 € + Show:
35,19 € = Total 75,01 €*

MENU FOR VEGETARIANS 2

Our version of Andalusian Gazpacho with Tomato Jelly

Vegetable Paella

Joy of Fruits

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 52,32 € + Show:
35,19 € = Total 87,51 €*

MENU FOR OVO-LACTO VEGETARIANS 1

Goat Cordovan Cheese Warm Salad with Sweet Wine Coulis and Crystallized Onion

Grilled Vegetables Bulería

Mango and Raspberries Sorbet with Orange Juice, Tomato Marmalade and Crystallized Basil

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 39,82 € + Show:
35,19 € = Total 75,01 €*

MENU FOR OVO-LACTO VEGETARIANS 2

Mediterranean Salad with Our Selection of Salad Greens, Fresh Cheese Mousse, King Prawn and Crystallized Tomato

Vegetable Paella

Joy of Fruits

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 48,15 € + Show:
35,19 € = Total 83,34 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
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MENU FOR COELIACS 1

Mediterranean Salad with Our Selection of Salad Greens, Fresh Cheese Mousse, King Prawn and Crystallized Tomato



Salmon with Fine Aromatic Herbs and Potato Creamy Puree, Wild Asparagus and an Idiazabal Cheese Tile



Joy of Fruits



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 45,37 € + Show:
35,19 € = Total 80,56 €*

MENU FOR COELIACS 2

Grilled King Prawns with Lobster Juice



Veal Sirloin with Foie Gras and Potato Pastry au Gratin



Joy of Fruits



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 64,36 € + Show:
35,19 € = Total 99,55 €*

MENU FOR MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1

Grilled Vegetables Bulería



Sherry and Garlic Scented Spring Chicken



Joy of Fruits



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 42,60 € + Show:
35,19 € = Total 77,79 €*

MENU FOR MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 2

Grilled King Prawns with Lobster Juice



Suckling Lamb Shoulder Traditionally Braised with Wild Asparagus



Joy of Fruits



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

*Menu: 73,15 € + Show:
35,19 € = Total 108,34 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
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CHILDREN MENU 1

Macaroni with Morería Tomato Sauce



Small Free Range Chicken and Chips



*Mini Chocolate Fondant
and Tahiti Vanilla Ice Cream*



*Soft drink
Mineral Water*

*Menu: 26,86 € + Show:
35,19 € = Total 62,05 €*

CHILDREN MENU 2

*Green Leaves and Tomato Salad with Crispy Iberian
Cured Ham*



Crispy Hake and Chips



Honey Ice Cream with Hot Chocolate



*Soft drink
Mineral Water*

*Menu: 26,86 € + Show:
35,19 € = Total 62,05 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

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MORERÍA MENU 1

Goat Cordovan Cheese Warm Salad with Oak and Mache Leaves, Sweet Wine Coulis and Crystallized Onion

Salmon with Fine Aromatic Herbs and Potato Creamy Puree, Wild Asparagus and an Idiazabal Cheese Tile

Chocolate Coulant and Tahiti Vanilla Ice Cream

*Red Wine Rioja Crianza
"Corral de la Morería Selection"*

Mineral Water

*Menu: 39,82 € + Show:
35,19 € = Total 75,01 €*

MORERÍA MENU 2

Our Version of Andalusian Gazpacho with Tomato Jelly, Shrimp and Scallop Sheet

Grilled Entrecote with Padrón Peppers

Chocolate Coulant and Tahiti Vanilla Ice Cream

*Red Wine Rioja Crianza
"Corral de la Morería Selection"*

Mineral Water

*Menu: 39,82 € + Show:
35,19 € = Total 75,01 €*

SOLEÁ MENU 1

Crystallized Piquillo Pepper and Eggplant Mille Feuille with a Cantabrian Anchovie

Veal Sirloin with Foie Gras and Potato Pastry au Gratin

Chocolate Coulant and Tahiti Vanilla Ice Cream

*Red Wine Rioja Crianza
"Corral de la Morería Selection"*

Mineral Water

*Menu: 49,07 € + Show:
35,19 € = Total 84,26 €*

SOLEÁ MENU 2

Grilled King Prawns with Lobster Juice

Paella Morería (min. 2 persons)

Tasting of Desserts

*Red Wine Rioja Crianza
"Corral de la Morería Selection"*

Mineral Water

*Menu: 49,07 € + Show:
35,19 € = Total 84,26 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE. THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

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ALEGRÍAS MENU 1

Glass of Dry Sherry "Fino"



Tasting of Morería Starters:

*Artisan Mi-Cuit Foie Gras over Cured Iberian
Acorn-fed Ham Carpaccio,
Grilled King Prawns with Lobster Juice
and Our Cep Mushrooms Cream with Potato Foam*



*Grilled Monkfish with King Prawns,
Vegetables and Romesco Sauce*



*Chocolate Coulant and Tahiti Vanilla Ice Cream
with a Glass of Pedro Ximénez*



*Red Wine Rioja Marqués de Riscal Reserva
Mineral Water and Coffee*

*Menu: 61,11 € + Show:
35,19 € = Total 96,30 €*

ALEGRÍAS MENU 2

Glass of Dry Sherry "Fino"



Tasting of Morería Starters:

*Artisan Mi-Cuit Foie Gras over Cured Iberian
Acorn-fed Ham Carpaccio,
Grilled King Prawns with Lobster Juice
and Our Cep Mushrooms Cream with Potato Foam*



*Suckling Lamb Shoulder Traditionally Braised
with Chips Mille Feuille*



Tasting of Desserts:

*Chocolate Mini Fondant
Honey Ice Cream
Fried Custard with Crystallized Orange and
Chinchón Anisette Gelée
with a Glass of Pedro Ximénez*



*Red Wine Rioja Marqués de Riscal Reserva
Mineral Water and Coffee*

*Menu: 61,11 € + Show:
35,19 € = Total 96,30 €*

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE

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AND MENU "TAPAS" WILL ONLY BE AVAILABLE ON SUNDAY'S TO THURSDAY'S NIGHTS.

GOURMET MENU

Glass of Dry Sherry "Manzanilla"



Artisan Mi-Cuit Foie Gras over Cured Iberian Acorn-fed Ham Carpaccio



Sautéed Lobster with Half Bottle of Marqués de Riscal Verdejo



Lemon and Brut Cava Sorbet



Veal Sirloin with Foie Gras and Potato Pastry au Gratin with Half Bottle of Marqués de Murrieta Reserva



Chocolate Coulant and Tahiti Vanilla Ice Cream with a Glass of Pedro Ximénez



Mineral Water

Coffee

Menu: 91,67 € + Show: 35,19 € = Total 126,86 €

TIMETABLE: 20:00h. RESTAURANT OPENING - 22:00h. START OF 1st SHOW - 0:00h. START OF 2nd SHOW
OTHER OPTIONS: BOOKING OF THE VENUE IN EXCLUSIVE, WITH DINNER AND FLAMENCO SHOW. BOOKING OF DINNER AND SHOW AT NOON
OR FROM 18:00h. TO 19:30h. IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO (FLAMENCO CLASSES) GROUPS FROM 15 PEOPLE.
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