

GROUPS MENUS

INDEX

MENUS (TO BE REQUESTED WITH A MINIMUM OF 7 DAYS IN ADVANCE, AVAILABLE FOR 10 PERSONS MINIMUM IN FULL TABLES):

<i>Custom Menu</i>	<i>pag. 2</i>
<i>Premium Tapas Menu</i>	<i>pag. 3</i>
<i>Morería Tapas Menu (not available on Fridays and Saturdays) / Special Tapas Menu</i>	<i>pag. 4</i>
<i>Menu N°6 and N°5 (not available on Fridays and Saturdays) / Menu N°4 to Menú N°1 ..</i>	<i>pag. 5</i>

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

<i>Vegetarian Menus</i>	<i>pag. 6</i>
<i>Ovo-lacto Vegetarian Menus</i>	<i>pag. 6</i>
<i>Coeliac Menus</i>	<i>pag. 7</i>
<i>Milk Allergic and Lactose Intolerant People Menus</i>	<i>pag. 7</i>

COCKTAILS:

<i>Cocktails before dinner</i>	<i>pag. 8</i>
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10% TAX NOT INCLUDED

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERIA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

CUSTOM MENUS

TO BE REQUESTED WITH A MINIMUM OF 7 DAYS IN ADVANCE, AVAILABLE FOR GROUPS OF 10 PERSONS MINIMUM IN FULL TABLES

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 38,90 € + 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:

- Red Tuna Tartar with Avocado ... 21,30 €*
Grilled King Prawns with Lobster Juice ... 23,65 €
Artisan Mi-Cuit Foie Gras over Cured Iberian acorn-fed Ham Carpaccio ... 23,45 €
"Agua de Gazpacho" (Our modern approach on the typical Spanish dish of cold tomato soup)
with Crayfish, Cockles, Watermelon and Tomato Pulp ... 17,90 €
Scallop Salad with Artichoke Puree and Seasoned Diced Tomatoes ... 19,50 €
Warm Goat's Cheese Salad, with Mixed Green Leaves, Sweet Wine Coulis and a Crunchy Topping ... 17,15 €

MAIN DISHES:

FISH:

- Galician Hake Loin with our Light Pil Pil (Traditional Spanish Sauce) ... 25,45 €*
Sea Bass and Spring Onion Cream and Semidried Tomatoes ... 27,50 €
Salmon with Cauliflower Puree, Eggplant Compote and Thinly Sliced Asparagus ... 21,50 €
Sautéed Lobster ... 45,00 €

MEAT:

- Tenderloin Steak and Potato Pastry au Gratin ... 29,15 €*
Rack of Pré-Salé Lamb with Pumpkin Puree and Rustic Potatoes ... 29,50 €
Iberian Secret (Premium Spanish Pork Cut)
with Caramelized Apples, minced Spanish Sausage "Couscous" and Idiazabal Cheese Sauce ... 21,50 €
Free Range Chicken with Port Sauce, Parmentier Potatoes "sus Migas"
(a Typical Spanish Recipe made with Fried Bread and la Vera Paprika) ... 21,35 €

DESSERTS:

- Toffee, Whisky Cream and Cocoa Cappuccino ... 9,75 €*
Vanilla "Crème brûlée" with Apple Tatin style and Malaga Spanish Rhum & Raissins Ice Cream ... 9,50 €
Our 5 Chocolates Dessert ... 8,50 €
Chocolate and Red Berries in Different Textures ... 9,75 €
Childhood Memories (Biscuits with Milk and Chocolate) ... 9,75 €

Included: Red Wine Rioja Crianza "Selección Corral de la Morería" • Mineral Water

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

Minimum Charge Menu from Sundays to Thursdays:

Menu Pize: 39,90 € + 10% TAX = 43,89 € / Show: 38,90 € + 21% TAX 47,07 / Total Prize TAX include = 90,96 €

Minimum Charge Menu Fridays and Saturdays:

Menu Pize: 59,90 € + 10% TAX = 65,89 € / Show: 38,90 € + 21% TAX 47,07 / Total Prize TAX include = 112,96 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON. CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERÍA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

TO BE REQUESTED WITH A MINIMUM OF 7 DAYS IN ADVANCE, AVAILABLE FOR GROUPS OF 10 PERSONS MINIMUM IN FULL TABLES

PREMIUM TAPAS MENU

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

Cava Pinot Noir Rosado Codornú



*"Pan Cristal" (Artisanal thin Crusted Bread)
with Tomato, Acorn-Fed Iberian Ham
and Virgin Olive Oil*

*Scallop Salad with Artichoke Puree
and Seasoned Diced Tomatoes*

Artisan Mi-Cuit Foie Gras

Shaya 2012 Verdejo D.O. Rudea



Rice with Lobster



*Sea Bass and Spring Onion Cream
and Semidried Tomatoes*

*Rack of Pré-Salé Lamb with Pumpkin Puree
and Rustic Potatoes*

Matarromera Crianza 2009 D.O. Ribera del Duero



Our 5 Chocolates Dessert



Mineral Water • Coffee

Menu Prize: 87,95 € + 10% TAX = 96,75 €

Show Prize: 38,90 € + 21% TAX = 47,07 €

Total Prize TAX include = 143,82 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERÍA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

TO BE REQUESTED WITH A MINIMUM OF 7 DAYS IN ADVANCE, AVAILABLE FOR GROUPS OF 10 PERSONS MINIMUM IN FULL TABLES

MORERÍA TAPAS MENU

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

*"Pan Cristal" (Artisanal thin Crusted Bread)
with Tomato, Acorn-Fed Iberian Ham
and Virgin Olive Oil*

Aubergines with Honey

*Warm Goat's Cheese Salad, with Mixed Green
Leaves, Sweet Wine Coulis and a Crunchy Topping*

*Salmon with Cauliflower Puree,
Eggplant Compote and Thinly Sliced Asparagus*

*Free Range Chicken with Port Sauce, Parmentier
Potatoes "sus Migas" (a Typical Spanish Recipe
made with Fried Bread and la Vera Paprika)*

Paella Morería

Our 5 Chocolates Dessert

Sangría • Mineral Water

From Sundays to Thursdays (night):

Menu Prize: 39,90 € + 10% TAX = 43,89 €

Show Prize: 38,90 € + 21% TAX = 47,07 €

Total Prize TAX include = 90,96 €

*NOT AVAILABLE ON FRIDAYS
AND SATURDAYS*

SPECIAL TAPAS MENU

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

*"Pan Cristal" (Artisanal thin Crusted Bread)
with Tomato, Acorn-Fed Iberian Ham
and Virgin Olive Oil*

Homemade Mi-Cuit Foie Gras

*Warm Goat's Cheese Salad, with Mixed Green
Leaves, Sweet Wine Coulis and a Crunchy Topping*

*Galician Hake Loin with our Light Pil Pil
(Traditional Spanish Sauce)*

*Iberian Secret (Premium Spanish Pork Cut)
with Caramelized Apples, minced Spanish Sausage
"Couscous" and Idiazabal Cheese Sauce*

Paella Morería

Our 5 Chocolates Dessert

*Sangría or Red Wine Crianza de Rioja
"Corral de la Morería Selection"
Mineral Water*

*PLEASE CHOOSE WINE OR SANGRIA
WHEN CONFIRMING THE MENU*

Menu Prize: 61,10 € + 10% TAX = 67,21 €

Show Prize: 38,90 € + 21% TAX = 47,07 €

Total Prize TAX include = 114,28 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERIA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

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MENU N° 6

*Warm Goat's Cheese Salad, with Mixed Green Leaves,
Sweet Wine Coulis and a Crunchy Topping*

*Salmon with Cauliflower Puree,
Eggplant Compote and Thinly Sliced Asparagus*

Our 5 Chocolates Dessert

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

From Sundays to Thursdays:

Menu Prize: 39,90 € + 10% TAX = 43,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 90,96 €

NOT AVAILABLE ON FRIDAYS AND SATURDAYS

MENU N° 4

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

*Galician Hake Loin with our Light Pil Pil
(Traditional Spanish Sauce)*

Childhood Memories (Biscuits with Milk and Chocolate)

*Gran Feudo 2011 Chardonnay White D.O. Navarra
Mineral Water • Coffee*

Menu Prize: 39,90 € + 10% TAX = 67,21 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 114,28 €

MENU N° 2

Glass of Sherry

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

Tenderloin Steak and Potato Pastry au Gratin

*Caramel panna cotta with cocoa and a splash of Bailey's
with a Glass of Pedro Ximenez*

*White Wine Marqués de Riscal D.O. Rueda
and Red Wine Parada de Atauta 2010 D.O. Ribera del Duero
Mineral Water • Coffee*

Menu Prize: 75,50 € + 10% TAX = 83,27 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 130,34 €

MENU N° 5

*Scallop Salad with Artichoke Puree
and Seasoned Diced Tomatoes*

*Free Range Chicken with Port Sauce, Parmentier Potatoes
"sus Migas" (a Typical Spanish Recipe made with Fried
Bread and la Vera Paprika)*

Our 5 Chocolates Dessert

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

From Sundays to Thursdays:

Menu Prize: 49,90 € + 10% TAX = 54,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 101,96 €

NOT AVAILABLE ON FRIDAYS AND SATURDAYS

MENU N° 3

Grilled King Prawns with Lobster Sauce

Tenderloin Steak and Potato Pastry au Gratin

*Our Different Piña Colada dessert with Carrot
and Orange Cake*

*Gran Feudo 2011 Blanco D.O. Navarra
Vino Tinto Crianza Rioja "Selección Corral de la Morería"
Mineral Water • Coffee*

Menu Prize: 39,90 € + 10% TAX = 72,98 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 120,05 €

MENU N° 1

*Scallop Salad with Artichoke Puree
and Seasoned Diced Tomatoes*

Sea Bass and Spring Onion Cream and Semidried Tomatoes

*Rack of Pré-Salé Lamb with Pumpkin Puree
and Rustic Potatoes*

*Chocolate and Red Berries in Different Textures
with a Glass of Pedro Ximenez*

*White Wine Shaya 2012 D.O. Rueda
Red Wine Matarromera Crianza 2009 Ribera del Duero
Mineral Water • Coffee*

Menu Prize: 87,95 € + 10% TAX = 96,75 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 143,82 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERIA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

MENU FOR VEGETARIANS 1

Warm Salad, with Mixed Green Leaves, Sweet Wine Coulis and a Crunchy Topping



Coca (Puff Pastry Base),

Roasted Pepper Salad with Pickled Vinaigrette



Joy of Fruits



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Fridays and Saturdays:

Menu Prize: 39,90 € + 10% TAX = 49,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 90,96 €

NOT AVAILABLE ON FRIDAYS AND SATURDAYS

MENU FOR VEGETARIANS 2

"Agua de Gazpacho" (Our modern approach on the typical Spanish dish of cold tomato soup)

Watermelon and Tomato Pulp



Vegetable Paella



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



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Menu Prize: 49,90 € + 10% TAX = 54,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 101,96 €

MENU FOR OVO-LACTO VEGETARIANS 1

Warm Goat's Cheese Salad, with Mixed Green Leaves, Sweet Wine Coulis and a Crunchy Topping



Coca (Puff Pastry Base) with Anchovies, Roasted Pepper Salad and Idiazabal Cheese

with Pickled Vinaigrette



Our 5 Chocolates Dessert



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Fridays and Saturdays:

Menu Prize: 39,90€ + 10% TAX = 43,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 90,96 €

MENU FOR OVO-LACTO VEGETARIANS 2

Warm Goat's Cheese Salad, with Mixed Green Leaves, Sweet Wine Coulis and a Crunchy Topping



Vegetable Paella



Our 5 Chocolates Dessert



Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Menu Prize: 49,90 € + 10% TAX = 54,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 101,96 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
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CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

MENUS FOR GROUPS (UPDATED MAY 2014) - 10% TAX NOT INCLUDED - MENUS N° 5, N° 6, TAPAS MORERÍA, VEGETARIANS 1, OVO-LACTO VEGETARIANS 1, COELIAC 1 AND MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1 WILL BE AVAILABLE ONLY ON SUNDAY'S TO THURSDAY'S NIGHT. PLEASE DO CONSULT IN ADVANCE FOR AVAILABILITY.

MENU FOR COELIACS 1

Warm Goat's Cheese Salad, with Mixed Green Leaves, Sweet Wine Sauce and a Crunchy Topping

*Salmon with Cauliflower Puree,
Eggplant Compote and thinly sliced Asparagus*

Toffee, Whisky Cream and Cocoa Cappuccino

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

From Sunday to Thursday:

Menu Prize: 39,90 € + 10% TAX = 43,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 90,96 €

NOT AVAILABLE ON FRIDAYS AND SATURDAYS

MENU FOR MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 1

"Agua de Gazpacho" (Our modern approach on the typical Spanish dish of cold tomato soup) with Crayfish, Cockles, Watermelon and Tomato Pulp

Free Range Chicken with Port Sauce, Parmentier Potatoes "sus Migas" (a Typical Spanish Recipe made with Fried Bread and la Vera Paprika)

Joy of Fruits

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

From Sunday to Thursday:

Menu Prize: 39,90 € + 10% TAX = 43,89 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 90,96 €

NOT AVAILABLE ON FRIDAYS AND SATURDAYS

MENU FOR COELIACS 2

Grilled King Prawns with Lobster Juice

Tenderloin Steak and Potato Pastry au Gratin

Vanilla "Crème brûlée" with Apple Tatin style and Malaga Spanish Rhum & Raissins Ice Cream

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Menu Prize: 64,35 € + 10% TAX = 70,79 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 117,86 €

MENU FOR MILK ALLERGIC AND LACTOSE INTOLERANT PEOPLE 2

Grilled King Prawns

Iberian Secret (Premium Spanish Pork Cut) with Caramelized Apples, minced Spanish Sausage "Couscous" and Idiazabal Cheese Sauce

Joy of Fruits

Rioja Red Wine "Corral de la Morería Selection"

Mineral Water

Menu Prize: 61,10 € + 10% TAX = 67,21 €

Show Prize: 38,90 € + 21 % TAX = 47,07 €

Total Prize TAX include = 114,28 €

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON, CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
THE COMPANY KEEPS THE RIGHT TO CHANGE SOME OF THE COMPONENTS OF THE MENUS.

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANT

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COCKTAILS

20 persons minimum. A cocktail previous to dinner can be booked, in which case the group's arrival should be at 18:30 hrs. And 4, 8, 12 or 18 items from the following list can be chosen:

COLD:

Manchego cheese
"Pan Cristal" (Artisanal thin Crusted Bread) with Tomato, Acorn-Fed Iberian Ham and Virgin Olive
Almond Curry
Shot of Gazpacho
Toast with Tomato Petal Confit
Puréed Asparagus with Shrimp in a Shot Glass
"Agua de Gazpacho" (Our modern aproach on the typical Spanish dish of cold tomato soup)
with Crayfish, Cockles, Watermelon and Tomato Pulp
Red Tuna Tartar with Avocado
Cherry Tomatoes with a Citrus Vinaigrette and Mollusks
Mini Coca (Puff Pastry Base) with Anchovies, Roasted Pepper Salad and Idiazabal Cheese with Pickled Vinaigrette
Scallop Salad with Artichoke Puree and Seasoned Diced Tomatoes

HOT:

Pistachios in Tempura
Iberian Croquettes from Corral de la Moreria
Spoon of Galician Style Octopus
Black Pudding Small Packs
Poultry Egg Yolk at 63 ° C over Ropa Vieja (shredded beef), Carrot Cream and Madrid Stew Broth
Cubed Galician Hake Fillet Skewer with Our Light Pil Pil Sauce
Pisto Fungus with Quail Eggs

DESSERTS

Our Five Chocolates Dessert
Vanilla "Crème brûlée" with Apple Tatin style and Malaga Spanish Rhum & Raissins Ice Cream
Toffee, Whisky Cream and Cocoa Cappuccino

PRICE PER PERSON

SPANISH WINE: 15,90€ + 10 €% of TAX / TOTAL PRIZE TAX INCLUDE = 17,49 €

4 Pieces per person to choose from the list with White Wine, Red Wine, Beer, Soft Drinks and Mineral Water

"COCKTAIL 1": 19,90€ + 10% of TAX / TOTAL PRIZE TAX INCLUDE = 21,89 €

8 Pieces per person to choose from the list Jerez, White Wine, Red Wine, Beer, Soft Drinks and Mineral Water

"COCKTAIL 2": 25.90€ + 10% of TAX / TOTAL PRIZE TAX INCLUDE = 28,49 €

12 Pieces per person to choose from the list Jerez, White Wine, Red Wine, Beer, Soft Drinks and Mineral Water

"COCKTAIL 3" 31,90€ + 10% of TAX / TOTAL PRIZE TAX INCLUDE = 35,09 €

18 Pieces per person to choose from the list Jerez, White Wine, Red Wine, Beer, Soft Drinks and Mineral Water

The cocktails booked previous to dinner are served at the same table in which dinner will be served.

SCHEDULE: 18:30h. RESTAURANT OPENING - 20:30h. START OF 1st SHOW - 22:20h. 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 IN THE AFTERNOON. CONSULT FOR DISCOUNTS. "ACTIVE FLAMENCO" (CLASSES OF FLAMENCO, PAELLA AND TAPAS).
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