

# GASTRONOMÍA

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## RAMÓN CASAS

### Appetizers...

Ham croquette  
Seasoned olives

### Started...

*Burrata* cream salad, prawns,  
basil juice and pickled tomatoes

### Main Course...

Hake in green sauce with clams  
and Iberian ham shavings

### Dessert...

Creamy cheesecake with strawberry sorbet  
and seasoned strawberries

### Cellar

Mineral Water  
White Wine from our selected winery  
Red Wine from our selected winery  
Cava from our selected winery  
Coffees and teas

*Martin Perastegui*

€ 53.00  
(VAT included)

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## SIRENAS

The delights of the Fonda ...

Iberian Ham  
Coca bread with tomato  
Spinach and cheese croquettes  
Marinated mussels with coriander and chilli

### Started...

Salmon marinated at home, creamy tomato,  
seasonal vegetables and sprouts

### Main Course...

Beef tenderloin, *ceps* jam  
and smoked terrine

### Dessert...

Fine apple pie with vanilla ice cream

### Cellar

Mineral Water  
White Wine from our selected winery  
Red Wine from our selected winery  
Cava from our selected winery  
Coffees and teas

*Martin Perrotegi*

€ 60 .00  
(VAT included)

This service has duration of 120 minutes since the beginning of the contracted hour.

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## PICA-PICA

### Appetizers...

*Patatas bravas* "fried potatoes in spicy sauce"  
Field bait ham with bread with tomato  
Spicy chicken wings  
Duck *taco* with *hoisin*  
Creamy Iberian ham croquettes  
Roasted aubergine *coca* bread and pesto  
Prawn in *tempura*  
Spicy pickled mussels and kale cabbage  
Roast-beef *briox* and Cesar sauce

### Main Course...

Veal cheek, truffle *parmentier*  
and spinach & ham stew

### Dessert...

Chocolate and raspberry cake with ice cream

### Cellar

Mineral Water  
White Wine from our selected winery  
Red Wine from our selected winery  
Cava from our selected winery  
Coffees and teas

€ 65 .00  
(VAT included)

This service has duration of 120 minutes since the beginning of the contracted hour.

*Manten Parasatogini*