



GALA MENUS

RITZ WELCOME COCKTAIL

By courtesy of the Ritz Hotel, it is included in all our Gala Menus.

SELECT WINES

A selection of wines is included and detailed in our menus.
Gema Vela, our Head Sommelier, proposes the following suggestions:

La Floración

Supplement per person: 3.20 €

Mas Pons Chardonnay
D.O. Penedès
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Castillo de Perelada Brut Rosado
D.O. Cava

El Envero

Supplement per person: 8.00 €

Lagar de Costa Albariño
D.O. Rias Baixas
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Segura Viudas Brut Vintage
D.O. Cava

La Maduración

Supplement per person: 12,50 €

Lagar de Costa Albariño
D.O. Rias Baixas
Viña Lanciano Reserva Raiz Reserva
D.O.Ca. Rioja ó D.O. Ribera del Duero
Gran Claustro
D.O. Cava

GALA MENUS

ZURBARÁN

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
“Ajoarriero” Bites

Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Chestnut Cream Soup, Caramelized Duck Liver and Spiced Bread

⌘ ⌘ ⌘ ⌘ ⌘

Grilled Scallops, Green Beans Salad and Walnut Oil

⌘ ⌘ ⌘ ⌘ ⌘

Braised Veal, Creamed Carrots and Toasted Sesame

⌘ ⌘ ⌘ ⌘ ⌘

Custard on Red Fruits Soup

⌘ ⌘ ⌘ ⌘ ⌘

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 118 € VAT included

Waiter service included

GALA MENUS

EL GRECO

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
“Ajoarriero” Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Deer Cod Cuts, Toast Almonds and Extra Virgin Olive Oil

Stuffed Hake with Spidercrab, Cockles Parsley Sauce

Beef Loin Cube, Courgette, Leek and Tomato Petals

Citrus Fruits Cold Soup and Green Tea Ice Cream

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 126 € VAT included

Waiter service included

GALA MENUS

ROSALES

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Duck Ham Salad with Grilled Goat Cheese

Almond Cream with Smoked Salmon

Young Deer Loin, Gratinated Potatoes and Blueberry Sauce

Chocolate Mousse, Orange Coulis and Pine Nuts Crisp

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 134 € VAT included

Waiter service included



GALA MENUS

FORTUNY

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Porcini Mushroom Cream Soup and Ratté Potatoes

Seafood Crisp with Grilled Scallops and Seafood Sauce

Grilled Iberian Pork Loin and Manchegan Style "Migas" Bread Crumbs

Chocolate, Vanilla and Coffee Timbal, Mango Ice Cream

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 142 € VAT included

Waiter service included

GALA MENUS

RIBERA

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Cherry Cold Soup and Fresh Cheese

Cod "Escalibada" with Grilled Vegetables

Low Temperature Roasted Suckling Lamb Shoulder

Passion Fruit Bavaroise, Raspberry Tuile and White Chocolate Soup

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O. Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 148 € VAT included

Waiter service included

GALA MENUS

MADRAZO

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
“Ajoarriero” Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Laminated Melon and Acorn Fed Iberian Ham with Pistacho Powder

⌘ ⌘ ⌘ ⌘ ⌘

Spidercrab Crêpes and Seafood Sauce

⌘ ⌘ ⌘ ⌘ ⌘

Beef Tenderloin, Potato Millefeuille and “Mahón” Cheese

⌘ ⌘ ⌘ ⌘ ⌘

Chocolate and Pistachio Brownie with its Ice Cream

⌘ ⌘ ⌘ ⌘ ⌘

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 156 € VAT included

Waiter service included



GALA MENUS

SOROLLA

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Red Tuna Carpaccio, Black Olives and Parmesan Cheese Shavings

Confit Hake, Tomato Vinaigrette and Crispy Vegetables

Veal Tenderloin on Corn Polenta and "Périgord" Sauce

Amaretto Scented Tiramisu and Hazelnut Cream

Coffee, Infusions and Mignardises

Wines:

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 174 € VAT included

Waiter service included

GALA MENUS

GOYA

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites

Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Duck Foie Gras Terrine and Caramelized Banana

Crispy Sole Loin, Leek and Bacon Fricassé

Grilled Iberian Pork Tenderloin with King Prawns

Pear and Chocolate Bavaoise, Wild Fruits Coulis

Coffee, Infusions and Mignardises

Wines

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 186 € VAT included
Waiter service included



GALA MENUS VELÁZQUEZ

Welcome Cocktail

Select Wines and Softdrinks

Cold Appetizers:

Acorn Fed Iberian Pork Ham, Tomato and Olive Oil Sushi
"Ajoarriero" Bites
Crudités served with Dill Flavoured Mayonnaise
Quail Egg, Smoked Salmon and Fine Herbs Oil
Marinated Tuna and Salmon with Soya Sauce and Parmesan Cheese
Vegetable Chips
Seasonal Shots

Warm Appetizers:

Breaded Green Asparagus with Roasted Corn
Shrimp and Leek Fried Custard
Mini Spring Rolls, Sweet and Sour Sauce
Baby Squid with Sautéed Onion
Ritz Mini Hamburgers
Spanish Omelette Roll with Caramelized Onion
Cheese Croquettes

Menu

Crispy Lobster Salad on Tomato Soup

Monkfish Loin, Paprika Flavoured Potato Pulp

"Wellington" Style Beef Tenderloin

Rice Pudding Mousse

Café, infusiones y mignardises

Vinos

Fuente Elvira Verdejo - D.O. Rueda

Lan Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 210 € VAT included

Waiter service included