

PALOSANTO

MENUS FOR GROUPS

RESERVATIONS : 93 412 71 98 / palosanto@gruposantelmo.com

* Do not hesitate to advise if you have allergies or incompatibilities;
we can adapt our menu!

Menus available for groups of 8 or more people Monday to Sunday

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MENU 1

MENU 30 €

Tapas to share

Croquettes!

Iberian cured ham

Eggplant with honey

Tuna belly with good tomato and cucumber

Streaky bacon roll, like “David Chang”

Tuna chunks marinated with quinoa and Figueras onions

Pork cheek with truffled potato parmentier

Tomato spread on crystal bread

Desserts to share

Moscovado cake with cinnamon ice cream and amaretto jelly

Lemon Pie

Mineral Water

Wine PROTOCOLO. D.O. Castilla. Eco

(1 bottle each 3 persons)

Coffee or Tea

Price per person. TAXES INCLUDED

MENU 2

MENU 35 €

Tapas to share

Croquettes!

Eggplant with honey

Anadulsian Style squids

Burrata with tomato jelly, honey, lemon and halzenut pesto

Mussels with coconut chilly & coriander

“Dashed” fried eggs with homemade chips and Iberian ham

Corvina Ceviche

Tuna chunks marinated with quinoa and Figueras onions

Beef carpaccio with anticuchera sauce, mushrooms and vegetable chips

Tomato spread on crystal bread

Desserts to share

Moscovado cake with cinnamon ice cream and amaretto jelly

Tarte Tatin with fresh milk

Mineral Water

Wine PROTOCOLO. D.O. Castilla. Eco

(1 bottle each 3 persons)

Coffee or Tea

Price per person. TAXES INCLUDED

MENU 3

MENU 30 €

Appetizers to share

Eggplant with honey

Tuna belly salad with good tomato and cucumber

“Dashed” fried eggs with homemade chips and Iberian ham

Tomato spread on crystal bread

Main course to choose

Tuna chunks marinated with quinoa and Figueras onions

or

Burguer 180 grs. with confited onions, cheedar, pickle and french fries

Deserts to share

Moscovado cake with cinnamon ice cream and amaretto jelly

Our Mythical Lemon Pie

Mineral Water

Wine PROTOCOLO. D.O. Castilla. Eco

(1 bottle each 3 persons)

Coffee or Tea

Price per person. TAXES INCLUDED

MENU 4

MENU 35 €

Appetizers to share

Eggplant with honey

Quinoa salad with broccoli and fennel couscous

Beef carpaccio with anticuchera sauce, mushrooms and vegetable chips

“Dashed” fried eggs with homemade chips and Iberian ham

Tomato spread on crystal bread

Main course to choose

Confited cod with Donosti potatoes

or

Beef tenderloin 120gr with foie gras and french fries

Deserts to share

Moscovado cake with cinnamon ice cream and amaretto jelly

Tarte Tatin with fresh milk

Mineral Water

Wine PROTOCOLO. D.O. Castilla. Eco

(1 bottle each 3 persons)

Coffee or Tea

Price per person. TAXES INCLUDED