

























Menu - Wednesday, 7th of September	
Starter (Pintxo)	
First course (x1)	
Brothy rice with seafood and peas	
Mediterranean salad with corn, carrot, onion and tuna	
Vegetables stew with iberian ham	
Second course (x1)	
Beer chicken butt with chips	
Bacalao loin with green salsa, mussels and clams	
White sirloin with Strogonoff salsa	
Dessert (x1)	
Yogurt and berries cream	
Coffee	
** All menus include drink (x1) and bread ** Please note that the pictures are demonstrative and they could not match with the real courses.	

Menu - Thursday, 8th of September	
Starter (Pintxo)	
First course (x1)	
White beans with lacon and chistorra	
Asian salad with Soja buds, carrot, corn, ham and cheese	
Gratin pasta with meat and gouda cheese	
Second course (x1)	
Veal ragout with red wine and vegetables	
Baked grouper fish loin with American salsa and prawns	
Pork loin stuffed with ham and cheese	
Dessert (x1)	
Mango cold cream	
Coffee	
** All menus include drink (x1) and bread ** Please note that the pictures are demonstrative and they could not match with the real courses.	

Menu - Friday, 9th of September	
Starter (Pintxo)	
First course (x1)	
Meat lasagne with soft bechamel	
Italian salad with mezclum, cherry, mozzarella and basil vinaigrette	
White garlic with croutons and olive oil	
Second course (x1)	
Braised lean pork with handmade tomato and potatoes	
Baked bass fish with prawns, gulas and fresh parsly	
Chicken delicacies with cava, nuts and ganish	
Dessert (x1)	
Banana and caramel cream	
Coffee	
** All menus include drink (x1) and bread **	