



MENU 1

40€ per person

4 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

SEASONED TOMATO WITH GARLIC AND FRIGATE TUNA

½ DISH OF IBERIAN CURED HAM

SCRAMBLED EGGS WITH ARTICHOKE, CURED HAM AND GOAT CHEESE

CURED HAM CROQUETTES

PORK CHEEKS WITH A TRADITIONAL SAUCE

FRIED CUTTLEFISH

BREAD AND COFFEE

DESSERT OPTIONAL – VARIETY OF MINI CAKES +4€ EACH ONE

*40€ per person. 10% VAT included
Menu created for 4 people.
Adaptable to another number of diners*



MENU 2

45 € *per person*

4 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

IBERIAN CURED HAM

PELAYO SALAD

LETTUCE, WALNUTS, GOAT CHEESE, TOMATOES AND HONEY SAUCE

FRIED CUTTLEFISH

SCRAMBLED EGGS WITH CURED HAM AND FRIED POTATOES

MAIN DISH TO CHOOSE

GRILLED IBERIAN PORK 'PRESA' (SHOULDER CUT)

GRILLED SALMON WITH PEAS SAUCE

BRAISED PORK CHEEKS WITH A TRADITIONAL SAUCE

BREAD AND COFFEE

DESSERT OPTIONAL – VARIETY OF MINI CAKES *+4€ EACH ONE*

*45€ per person. 10% VAT included
Menu created for 4 people.
Adaptable to another number of diners*



MENU 3

50€ *per person*

4 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

PELAYO SALAD

DISH OF CURED HAM

ASSORTED OF FRIED FISH

CURED HAM CROQUETTES

MAIN DISH (EACH PERSON CHOOSES 1)

GRILLED SIRLOIN WITH A WHISKY SAUCE

OXTAIL WITH A TRADITIONAL SAUCE

GRILLED SALMON WITH VEGETABLES WOK AND PEAS CREAM

BREAD AND COFFEE

DESSERT OPTIONAL – VARIETY OF MINI CAKES +4€ EACH ONE

*50€ per person. 10% VAT included
Menu created for 4 people.
Adaptable to another number of diners*



MENU 4

55€ *per person*

4 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

MIXED SALAD

IBERIAN CURED HAM

SMALL PIECES OF FRIED CHICKEN WITH TWO SAUCES

BAKED GOAT CHEESE WITH HONEY AND PEPPER JAM

CURED HAM CROQUETTES

MAIN DISH (EACH PERSON CHOOSES 1)

PORK CHEEKS WITH POTATO FOAM AND MUSHROOMS

ENTRECOT

SALMON TARTAR

BREAD AND COFFEE

DESSERT OPTIONAL – VARIETY OF MINI CAKES *+4€ EACH ONE*

*55€ per person. 10% VAT included
Menu created for 4 people.
Adaptable to another number of diners*



MENU 5

60€ per person

4 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

MIXED SALAD

BIG ANDALUSIAN OLIVES

ASSORTED OF IBERIAN PORK SAUSAGES

TOAST WITH GRILLED DUCK MAGRET AND SEVILLIAN ORANGE MARMALADE

ASSORTED OF FRIED FISH

SALMON TARTAR

FRIED CAMEMBERT WITH QUINCE CREAM

MAIN DISH (EACH PERSON CHOOSES 1)

ENTRECOT

PORK 'PRESA' (SHOULDER CUT) WITH MUSHROOMS CREAM AND CRISPY ONION

SALMON WITH VEGETABLES WOK AND PEAS CREAM

BREAD AND COFFE

DESSERT OPTIONAL – VARIETY OF MINI CAKES +4€ EACH ONE

*60€ per person. 10% VAT included
Menu created for 4 people.
Adaptable to another number of diners*



MENU 6

65€ per person

5 DRINKS EACH PERSON

HOUSE WINE, BEER, WATER, SOFT DRINKS, SANGRÍA, OLOSOS SHERRY

DISHES TO SHARE (ONE EACH 4 PEOPLE)

IBERIAN CURED HAM

MIXED SALAD

FIRST COURSE *INDIVIDUAL*

BAKED SEA BASS (BUTTERFLY STYLE)

SECOND COURSE *INDIVIDUAL*

BEEF TENDERLOIN

DESSERT

VARIETY OF MINI CAKES

BREAD AND COFFE

65€ per person. 10% VAT included

Menu created for 4 people.

Adaptable to another number of diners