



COMPANY MENUS 2025

Banquette Menu 1

Price: 53 €/person

Pica Pica

(To share – choose 5 items)

Tomato bread toast with Iberian ham.

Chicken bomba with kimchi mayo.

Bravas QGAT.

Melon 'ajoblanco' shot with ham.

Tuna blinis with guacamole.

Carrot hummus with sunflower seeds and pita bread.

Stracciatella with romesco and pumpkin seeds.

Mini rostit cannelloni.

Zuque salmon with sundried tomato mayo and crispy onion.

Tender beef sandwich with mustard and brie.

Main Course

(Choose in advance)

Sea bream with sautéed julienne 'piquillo' peppers.

Slow-cooked beef ribs with truffled parmentier.

Desserts

(Choose in advance)

Lemon pie.

Chocolate textures.

Coffee/Tea

Beverages

Mineral water, soft drinks, and beers.

White wine *Saltimbanqui*, D.O. RUEDA, Verdejo.

Red wine *Ondarre 7 Parcelas Crianza*, D.O. RIOJA, Tempranillo, and Mazuelo.

Minimum 10 people.

All prices are per person and include VAT.

Seated table menu.

Choices must be confirmed at least 10 days in advance



COMPANY MENUS 2025

Banquette Menu 2

Price: 58 €/person

Pica Pica

(To share – choose 5 items)

Chicken bomb with kimchi mayo.

Bravas QGAT.

Melon 'ajoblanco' shot with ham.

Tuna blinis with guacamole.

Carrot hummus with sunflower seeds and pita bread.

Stracciatella with romesco and pumpkin seeds.

Mini rostit cannelloni.

Zuque salmon with sundried tomato mayo and crispy onion.

Tender beef sandwich with mustard and brie.

Main Course

(Choose in advance)

Confit cod with roasted pepper sauce and mango chutney.

Beef tenderloin with demi glace and caramelized potato.

Desserts

(Choose in advance)

Lemon pie.

Chocolate textures.

Coffee/Tea

Beverages

Mineral water, soft drinks, and beers.

White wine *Saltimbanqui*, D.O. RUEDA, Verdejo.

Red wine *Ondarre 7 Parcelas Crianza*, D.O. RIOJA, Tempranillo, and Mazuelo.

Minimum 10 people.

All prices are per person and include VAT.

Seated table menu.

Choices must be confirmed at least 10 days in advance



COMPANY MENUS 2025

Banquette Menu 3

Price: 62 €/person

Minimum 10 people.

All prices are per person
and include VAT.

Seated table menu.

Choices must be confirmed
at least 10 days in advance

Pica Pica

(To share – choose 3 items)

Tomato bread toast with Iberian ham.

Chicken bomba with kimchi mayo.

Bravas QGAT.

Melon 'ajoblanco' shot with ham.

Tuna blinis with guacamole.

Carrot hummus with sunflower seeds
and pita bread.

Zuque salmon with sundried tomato
mayo and crispy onion.

Tender beef sandwich with mustard
and brie.

Starter

(Choose in advance)

Seasonal mushroom rice with ham.

Prawn salad with red berries and
pumpkin seeds.

Main Course

(Choose in advance)

Beef tenderloin with demi glace
and caramelized potato.

Tuna with ponzu sauce
and sautéed vegetables.

Desserts

(Choose in advance)

Lemon pie.

Chocolate textures.

Coffee/Tea

Beverages

Mineral water, soft drinks, and beers.

White wine *Saltimbanqui*, D.O. RUEDA,
Verdejo.

Red wine *Ondarre 7 Parcelas Crianza*,
D.O. RIOJA, Tempranillo, and Mazuelo.



COMPANY MENUS 2025

Buffet Menu

Price: 46 €/person

Minimum 30 people
and maximum 150 people.

All prices are per person
and include VAT.

Self-service
with a drinks table.

Starters (Choose 2)

Salad buffet.
Cold melon 'ajoblanco' soup with ham.
Rigatoni with red pesto, ricotta,
and arugula.
Carrot hummus with confit shallots,
pomegranate, pistachios, and pita bread.
Fusilli with classic Bolognese sauce
and Parmesan cheese.
Lentil salad with vegetable crudités.
Crispy vegetable rolls with sweet
chili sauce.
Vegetable tabbouleh with yogurt,
tahini, and lemon sauce.

Mains (Choose 2)

Seafood noodles.
Miso salmon with celery purée.
Catch of the day with garlic confit
and piquillo pepper sauce.
Meatballs stewed with cuttlefish.
Iberian pork stew with potato 'panadera'
and mustard sauce.
Slow-cooked pork ribs with soy,
honey, and apple.
Teriyaki chicken with sautéed
vegetables.
Curry chicken with basmati rice
and vegetable chips.

Desserts (Choose 2)

Chocolate brownie.
Cheesecake cream with blueberries
and crumble.
Greek yogurt with jam and nuts.
Mixed fruit salad.

Coffee/Tea

Beverages

Mineral water, soft drinks, and beers.
White wine *Salimbanqui*, D.O. RUEDA,
Verdejo.
Red wine *Ondarre 7 Parcelas Crianza*,
D.O. RIOJA, Tempranillo, and Mazuelo.