

## Group menu option 1

SHARING DISHES

Cheese Board from our boutique "Quesarium"

Iberian Ham Croquettes

Fresh seasonal salad with Burrata cheese from Puglia and Genovese pesto

Baked Camembert with cheese ice cream, jam, and crispy pistachios

## SECOND TO CHOOSE

Roasted sea bass with creamy pumpkin, seeds, and miso honey sauce

or

Juicy pork with apple puree sour with cardamom and confit onions

**DESSERT** Parmesan Cheesecake with Toffee Coulis

Price: €40 per person, VAT included (drinks not included)



# Group menu option 2

## SHARING DISHES

Cheese Board from our boutique "Quesarium" & 100% Acorn-fed Jabugo Jamón

Iberian Ham Croquettes

Cannelloni stuffed with tender beef and Idiazabal cheese sauce

Raclette from Haute Savoie with baby potatoes and pickles

#### SECOND TO CHOOSE

Grilled octopus with potato parmentier and smoked paprika and Kalamata olive emulsion

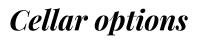
or

Old cow sirloin with Bleu d'Auvergne sauce, potatoes, and Padrón peppers

#### DESSERT

Chocolate Marquise with Parmesan ice cream

Price: €48 per person, VAT included (drinks not included)



## **CELLAR OPTION 1**

Verdeo 2022, D.O Rueda, Verdejo Abadal 2022, D.O Pla de Bages, Cabernet Franc \*1/2 bottle of wine per person Mineral water & Coffee

Price: €16 per person, VAT included

### **CELLAR OPTION 2**

Welcome glass of Cava

Abadal Blanc 2022, D.O Pla de Bages, Chardonnay, Sauvignon Blanc Gómez Cruzado Crianza 2019, D.O.C Rioja, Tempranillo \*1/2 bottle of wine per person Mineral water & Coffee

#### Price: €20 per person, VAT included

www.quesarium.bar