



Quesarium

Restaurant & Cocktails

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 options

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