

# MENU 1

**49** € / person VAT included

#### We start with...

Iberian ham croquettes

Marinated bluefin tuna belly taco with saffron foam

Mini oxtail brioche with truffled jus emulsion

#### We continue with...

Creamy rice dish with moscatel raisins, toasted almonds and duck ham

#### We finish with...

Grilled cod with roteña potatoes and roasted garlic sprouts

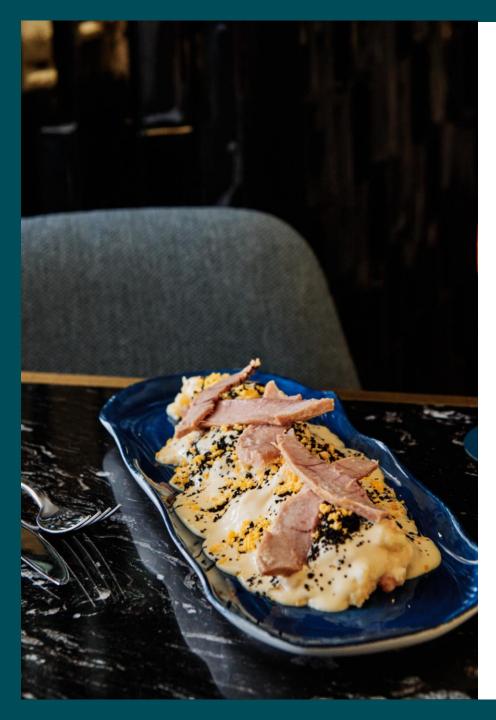
or

Pork sirloin cooked on vine shoots, aromatic herb sauce and savoury pine nut and wild mushroom praline.

## Something sweet...

Turron, caramel and mint ice cream mousse





# MENU 2

#### We start with...

Iberian ham croquettes

Matiz russian salad

Marinated bluefin tuna belly taco with saffron foam

Mini oxtail brioche with truffled jus emulsion

#### We continue with...

Cream of ceps, roasted chestnut and grilled scallops

#### We finish with...

Sea bream with a green apple, caramelised red onion and dates ratatouille and a tarragon citrus sauce

or

Cheek ingot with cardamom and cinnamon sauce, sweet potato puree and green asparagus confit

## Something sweet...

French toast with an "anís del mono" infusion, biscuit crumble and lemon butter ice cream

# MENU 3

**62** € / person VAT included

#### We start with...

Iberian ham croquettes

Marinated bluefin tuna belly taco and saffron foam

Mini oxtail brioche with truffled jus emulsion

Foie gras and almond bonbon with pistachio soil

### We continue with...

Crab, spider crab and cured yolk bisque

#### From the sea...

Sea bass with a red pine and shiitake mushroom stew, crispy green shoots and a fishbone demi-glace

#### From the mountain...

Boneless suckling pig, piquillo peppers, roasted leek and thyme sauce

## Something sweet...

Double chocolate with a white chocolate sauce and wild raspberry ice cream



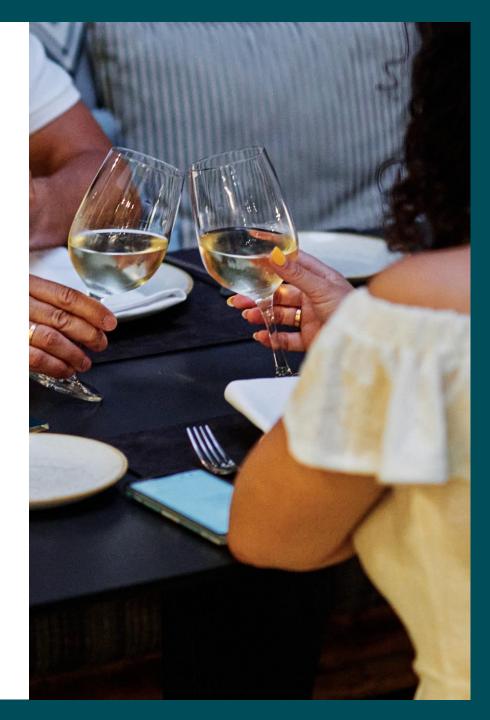
# DRINKS

Mineral water , soft drinks and beer

White wine : Verdeo (D.O. Rueda) Verdejo

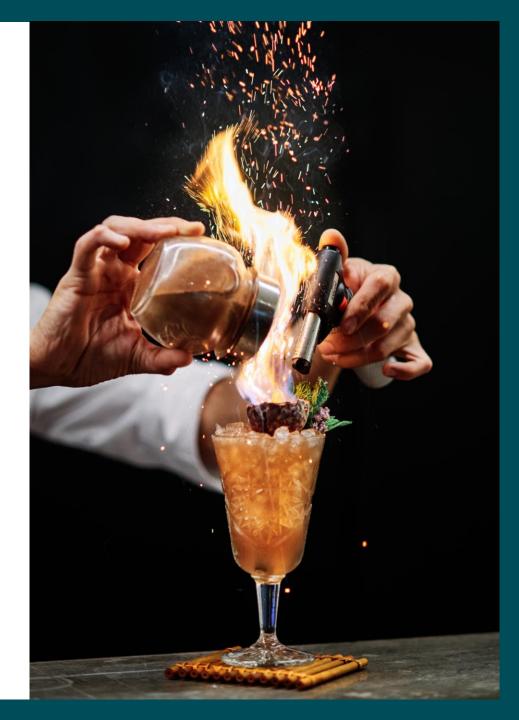
Red wine : Altos Ibéricos (D.O. Rioja) Tempranillo

Coffee and tea



# REMAINING IN THE DINING ROOM AFTER SERVICE

- Estimated length of service: 2 hours. The event, and therefore the time allowed to remain in the dining room will end after a maximum of 20 minutes after the end of the service.
- If you wish to stay in the room after the end of the service for after-dinner drinks, please check with the hotel.



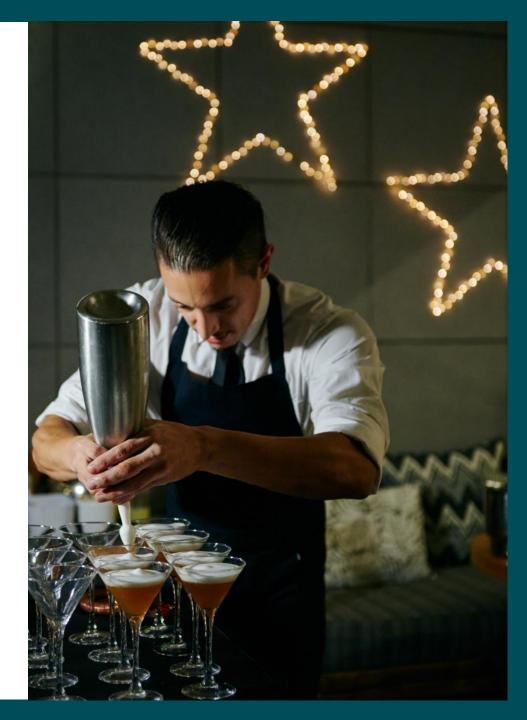
## GENERAL TERMS AND CONDITIONS

- Groups from 20 people or more Please consult extra supplement for groups comprising of less people.
- Once the start time of the event has been established, there will be a time allowance for a possible delay of 30 minutes which will not be charged for. After 30 minutes a charge of 75€ VAT will apply.
- The hotel must be informed of both the final number of diners and the choice of the menu with their respective options to choose from and any possible special requests for allergies or intolerances 7 days before the date of the event.
- The choice of the menu will be the same for the whole group (except for intolerances allergies).
- To modify the number of diners, we require 7 days' notice before the event as follows:
  - A) Increasing the number of diners upon request and the hotel's approval
  - B) Reducing the number of diners, a reduction of a total of 3 diners is allowed free of charge until 48 hours before the date of the event. From the cancellation of the 4th diner or more, as well as cancellations made less than 48 hours before the meal, 100% will be charged on each of the cancellations made (based on the price of the selected menu).



## PAYMENT METHODS

- For the reservation of the space and confirmation of the event, a prepayment of 30% of the cost is requested, calculated on the total number of guests indicated in the request.
- In the event of the meal being cancelled or the date being changed, the prepaid amount would be non reimbursable regardless of the reason for the said cancellation change.
- The final payment of the total reservation must be made 7 days prior to the date of the event.
- For any possible additions of last minute diners, it is necessary to prepay 100% in order to be able to confirm the extra place(s).



# M A T I Z

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