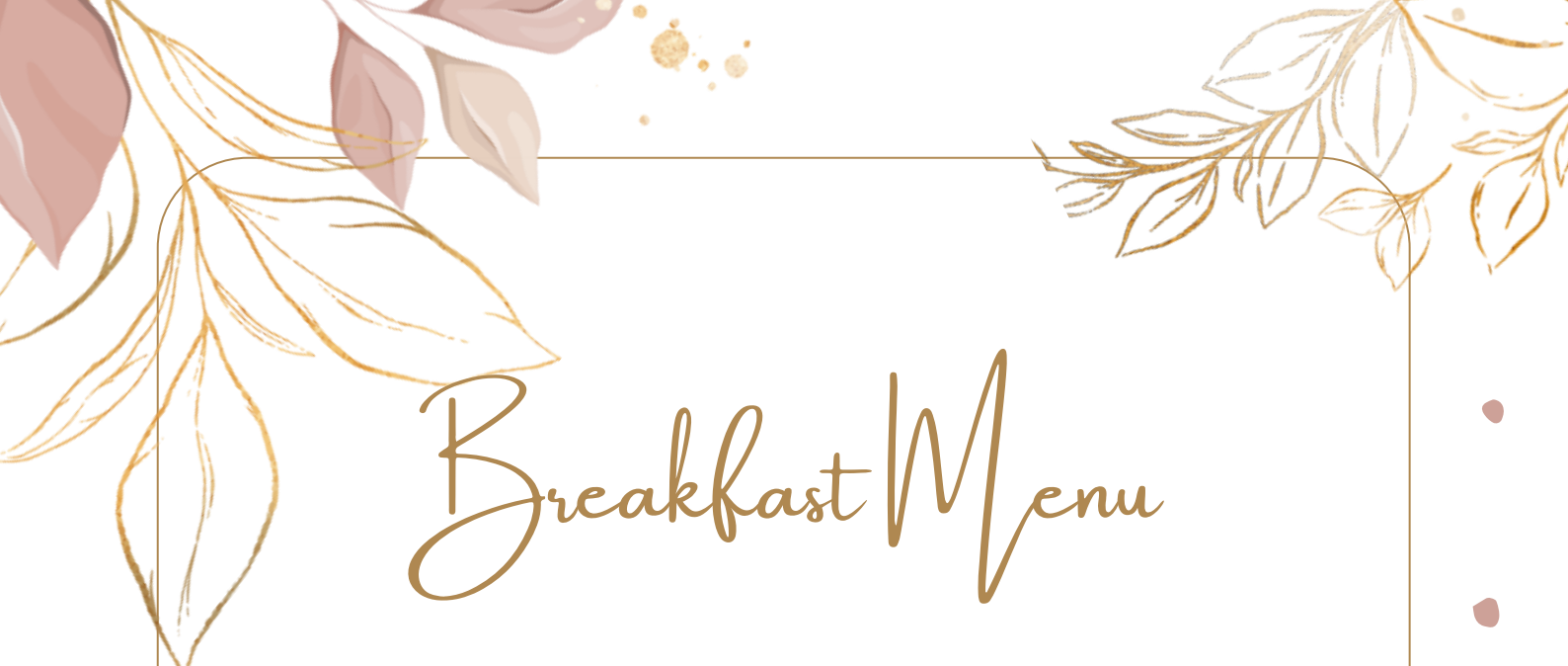




Breakfast Menu

Assorted Egg Dishes
Avocado Toast with Salmon or Sausage
Fresh Croissant
Pa amb Chocolate
Blueberry, Banana, and Chocolate Pancakes
Seasonal Fruits
Yogurt

Appetizers

Bread with Tomato (Pan amb oli)
Garlic Bread
Alioli
Olives
Chocolate and Churros
Cheese Platter
Meat Platter
Marcona Almonds
Olives and Fruit Platter





Day 1

Lunch

Starter

Italian Burrata with Mallorcan Tomatoes, Rocket Pesto, Baby Greens, and Red Wine Vinaigrette

Cod Salad with Basque Chillies, Baby Greens, and Lentil Jerez Vinaigrette

Main Course

Black Squid Ink Creamy Bomba Rice with Crunchy Baby Squids and Roasted Alioli Tagliatelle with Asparagus, Mushrooms, Olives, Zucchini, and Ham

Dessert

Brownie with Chestnuts and Italian Vanilla Ice Cream
Selection of Ice Cream

Dinner

Starter

Italian Burrata with Mallorcan Tomatoes, Rocket Pesto, Baby Greens, and Red Wine Vinaigrette
Cod Salad with Basque Chillies, Baby Greens, and Lentil Jerez Vinaigrette

Main Course

Black Squid Ink Creamy Bomba Rice with Crunchy Baby Squids and Roasted Alioli Tagliatelle with Asparagus, Mushrooms, Olives, Zucchini, and Ham

Dessert

Brownie with Chestnuts and Italian Vanilla Ice Cream
Selection of Ice Cream



Day 2

Lunch

Starter

Fresh Spinach Leaves with Organic Quinoa, Strawberries, Pomegranate, Jerez Vinaigrette, and Chestnuts
Salmon Rosti with Ikura and Dill

Main Course

Seared Bluefin Tuna with Miso Sauce, Soy, Lime, Greens, and Tupinambo Cream
Veal Lasagna with Zucchini and Truffle

Dessert

Manchego Goat Cheese with Quince (Membrillo)
Selection of Ice Cream

Dinner

Starter

Strawberry Gazpacho with Red Peaches
Chicken, Apple, and Curry Yogurt with Chives Dressing and Macadamia Nuts

Main Course

Veal Filet with Mashed Potato and Roasted Salad
Grilled Sea Bass Filet with Mashed Lentil and Roasted Vegetables

Dessert

Lemon Curd with Orange Confit, Italian Meringue, and Brown Sugar Crumble
Selection of Ice Cream



Day 3

Lunch

Starter

Greek Salad with Feta Cheese, Kalamata Olives, and Fresh Herbs Green Dressing
Spaghettini in Parmesan Cream with Rocket and Cherry Tomatoes

Main Course

Frutti di Mare Risotto
Iberian Secret with Pepper Sauce and Mashed Potato with Roasted Eggplant

Dessert

Eton Mess with Crunchy Meringue, Whipped Cream, and Strawberry Sauce
Selection of Ice Cream

Dinner

Starter

Ox Steak Tartare
Salmorejo with Anchovies

Main Course

Duck Confit with Roasted Pineapple and Pistachios
Cod with Saffron Sauce, Tirabeques, and Broad Beans

Dessert

White Chocolate Mousse with Mango Brulee
Selection of Ice Cream





Day 4

Lunch

Starter

Selection of Tapas: Mushroom Truffle Croquette, Bravas Potatoes Croquettes, Thai Eggplant with Mustard Honey Sauce, Andalusian Style Squid, and Tomato Salad

Main Course

Dry-Aged Sirloin Steak with Chimichurri, Fried Cassava, and Tomato Cucumber Citrus Salad
Empanada Gallega with Fresh Cucumber, Tomato, Figueras Onion, Piparraks, and Olive Salad

Dessert

Spanish Cheesecake
Selection of Ice Cream

Dinner

Starter

White Asparagus with Noisette Hollandaise Sauce and Caviar
Lubina Ceviche with Corn, Sweet Potato, and Plantain

Main Course

Nobu Style Miso Black Cod with Sushi Rice, Seaweed, Sesame, and Shichimi
Green Peas (Pesols), Espadrilles (Espardeñas), and Iberian Pork Cheeks

Dessert

Tiramisu
Selection of Ice Cream with Crumble



Day 5

Lunch

Starter

Prawn Cocktail with Avocado and Crunchy Plantain Canape
Chickpea Salad with Avocado, Cherry Tomatoes, Mango, Chives, Rocket, and Wild Rice

Main Course

Ribeye Steak with Mona Lisa Potato Chips, Roasted Mushrooms, Vegetables,
and Lemon Dressing
Corvina Fish with Green Pilpil, Broccoli Sprouts, Asparagus, and Baby Carrots

Dessert

Double Chocolate Cake
Selection of Ice Cream

Dinner

Starter

Goat Cheese Salad with Roasted Vegetables and Honey Chestnut Vinaigrette
Alaska Smoked Salmon Soup

Main Course

Lubina with Champagne Caviar Sauce and Creamy Mashed Potatoes
Grilled Rump Cap (Picanha) with Sauteed Noisette Potatoes and Rosemary Scented Butter

Dessert

Coconut Blondie with Smoked White Chocolate Foam
Selection of Ice Cream



Day 6

Lunch

Starter

Starry Eggs with French Fries and Cured Bacon
Confited Tuna with Tomato, Aioli, Capers, Figueras, Shallots, and Greens Salad

Main Course

Seafood Spanish Paella with Socarrat
Quiche Lorraine

Dessert

Apple Tart Tatin
Selection of Ice Cream

Dinner

Starter

Mille-Feuille with Leek, White Truffle Oil, Lobster, Ciboulette, and Asparagus
Sardines in Carrot Escabeche with Pickled Onion and Baby Carrots

Main Course

Ray Fish with Brown Butter and Capers, and Basmati Rice
Café de Paris Butter Entrecote with Rustic Chips and Vegetables

Dessert

Nutella Mousse with Dry Hazelnut Foam
Selection of Ice Cream





Day 7

Lunch

Starter

Zucchini Salad with Chestnuts, Basil, and Thyme Vinaigrette
Tomato with Brandada, Rocket, and Olives

Main Course

Grilled Halibut with Butter, Caper, and Lemon Sauce, Greens, and Potatoes
Chicken Burger with Chili Mayo and Fries

Dessert

Chocolate Chestnut Brownie with Vanilla Ice Cream and Red Berries Confiture
Selection of Ice Cream

Dinner

Starter

Cucumber Gazpacho with Prawns
White Asparagus with Poached Eggs, Gruyere Cheese Sauce, Ham, and Chives

Main Course

Sea Bass Filet with Tomato Stir Fry, Mussels, and Greens
Ossobuco Ragu with Gnocchi

Dessert

Quince (Membrillo) Flan with Toffee
Selection of Ice Cream