



Special Menu Proposal – May 21, 2026

MENU 49€

Individual Gourmet Appetizers

Manchego-style ratatouille empanada
Slices of Iberian cured ham with pan de cruz crispy bread
Red berry gazpacho
Scallops with garlic and olive oil
Convent-style croquettes
Cod fritter

Starter

Creamy saffron rice with free-range chicken

Main course (to be chosen in advance)

Roasted corvina on pumpkin cream
OR
Suckling lamb leg stuffed with mushrooms in Airén wine jus

Dessert

Cheesecake with artisan ice cream

Beverages

Wine Selection Paradores
soft drinks or beer
Mineral water
Coffee or tea

Bread service included