

Menus for groups 2017

Menu no1

Tudela's lettuce hearts
Stewed red beans or potatoes Rioja-style
Braised lamb
Hazelnut cream puff pastry

27 €/person

Menu nº3

Toloño's caprice
Homemade jamón ibérico croquettes
Seasonal stewed mixed vegetables
Oven roasted suckling pig
Infusion of red fruits with lemon skin ice cream

38 €/person

Menu nº5

Cured meat salad with honey vinaigrette
Sliced octopus with sautéed vegetables
and prawn consommé
Risotto with wild mushrooms and parmesan cheese
Crispy suckling pig
Our homemade french toast

41 €/person

Menu nº7

Jamón ibérico and sausages platter
Warm salad of confit cod with sweet potatoes,
grapefruit and sauce of yoghurt and soy
Ravioli of wild mushrooms and fried gizzards with
infusion of suckling lamb
Hake loin with piperade
Beef cheek stewed in red wine
Chocolate tart

44 €/person

This prices include: water, bread, coffe and recommended crianza wine

10% IVA not included

Menu no2

Leek salad
Potatoes Rioja-style
Roasted suckling lamb chops with peppers
Cheese cake

32 €/person

Menu nº4

Cream cheese from *Cameros* with *Santoña's* anchovies, red grapes and tomato texture
Homemade *jamón ibérico* croquettes *Toloño's* caprices
Vegetable ratatouille with sliced cod and sauce of dried peppers
Oven roasted lamb
Puff pastry with cream and chocolate sauce

39 €/person

Menu nº6

Tataki of oxtail with spiced tomato with soy and ginger gel
Fried gizzards of suckling lamb with cream of hot red peppers
Artichokes over green cabbage and foie
Confit cod loins with spider crab
Braised oxtail with cream of foie
Vanilla ice-cream with strawberries and chocolate chips

43 €/person

Menu nº8 *Our recommended Gourmet Menu

Homemade foie-grass terrine
Salad with spider crab and avocado tartar
Our homemade *jamón ibérico* croquettes *Toloño's* caprices

Mellow rice with octopus and squid with saffron veil Sirloin with cream of foie and muscat sauce Warm apple cake

48 €/person