



CHRISTMAS *PARTIES*

GROUP MENUS AVAILABLE FROM
December 1st until 22nd







by BREATHE™
SOUL
EAT. PLAY. CONNECT







STARTERS

to share


CARPACCIO

Wagyu beef, parmesan cheese, truffle oil, croutons, rocket, brazil nuts & black olive crumbs    





BURRATA SALAD

100g of Puglia burrata, avocado, mixed fresh tomatoes, rocket, mixed seeds and balsamic dressing    





GUACAMOLE

Organic avocado, coriander, shichimi togarashi, lime & corn chips 

KETO SALMON SALAD

Salmon fillet marinated in chilli, sesame and ginger, mixed green leaves, avocado, free-range egg, cherry tomatoes, sesame, sunflower & pumpkin seeds & lemon dressing    




WAGYU BRISKET CROQUETTES

Yakiniku sauce-marinated wagyu brisket croquettes served with sambal oelek & yakiniku mayonnaise    





MAINS

to choose




ROASTED SEA BASS FILLET

Roasted sea bass fillet with sun-dried tomato butter, edamame, green asparagus and sautéed cherry tomato mix   





STUFFED TURKEY

Rolled Turkey breast stuffed with wild mushrooms and chestnuts, stuffing, cranberry compote and Port gravy    

WAGYU BEEF BRISKET

Marinated in yakiniku sauce, slow-cooked, served with carrot & beetroot puree, roasted carrot and cherry tomatoes   

TOMATO PESTO PAPPARDELLE





Pappardelle with light spicy sun dried tomato pesto, red onion, asparagus, cherry tomatoes, parmesan and pine nuts    

All main dishes are served with a side of roasted baby potatoes and roasted vegetables





DESSERT

to choose

HOME MADE PROTEIN BAR

Dried blueberries, dark chocolate, peanut butter, dates, pistachios, walnuts, cashew nuts, coconut oil and maple syrup    

MATCHA CHEESECAKE

Baked matcha cheese cake served with red fruits coulis and fresh red fruits    

VANILLA ICE CREAM



DRINKS

to choose

CAVA

PRIVAT BRUT NATURE RESERVA
Organic®

WHITE WINES

LUSCO
Albarino / Rias Baixas

CHIVITE LAS FINCAS "2 GARNACHAS"
Garnacha Blanca, Garnacha Tinta
/ Tierra 3 Riberas

ROSÉ WINE

STUDIO MIRAVAL
Cinsault, Tibouren, Rolle, Garnacha
/Côtes-de-Provence, France
BLUSH

RED WINES

AVANCIA CUVÉE DE O MENCIA
Mencia / Valdeorras

BAIGORRI CRIANZA
Organic / Tempranillo / Rioja®

BEER & SOFT DRINKS

Victoria on tap
Carlsberg on tap
Any soft drink
Still & sparkling water
Coffee & tea





59€ PER PERSON
IVA Included







ENTRANTES

para compartir



CARPACCIO DE WAGYU

Queso parmesano, aceite de trufa, picatostes, nueces de Brasil, rúcula, polvo de aceitunas negras    





ENSALADA DE BURRATA

100 g de Puglia burrata, aguacate, tomates frescos mixtos, rúcula, aliño balsámico, mezcla de semillas    





GUACAMOLE

Aguacate orgánico, cilantro, shichimi togarashi, lima y chips de maíz  

ENSALADA KETO DE SALMÓN

Filete de salmón marinado en guindilla, sésamo y jengibre, hojas verdes mixtas, aguacate, huevo, tomates cherry, semillas de sésamo, girasol y calabaza, aderezo de limón    



CROQUETAS DE BRISKET DE WAGYU

Croquetas de brisket de wagyu cocinado a baja temperatura, marinado en salsa yakiniku y servidas con mayonesa de sambal oleek y yakiniku    





PRINCIPALES

para elegir




FILETE DE LUBINA ASADA

Filete de lubina asada con mantequilla de tomates secos, edamame, espárragos verdes y mix de tomate cherrys salteados  






BRISKET DE WAGYU

Marinado en salsa yakiniku, cocido a fuego lento, servido con puré de zanahoria y remolacha, zanahoria asada y tomates cherry    

PAVO RELLENO

Pechuga de pavo enrollada rellena de setas y castañas, compota de arándanos y salsa de oporto     

PAPPARDELLE AL PESTO DE TOMATE





Pappardelle con pesto picante de tomates secos, cebolla roja, espárragos, tomates cherry, parmesano y piñones     

Todos los platos principales se sirven con un guarnición de patatas baby asadas y verduras asadas

POSTRES

para elegir

BARRITA PROTEICA CASERA

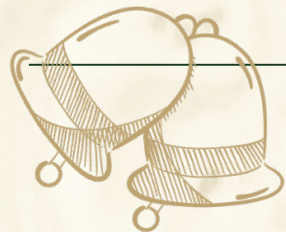
Arándanos secos, chocolate negro, mantequilla de cacahuete, dátiles, pistachos, nueces, anacardos, aceite de coco y sirope de arce    

TARTA DE QUESO CON MATCHA

Tarta de queso matcha al horno servida con coulis de frutos rojos y frutos rojos frescos    

HELADO DE VAINILLA



BEBIDAS

para elegir

CAVA

Privat Brut Nature Reserva

Organic®

VINOS BLANCOS

LUSCO

Albarino / Rias Baixas

CHIVITE LAS FINCAS "2 GARNACHAS"

Garnacha Blanca, Garnacha Tinta
/ Tierra 3 Riberas

VINO ROSÉ

STUDIO MIRAVAL

Cinsault, Tibouren, Rolle, Garnacha
/ Côtes-de-Provence, France
BLUSH

VINOS TINTOS

AVANCIA CUVÉE DE O MENCIA

Mencia / Valdeorras

BAIGORRI CRIANZA

Organic / Tempranillo / Rioja®

CERVEZA & REFRESCOS

Victoria de barril
Carlsberg de barril
Cualquier refresco
Agua sin gas y con gas
Café y Té

59€ POR PERSONA
IVA incluido