

# Rice Menu

## Starters

Seasoned tomato salad  
Mediterranean salted-cured fish platter

## Rice dishes

Señorito's rice with prawn and bluefin tuna  
or  
Rice with vegetables  
or  
Mellow rice with red prawn

## Desserts

Cheesecake  
or  
Chocolate strip

## Drinks

Water, beers and soft drinks  
MANERO white wine (D.O Rueda)  
MANERO red wine (D.O Jumilla)  
Coffee, tea or infusion

Without Wine    With Wine

50€

69€

Olives, aioli, bread and olive oil tasting  
VAT included



BRASAS  
MEDITERRÁNEAS

# Tapas Menu

## Tapas

Charcuterie board from Pinoso  
La Gilda of MarMía  
Anchovies in vinegar  
Traditional Ensaladilla Rusa  
Ham croquettes  
Confit leek  
Squid sandwich  
Four cheese platter

## Dessert

Chocolate strip

## Drinks

Water, beers and soft drinks  
MANERO white wine (D.O Rueda)  
MANERO red wine (D.O Jumilla)  
Coffee, tea or infusion

Without Wine    With Wine

50€

69€

Olives, aioli, bread and olive oil tasting  
VAT included



BRASAS  
MEDITERRÁNEAS

# Meat or Fish Menu

## Starters

Prawn Carpaccio  
Seasoned tomato salad  
Fried anchovies Andalusian style

## Main

Beef tenderloin  
or  
Atlantic sea bass

## Garnish

French fries with Padrón peppers

## Dessert

Cheesecake

## Drinks

Water, beers and soft drinks  
MANERO white wine (D.O Rueda)  
MANERO red wine (D.O Jumilla)  
Coffee, tea or infusion

Without Wine    With Wine

59€

79€

Olives, aioli, bread and olive oil tasting  
VAT included



BRASAS  
MEDITERRÁNEAS

# Meat or Fish Menu Banquet

## Starters

Seasoned tomato salad  
Iberian ham croquette  
Confit leek with truffled mayonnaise

## Main

Pork cheeks in red wine with potatoes  
or  
Hake with green sauce

## Dessert

Cheesecake

## Drinks

Water, beers and soft drinks  
MANERO white wine (D.O Rueda)  
MANERO red wine (D.O Jumilla)  
Coffee, tea or infusion

Without Wine    With Wine

55€

70€

Olives, aioli, bread and olive oil tasting  
VAT included



BRASAS  
MEDITERRÁNEAS