- 4 drinks per person (beer, wine, cold drinks, water...)
- Dishes to share (one for each 4 people)
 - Giralda Salad

 Lettuce, cherry tomatoes, avocado, prawns, goat cheese and fig pearls and mango vinaigrette
 - Artichokes with boletus cream and prawns
 - Cured ham croquettes
 - Fried anchovies
 - Pork sirloin with whisky sauce
- Bread and bread sticks
- Coffee or Tea
- Dessert* Assortiment of mini cakes

 *(optional +3€ per person)

35€ per person. 10% VAT included Menu created for 4 people. Adaptable to another number of diners.

- 4 drinks per person (beer, wine, cold drinks, water...)
- Dishes to share (one for each 4 people)
 - Diberian cured ham
 - Artichokes with boletus cream and prawns
 - Fried goat cheese with honey and sesame seeds
 - Fried eggs, Iberian cured ham and fries
 - Assorted fried fish
 - Pork cheeks in Sevillian sauce
- Pread and bread sticks
- Coffee or Tea
- Dessert* Assortiment of mini cakes

 *(optional +3€ per person)

40€ per person. 10% VAT included Menu created for 4 people. Adaptable to another number of diners.

- 4 drinks per person (beer, wine, cold drinks, water...)
- Dishes to share (one for each 4 people)
 - Giralda Salad

 Lettuce, cherry tomatoes, avocado, prawns, goat cheese and fig
 pearls and mango vinaigrette
 - Scrambled eggs with zucchini, cured sheep cheese and ham shavings
 - Shiitake mushrooms, alioli, prawns and pico de gallo sauce
 - Grilled octopus with boiled potatoes and alioli
- Main dish (each person chooses one)
 - Cod in pil pil sauce (olive oil, chilli peppers and garlic)
 - Oxtail in a traditional sauce
 - Grilled Presa (Pork shoulder fillet)
- Bread and bread sticks
- Coffee or tea
- Dessert* Assortiment of mini cakes

*(optional +3€ per person)



45€ per person. 10% VAT included Menu created for 4 people. Adaptable to another number of diners

- 4 drinks per person
 (beer, wine, cold drinks, water...)

 Dishes to share (one for each 4 people)
 - Mix of Iberian charcuterie Cured ham, chorizo, sausage, loin, old cured sheep cheese
 - Scrambled eggs with zucchini, cured sheep cheese and ham shavings
 - Assorted fried fish
 - Fried camembert and prawns with jam
- Main dish (each person chooses one)
 - Grilled octopus with potatoes and alioli sauce
 - Entrecote
 - Lamb chops
- Bread and bread sticks
- Coffee or tea
- Dessert* Assortiment of mini cakes

*(optional +3€ per person)



50€ per person. 10% VAT included Menu created for 4 people. Adaptable to another number of diners