

Events 2025

Menu 1

Cod Wellington, sauteed spinach and stewed leeks with soubise



Chicken breast stuffed with prawns with roast potato and creamy truffle and foie sauce



Mango and custard apple panna cotta with passion fruit gel and cinnamon cookie

Drinks



Rioja Harvest Red Wine, Beers, Soft Drinks, Mineral Water

Coffee from Colombia

Price: 42.00€ VAT included

Menu 2

Hake Tumbet, tomato olive sauce and Basil with Choron Glaze



Pork cheek on truffled parsnip parmentier with vegetables and its Merlot juice

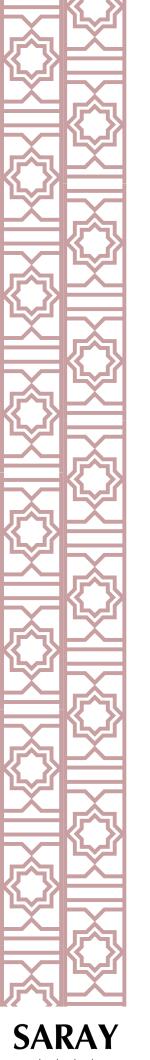


Bourbon vanilla with corn and chocolate spiced with banana and curried toffee soup

Drinks

Rioja Harvest Red Wine, Beers, Soft Drinks, Mineral Water Coffee from Colombia

Price: 45.00€ VAT included



Events 2025

Menu 3

Tender shoots with avocado, marinated salmon and citrus vinaigrette



Confit and roast suckling pig shank with its lacquered juice of rum and molasses



Gianduja bavaresa, vanilla and

cocoa cake

Drinks

Rioja Harvest Red Wine, Beers, Soft Drinks, Mineral Water



Coffee from Colombia

Price: 48.00€ VAT included

Menu 4

Cod Confit Cube with Cuttlefish Fettuccine and Light Leek Cream in two Textures with Oil Emulsion and Light Garlic Purée



Medallions of Pork Sirloin in Mozarabic Juice of Raisins and Pine Nuts



White Chocolate with Madeleine star anise

and carrot

Drinks

Rioja Harvest Red Wine, Beers, Soft Drinks, Mineral Water



Price: 51.00€ VAT included



Events 2025

Menu 5

Sea bass bites with sautéed cuttlefish and artichokes with its type of Bilbao and almond garlic



Suckling Pig Entrecote from Granada with pear mousseline, Alpujarreño cheese and its juice with dry pepper zurrapa



Dried figs, homemade tomato jam and chocolate with crispy rice



Drinks

Rioja Harvest Red Wine, Beers, Soft Drinks, Mineral Water Coffee from Colombia

Price: 56.00€ VAT included

Menu b

Roasted sea bream with dried fruit piperrada, green wheat and coconut



Veal cheeks with pumpkin stewed in mace and his muscatel juice



Seasonal fruit glazed with amaretto and pineapple sorbet

Drinks

White Wine D.O. Rueda,
Red Wine D.O. Somontano,
Beers, Soft Drinks, Mineral Water



Coffee from Colombia

Price: 61.00€ VAT included





Menu 7

Creamy aniseed soup with prawns and Yuca chips



Hake with 5 Tender Vegetables from the Market and Orejón Chutney with Dried Tomatoes and Squid with Pine Nuts in Olive



Roasted acorn-fed Iberian sirloin with mashed potato with chives and creamy sauce of wild mushroom and caper berries



Chiboust chocolate cream with Sablé support, caramelized pear and creamy saffron threads

Drinks

with red fruit gelée

White Wine D.O. Rueda,
Red Wine D.O. Somontano,
Beers, Soft Drinks, Mineral Water



Price: 70.00€ VAT included

Vegetarian Menu 1

Brick of Wok Vegetables with romesco sauce Seitan fillet with mini grilled vegetables and potatoes Spelled waffles and citrus sorbet

Price: 42.00€ VAT included

Vegetarian Menu 2

Risotto of mushrooms, vegetables and their chips Tofu burger with mini grill and tomato sauce Seasonal Fruit Salad and Pineapple Sorbet

Price: 45.00€ VAT included

*The menus can be adapted to intolerances and allergies upon request





Events 2025

Welcome Cocktail

Duration of 30 minutes

Manzanilla, Rioja, Beer and Soft Drinks
Tropical cornetto with avocado, mango and prawns
Pork loin and Iberian pate emulsion
Alpujarra Ham, Guadix Cheese
Small hamburger with caramelized onion and
cassis mustard mayonnaise
Choco, avocado and cherry pintxo
Payoyo and walnut croquette

Supplement on menu: 10.00€ VAT included

After-food Prinks*

Small Drink: 3.50€ VAT included

Long Drink: 7.00€ VAt included

*To continue with drinks after eating, check availability and conditions

Contact

Laura Fernández / Isabel Aguado eventos.saray@hsantos.es 958 050 423 C/ Profesor Enrique Tierno Galván N°4 18006 Granada