

# MENÚ 1

## STARTERS TO SHARE

Grilled artichokes with ham powder  
Broken eggs with Iberian ham and potatoes  
**Los Gómez Platter:** Assortment of Iberian cured meats and Manchego cheese  
Eggplant tempura with soy and honey reduction  
Bread with aioli and tomato

## MAIN COURSES TO CHOOSE FROM

Braised beef cheek with potato parmentier, mushroom sauce, and crispy yucca  
Cod loin with aioli mousseline and ratatouille  
Valencian paella (min. 2 people)  
Arroz senyoret (min. 2 people)  
Creamy country rice with free-range chicken, mushrooms, and pumpkin (min. 2 people)  
Entrecote steak with potatoes and Padrón peppers (+€7.50)  
Galician beef ribeye steak with potatoes and Padrón peppers (min. 2 people) (+€9)

## DESSERT

Assortment of homemade pastries  
Coffee

# 44€

Open bar included  
see conditions  
on the last page

# MENÚ 2

## STARTERS TO SHARE

Broken eggs with Iberian ham  
Fried calamari  
Grilled octopus with boiled potato, paprika parmentier, and Valencian sofrito  
**Los Gómez Platter:** Assortment of Iberian cured meats and Manchego cheese  
Bread with aioli and tomato

## MAIN COURSES TO CHOOSE FROM

Galician beef ribeye steak with potatoes and Padrón peppers (min. 2 people, +€9)  
Seafood paella (min. 2 people)  
Duck and mushroom fideuà with truffle sauce (min. 2 people)  
Arroz del Senyoret (min. 2 people)  
Beef cheek with potato parmentier, mushroom sauce, and crispy yucca  
Cod loin with aioli mousseline and Valencian ratatouille  
Creamy country rice with free-range chicken, mushrooms, and Pumpkin

## POSTRE

Assorted homemade pastries  
Coffee

# 49€

Open bar included  
see conditions  
on the last page

# vegetarian MENÚ

## STARTERS (CHOOSE FROM)

Eggplant tempura with soy and honey reduction  
Green salad from the Valencian garden  
Sautéed mushrooms with baby garlic and truffle oil

## MAIN COURSES (CHOOSE FROM)

Seasonal vegetable paella (min. 2 people)  
Pasta with pesto, sun-dried tomatoes, and Parmesan cheese

## POSTRE

Assorted homemade pastries  
Coffee

# 40€

Open bar included  
see conditions  
on the last page

# MENÚ gluten free

## STARTERS (CHOOSE FROM)

Burrata and mango salad  
Sautéed mushrooms with spring garlic and truffle oil

## MAIN COURSES (CHOOSE FROM)

Baked cod with a light garlic mousseline and Valencian ratatouille  
Creamy country rice with free-range chicken, mushrooms, and pumpkin

## DESSERT

Crème brûlée  
Egg custard  
Coffee

# 38€

Open bar included  
see conditions  
on the last page

# child's MENÚ

## STARTER

Patatas bravas  
Ham croquettes

## MAIN COURSES (CHOOSE FROM)

Fried eggs with potatoes  
Spaghetti with tomato sauce and meatballs  
Chicken nuggets with potatoes  
Creamy country rice with chicken, mushrooms, and pumpkin

## DESSERT

Chocolate ice cream

# 21€

Open bar included  
see conditions  
on the last page

## Winery options

### PREMIUM VALENCIAN WINERY (+€4 PER PERSON):

**White Wine:** Nodus Chardonnay D.O. Utiel Requena  
Organic white wine made from the Chardonnay variety, barrel-fermented, presented in magnum bottles.

**Red Wine:** Nodus Merlot Delirium D.O. Utiel Requena  
Organic red wine made from the Merlot variety, presented in magnum bottles.

### PREMIUM WINERY 2 (+€4 PER PERSON):

**Red Wine:** El Empecinado - D.O. Ribera del Duero  
**White Wine:** La Camioneta - D.O. Rueda

## Conditions

- The menus include bread, a drink, and coffee.
- Drinks included: draft beer, soft drinks, water, and wine.
- Menu 1: white wine from La Parra, Utiel-Requena, and red wine from Capellana, Utiel-Requena.  
Menu 2: white wine from 3 Pilares, Rueda, and red wine from Izadi, Rioja.
- The drinks included in the menus will begin to be served once all guests are seated and will end with dessert. Drinks consumed before or after dessert will be charged separately.
- Menus are not available in December and March.
- The chosen menu and the main courses selected by each guest, indicating the quantity of each, must be confirmed 72 hours before the lunch or dinner.
- On the day of the event, we will charge the total number of guests who have confirmed 24 hours in advance.
- Rice dishes are served for a minimum of two guests.
- Payments cannot be made in installments.
- A €100 deposit is required upon booking.

## LOSGÓMEZ.