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 crizzy 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
Valencian Arnadi, Los Gómez version: moist roasted pumkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
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
Valencian Arnadi, Los Gómez version: moist roasted pumkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
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
Valencian Arnadi, Los Gómez version: moist roasted pumkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
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 Camionета - 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.