

MENU

TAPAS OF EL PORTAL

At the centre of the table

The russian salad of El Portal

Home-cleaned anchovies

Foie nougat

Croquette of boletus and Iberian ham

Flaky morsel of bluefin tuna with seasoning

Vegetable coca with sardines by José Peña

Egg at 65°, creamy truffled potato and bacon

Tataki of sirloin steak

Dessert

Bread with chocolate, EVOO and salt flakes.

Includes bread, EVOO, water, beer, soft drinks
and coffee.

Price per person

65€

+

White wine Rueda

Red Wine Jumilla

30€

VAT included

MENU

COBRE

At the centre of the table

Boletus and Iberian ham croquette (1 per person)

El Portal's russian salad

Foie nougat

Peeled tomato, orange, flamed capellan, spring onion and black olive.

Main course

Rice of the house, boletus and sepionet (mushrooms)

Dessert

Bread with chocolate, AOVE and salt flakes (1 per person)

Includes bread, EV00, water, beer, soft drinks
and coffee.

Price per person

55€

+

White wine Rueda

Red Wine Jumilla

30€

VAT included

Minimum 4, maximum 8 people

Monday to Thursday from 13:00 to 16:00 h

MENU
BRONZE

At the centre of the table

Maldonado pure acorn-fed Iberian ham salad and
happy hen's egg yolk.
Foie nougat
Codfish fritter
Tomato with ventresca and spring onion
Open burrata with red prawn tails

Main course to share

Txuleta of matured beef with piquillo peppers and live
lettuce

Dessert

Bread with chocolate, EVOO and salt flakes

Includes bread, EVOO, water, beer, soft drinks
and coffee.

Price per person
75€

+

White wine Rueda
Red wine Jumilla
30€

VAT included

MENU
SILVER

At the centre of the table

Maldonado pure acorn-fed Iberian ham cut by knife
Coca Cal Mossen with tomato and EVOO
Russian salad with tuna tartare
Red prawn carpaccio

Main courses to share

Grilled sea bass with live lettuce and spring onion
Carved sirloin steak with foie gras and porcini mushroom
sauce, served with chips

Dessert

Red berry soup with mascarpone ice cream (individual)

Includes bread, EVOO, water, beer, soft drinks
and coffee.

Price per person
85€

+

White wine Rueda
Red wine Jumilla
30€

VAT included

MENU
GOLD

Starters

El Portal herring (individual)

At the centre of the table

Broken burrata with red shrimp

Oxtail empanada

Bluefin tuna in 2 colours

Grilled leek with Oscietra caviar hollandaise sauce

Main course to share

Matured beef cheek and fries with padrón peppers

Dessert

The Arab cake

Bread with chocolate, EVOO and salt flakes

Includes bread, EVOO, water, beer, soft drinks
and coffee.

Price per person

90€

+

White wine Rueda

Red wine Jumilla

30€

VAT included

MENU
PLATINIUM

Amousse bouche

Blini with creme fraîche and caviar

Smoked salmon and caviar

Terrine of foie and caviar

Seafood platter in the centre of the table

Daniel Sorlut N5 natural oyster (2 per person)

Boiled shrimp from Santa Pola (4 per person)

Boiled King Crab (100gr per person)

Roasted scallops with cauliflower, blanquet, almonds and black truffle oil

Tournedo Rossini

Desserts to share

Chocolate cream with salted caramel and fleur de sel ice cream

Arabian Cake

Includes bread, EVOO, water, beer, soft drinks
and coffee.

Price per person

110€

+

White wine Rueda

Red wine Jumilla

30€

VAT included

KRUG
AMBASSADE

MENU
VEGETARIAN

Starters

Rucola, almond, parmesan and truffle oil salad
Vegetable coca a la candela
Egg a 65, creamy truffled potatoes and artichokes

Main course

Mushroom risotto

Dessert

Red fruit soup with mascarpone ice cream

Includes bread, EV00, water, beer, soft drinks
and coffee.

Price per person

70€

+

White wine Rueda

Red wine Jumilla

30€

VAT included