

CORPORATE MENUS

Slow-cooked quality to be savoured

In our restaurant in Monesterio, you will enjoy a complete culinary experience, with a cuisine based on the extraordinary quality of Extremadura's local products: Iberian pork, lamb, delicious cheeses and cakes, La Vera paprika, olive oils, honey, and fine wines.



Gluten



Sulphites



Crustacean



Egg



Fish



Milk

Menu 1

 $\mathbf{50}$ € VAT included

Starters

Mini croquettes (squid in its ink, ham and boletus)

Garlic shrimp cigar



Hake bites



First main

Tuna tartare



Second main

Grilled lamb

Dessert

Strawberry cheese cake





Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).

Menu 2

55€ VAT included

Starters

Tetilla cheese and cereal bites





Pork crackling skewers

Oxtail croquettes





Garlic shrimp cigar







First main

Salmon tartare



Second main

Pork cheeks with Porto wine



Dessert

Three chocolate cake





Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).

Menu 3 **60€** VAT included

Starters

Eggs and chorizo cigar

Mini boletus croquettes

Black tempura cod bites

Mini mustard and honey beef tartare

First main

Confit cod with vegetables



Second main

Oxtail stew with mushrooms





Dessert

Ferrero cake





Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).





#youcanliveoryoucanbe

www.hotelesdesconecta2.com

Information and reservations:

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