

MENUS AUTUMN 2018

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Reservas en:

Reservas@restaurantegoa.com

restaurante goa



/ Food - Dinner -1 / Restaurant Goa / € 33.00 per pax /

WELCOME APPETIZER (served at the table):

Yucca chips with smoked salt and artisan guacamole

GROUPS TO SHARE: (1 plate every 4 pax)

Pink tomato salad with belly, purple onion and salt from Ibiza

Handmade lobster mouse pouches

Selection of ribeye and shrimp croquettes

Bellotable eggs with Bellota ham

Foie mi-cuit artisan with our vegetable jams

SECOND TO SHARE: (1 plate every 4 pax)

Grilled veal steak with battered potatoes and braised vegetables (€ 3 / Pax supplement)

o Dice of hake in tempura with citrus mayonnaise

o Entrecote of grilled veal fillet with baking potato

DESSERTS:

Tasting of cakes made in our kitchen

DRINKS:

Soft drinks and juices

"Heineken" beer and beer without alcohol

Red wine Rioja "Añares", aging

White wine rolls "Añares"

Natural water Acuabona with gas and without gas

COFFEE AND INFUSIONS

*** The Drink Service will be all included, from the start of the Appetizer, until the completion of the Dessert.**

*** The drink that is consumed will not be included, before the initialization of the event.**



/ Food - Dinner -2 / Restaurant Goa / € 43.00 per pax /

WELCOME APPETIZER (Served in Mesa):

Samosas de cola de toro crumbled with red fruit sauce

GROUPS TO SHARE (1 Plate every 4 pax):

Salad of goat cheese, gulas, caramelized apple, toasted pips and strawberry vinaigrette

Foie my cuit artisan and 3 vegetable jams

Salmon tartare with avocado and lemon grass

SECOND INDIVIDUAL:

Entrecote of grilled veal with potatoes and braised peppers

Steak-Tartare of veal sirloin with glass scolding

o Wok of corvina and vegetables with emulsion of ginger and sesame

DESSERTS:

Tasting of cakes made in our kitchen

DRINKS:

Soft drinks and juices

"Heineken" beer and beer without alcohol

Red wine Rioja "Añares", aging

White wine rolls "Añares"

Natural water Acuabona with gas and without gas

COFFEE AND INFUSIONS

*** The Drink Service will be all included, from the start of the Appetizer, until the completion of the Dessert.**

*** The drink that is consumed will not be included, before the initialization of the event**



/ Food - Dinner -3 / Restaurant Goa / € 49.00 per pax /

WELCOME APPETIZER (Served in Mesa):

Selection of Manchego cheeses "El Piconero" with raisin bread, grapes and nuts

GROUPS TO SHARE (1 Plate every 4 pax):

Acorn-fed Iberian ham cut with a knife with Tumaca and glass bread

Grilled squid with ali olí black

Broken peasant eggs with fresh foie gras and reduction of Pedro Ximenez

SECOND INDIVIDUAL:

Sirloin tacos sauteed with old mustard on truffled parmenthier

or Duck Magret with sautéed apple, sauce of figs, walnut and pomegranate

or Hake with squid noodles on a black background and red mojo

DESSERTS:

Cheesecake with red fruit jam

Black chocolate truffles (Served with coffee)

DRINKS:

Soft drinks and juices

"Heineken" beer and beer without alcohol

Red wine Rioja "Marqués de Vargas", reserve

Albariño white wine, "Pazo de San Mauro"

Natural water Acuabona with gas and without gas

COFFEE AND INFUSIONS

*** The Drink Service will be all included, from the start of the Appetizer, until the completion of the Dessert.**

*** The drink that is consumed will not be included, before the initialization of the event**



/ Tasting menu -4 / Goa Restaurant / € 58.00 per pax /

WELCOME COCKTAIL: (duration 20 min)

Acorn-fed Iberian ham cut with a knife with Picos Extremeños

Selection of ribeye and shrimp croquettes

Handmade lobster mouse pouches

GROUPS TO SHARE (1 Plate every 4 pax):

Burrata on arugula with basil ali-olí, dried tomato, walnuts and cane honey vinaigrette

Crispy Galician octopus with cream of potato and paprika from the vera

FIRST INDIVIDUAL SEA:

Tasting of our tartares (salmon with avocado and red tuna with sesame oil)

SECOND INDIVIDUAL LAND:

Tenderloin of grilled meat with foie and reduction of PX with gratin of potatoes with truffle

DESSERTS:

Lemon Sorbet with Cava

Homemade chocolate brownie with artisan ice cream

Black chocolate truffles (served with coffee)

DRINKS:

Soft drinks and juices

"Heineken" beer and beer without alcohol

Red wine Rioja "Marqués de Vargas", reserve

Albariño white wine, "Pazo de San Mauro"

Natural water Acuabona with gas and without gas

COFFEE AND INFUSIONS

CUP OF CAVA "ANNA DE CODORNIU"

*** The Drink Service, will be all included, from the start of the cocktail, until the completion of the Dessert.**

*** The drink that is consumed will not be included, before the initialization of the event**