

SOCIAL DINNER

May 24th – Ateneo Mercantil (6th floor)

MEAT & FISH MENU

Starter

Prawn gyoza with oriental sauce

First course

Burrata salad with tomato tartar and strawberries

Main dish

Meat dish

Veal cheek with smash potato and wild asparagus

Fish dish

Sea bass with pumpkin cream and coconut infusion

Desserts

Horchata (tiger nut milk) French toast with milk ice cream and caramel

Tea & Coffee

After dinner coffee or tea

Drinks

White wine Masía Aldamar Sauvignon (DO Utiel-Requena) Ladrón de Lunas cellar

Red wine Masía Aldamar Crianza (DO Utiel-Requena) Ladrón de Lunas cellar

Soft drinks | Beer | Mineral water

SOCIAL DINNER

May 24th – Ateneo Mercantil (6th floor)

VEGAN MENU

Starter

Brochette of beetroot carpaccio and sundried tomatoes

First course

Thai salad of vegan shrimps, pumpkin, coconut and wakame infusion

Main dish

Vegetable risotto with seitan tataki, boletus and green beans

Desserts

Pineapple torrija

Tea & Coffee

After dinner coffee or tea

Drinks

White wine Masía Aldamar Sauvignon (DO Utiel-Requena) Ladrón de Lunas cellar

Red wine Masía Aldamar Crianza (DO Utiel-Requena) Ladrón de Lunas cellar

Soft drinks | Beer | Mineral water