



**YU  
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*Merry Christmas*

## *Abedul*

### *To share*

Pork Nem Cha Gio with Curry and Oyster  
Mayonnaise (Individual)

Roasted Chicken with White Miso, pickled  
Cucumbers, Tomato petals and Curried  
Sunflower Seeds (1x4)  
(Pornostar Martini)

Roasted duck Xiao long Bao with dates and  
raspberries Hoisin sauce\* (1x4)

Old Cow, Roasted Marrow and Goat Bechamel  
Sauce Korean Lasagna (1x4)

Iberian Pork Sirloin Tonkatsu with Corn in  
Different Textures (1x2)

### *Dessert*

Cheese, Black & blueberries bonbon with  
toasted almond Biscuit

### *Drinks*

Draft beer and soft drinks (3 per person)

Wine: 1 bottle of wine every 4 persons  
Blanco D.O. Rueda Carramimbre Verdejo  
Tinto D.O. Ribera del Duero Carramimbre  
Roble Tinta del País o D.O.C. Rioja Graciano  
Tempranillo Gavanza - 14 meses en barrica

**36€**

per person · VAT incl.



## *Cerezo*

### *To share*

Roasted Chicken with White Miso, pickled Cucumbers, Tomato petals and Curried Sunflower Seeds (1x4)

Old Cow, Roasted Marrow and Goat Bechamel Sauce Korean Lasagna (1x4)

### *Main course*

to choose between..

Iberian Pork Sirloin Tonkatsu with Corn in Different Textures

Salmon Micuit and creamy Venere Rice with Huacatay

### *Dessert*

The Tangerine that fell off the tree...

### *Drinks*

Draft beer and soft drinks (3 per person)

Wine: 1 bottle of wine every 4 persons  
Blanco D.O. Rueda Carramimbre Verdejo  
Tinto D.O. Ribera del Duero Carramimbre  
Roble Tinta del País o D.O.C. Rioja Graciano  
Tempranillo Gavanza - 14 meses en barrica

38€

per person · VAT incl.



## *Castaño*

### *To share*

Foie micuit pie (San Marcos style) (1x4)

Flambé Taco with Squid Tempura, Fruits  
Kimchee and Crispy Algae  
with Wasabi (Individual)

Roasted Corn Esquite, Avocado and glazed  
Iberian Pork Shoulder (1x4)  
(Malibu-Yogur-Lime-Chipotle)

### *Main course*

to choose between..

Picanha Beef in Za'tar coating Tataki, "revol-  
conas" Potatoes (mashed Potatoes dressed with  
Paprika) Casse Tomato and Candied Shitake

Salmon Micuit and creamy  
Venere Rice with Huacatay

### *Dessert*

Yubá-Surprise Egg

### *Drinks*

Water, soft drinks , draft beer and wine (unlimited)

Blanco V.T. Valles de Sadacia  
Libalis Moscatel de Grano Menudo/ Viura/ Malvasía  
Tinto D.O. Jumilla Vivir sin dormir Monastrell  
Ecológico - 4 meses en barrica o D.O.C. Rioja  
Graciano Tempranillo Gavanza-14 meses en barrica

**43€**

per person · VAT incl.

## *Abeto*

### *To share*

Foie micuit pie (San Marcos style) (1x4)

Crunchy Arepa with simmered Chicken,  
Avocado and refried Beans (Individual)

Tempura King Prawns, roasted Pineapple and  
Honey Peanuts Salad (Piña Colada) (1x4)

63º Egg, Albacore Tuna Tartare  
and crunchy Potatoes (1x4))

### *Main course*

to choose between..

Roasted Duck wiht Soy and Ginger over Soba  
Noodles with Chinese Tangerine

Roasted Rubberlip grunt and Gazpachuelo -  
Cockle Soup (with a Palo cortado touch)

### *Dessert*

White Chocolate-Tomato-Kalamata

### *Drinks*

Water, soft drinks , draft beer and wine (unlimited)

Blanco D.O.C. Rioja Azpilicueta Viura  
Tinto D.O. Ribera del Duero Romántica Tinta  
del País - 14 meses en barrica

**48€**

per person · VAT incl.

## *Additional information*

The same menu should be chosen for all guests.

The minimum number of people for this kind of menu is 8 guests, if the number of diners is less a supplement of 2€ per person will be charged.

Other services such as audiovisual equipment, extra decoration or room renting are not included in the price.

Beverages included in the price are the served between the beginning of the meal and the serving of dessert. Coffee and tea are not included in the menu. Any kind of allergy or intolerance should be communicated once the group is confirmed. In case of cake request, it should be ordered 5 days in advance to the celebration of the event.

Customers that have lunch at the restaurant may enjoy the venue until 19:30h.

## *Confirmation and payment*

In order to guarantee the reservation, group menus must be confirmed at least 5 days in advance and the final number of guests must be reconfirm 48 hours before the event. That final number of guests will be the considered in terms of invoicing.

A prepay of 30% of the total amount is needed at least 5 days before the event in order to confirm your group reservation. In case of modification or cancellation of the booking, the advance payment will not be refunded. The remaining amount will be paid the same day of the event, in cash or by card (We accept Visa, Maestro, American Express and Mastercard). The payment can also be done by bank transfer before the event date.

For further information, please direct your inquiries to [eventos@grupopremium.es](mailto:eventos@grupopremium.es) or call us at (+34) 952 063 802.

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