

# ROSSINI

Includes a plate of each act, bread, coffee and a glass of cava  
Does not include the drink

## FIRST ACT

Gazpacho soup “Ernani”

⊗ Cream of leak soup with smoked salmon pieces “Carmen”

⊗ Manchego cheese “Tosca”

## SECOND ACT

Iberian loin with nuts and white rice “La Traviata”

⊗ Angler skewer with langostines and grilled vegetables “La Boheme”

## THIRD ACT

Lemon sorbet with champagne “La Bruja”

⊗ Yoghourt cream wild berries “El Gato Montés”

Chocolate mint ice cream “El Caserío”

**PRICE 40€**

Show and taxes included

# BIZET

Includes a plate of each act, bread, coffee and a glass of cava  
Does not include the drink

## FIRST ACT

Gazpacho soup “Ernani”

⊗ Cream of leak soup with smoked salmon pieces “Carmen”

⊗ Manchego cheese “Tosca”

⊗ Mixed salad with salmon and shrimp “Der Rosenkavalier”

⊗ Baby green beans sauted with foie and ham “Samson et Dalila”

## SECOND ACT

⊗ Duck confit with caramelized onion and pear compote “La Gioconda”

Salmon with vegetables in papillote and steamed potatoes “Don Pascuale”

### THIRD ACT

Lemon sorbet with champagne “La Bruja”

⊗ Yoghourt cream wild berries “El Gato Montés”

Helado de menta con chocolate “El Caserío”

Brownie with mascarpone cheese ice cream “La Revoltosa”

⊗ Pistacho sorbet with vodka “Gigantes y Cabezudos”

**PRICE: 45 EUROS**

Show and taxes included

### VERDI

Includes a plate of each act, bread, coffee and a glass of cava

Does not include the drink

### FIRST ACT

Gazpacho soup “Ernani”

⊗ Cream of leek soup with smoked salmon pieces “Carmen”

⊗ Manchego cheese “Tosca”

⊗ Slides of cecina with Arbequina “Le Villi”

⊗ Mixed salad with salmon and shrimp “Der Rosenkavalier”

⊗ Baby green beans sauted with foie and ham “Samson et Dalila”

Fiochetti Stuffed with gorgonzola cheese and pear  
dressed in champignon sauce “Lakme”

### SECOND ACT

⊗ Duck confit with caramelized onion and pear compote “La Gioconda”

Salmon with vegetables in papillote and steamed potatoes “Don Pascuale”


Grilled hake in sea hedgehog caviar sauce “Faust”

Hake with parsley with gulas and clams “La Sonámbula”

⊗ Grilled entrecote with herb butter “Falstaf”

### THIRD ACT

Lemon sorbet with champagne “La Bruja”

 Yoghourt cream wild berries “El Gato Montés”

Chocolate mint ice cream “El Caserio”

Brownie with mascarpone cheese ice cream “La Revoltosa”

Pistacho sorbet with vodka “Gigantes y Cabezudos”

Black chocolate and almond cake “La Verbena de la Paloma”

**PRICE: 50 EUROS**

Show and taxes included