

# MERCADO DE LA REINA

## VEGETARIAN MENU FOR GROUPS

### *House Apettizer:*

- *Salmorejo Shot*

### *Entrantes a elegir:*

- *Season Raf tomatoe with extra virgen olive oil, salt and oregano*
- *Season Laminated fried Eggplant with cane honey*
- *Fresh sauté wild asparragus*
- *Grilled Majorero Cheese (D.O. Fuerteventura) with caramelized onions*
- *Fried season artichokes with romescu sauce*

### *Segundos a elegir:*

- *Saute fresh baby broad beans with organic fried eggs*
- *Sauté seasonal veggies with romesco sauce*
- *Grilled mediterranean prawn and squid brochette with roasted season veggies*

### *Postres a elegir:*

- *Lemon cream with fresh strawberries*
- *Homemade intense chocolate tart*
- *Baked cheese cake with red berries coulis*

### *Drinks:*

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

### *Wine selection*

- *Red Wines:*            *D.O. Rioja: Monólogo Crianza*  
                                  *D.O. Ribera del Duero: El Guijarral*
- *White Wines:*        *Armas de Guerra, variedad Godello*

***Price per person: 30€ (10% VAT not included)***