



## DINNER MENU

50 € (INCLUDING VAT AND SHOW)

Include a starter or first course, main course, dessert, bread, coffee and cava.

Drinks not included

Price per... *"person viewer"*.



### OBERTURE

Spanish jabugo ham "*La Gazza Ladra*"

Manchego cheese "*Los Esclavos Felices*"

Slides of cecina with Arbequina oil "*Le Villi*"

Terrine of goose pate with port wine "*Lakmé*"

Deer Carpaccio with soya and truffled honey dressing "*Manon*"

Marinated salmon rolls filled with baby eels in garlic sauce "*Die Zauberflöte*"

Baby green beans sauted with foie and ham "*Samson et Dalila*"

Grilled Vegetables "*La Rôndine*"

### FIRST ACT

Mixed salad with salmon and shrimp "*Der Rosenkavalier*"

King crab cake with american sauce "*Tosca*"

Selection of fried mushroom and fungus "*Lady Macbeth de Mzensk*"

Fiochetti stuffed with gorgonzola cheese and pear dressed in champignon sauce "*DonPasquale*"

Partridge soup with mixed mushrooms and bread croutons "*Ernani*"

Cream of leek soup with smoked salmon pieces "*Cármén*"

## **SECOND ACT**

### **FISH**

Filet of cod with pil-pil sauce and potato stries "*L'Arlesiana*"  
Angler brocheta with prawns and grilled vegetables "*Falstaf*"  
Grilled prawns in curry sauce with white rice "*Rigoletto*"  
Sea bass with caviar sauce and steamed potatoes "*Sadko*"  
Grilled hake in sea hedgehog caviar sauce "*Faust*"  
Hake with parsley with gulas and clams "*La Sonámbula*"

## **SECOND ACT**

### **MEATS**

Grilled sirloin steak with foie "*Turandot*"  
Grilled entrecote with herb butter "*La Boheme*"  
Stuffed pulard with french onions and apple in  
cava sauce "*La Traviata*"  
Sliced duck in orange and sweet wine sauce with potatoes  
strips "*Les Huguenots*"  
Duck confit with caramelized onion and pear compote  
"*La Gioconda*"  
Grilled foie salad with sweet grapes sauce "*Lohengrin*"  
Oxtail medallions of beef with Pedro Ximénez liquor with seasonal  
vegetables "*Lucia di Lammermoor*"  
Veal fillet in port wine sauce "*Martha*"  
*Kobe burger with grilled vegetables "Don Giovanni"*

## **THIRD ACT**

Home-made pineapple cream with rum "*Pan y Toros*"  
Yoghurt cream with wild berries "*La Leyenda del beso*"  
Chocolate ice cream without sugar "*La Verbena de la Paloma*"  
Mint and chocolate ice cream "*La Revoltosa*"  
*Boiled condensed milk mousse "El Gato Montés"*  
"*Tatín*" apple cake with warm clotted cream "*Las Rosa del Azafrán*"  
Lemon sorbet with champagne "*La Bruja*"  
Pistachio sorbet with vodka "*Gigantes y Cabezudos*"  
Black chocolate and almond cake "*La Gran Vía*"

# The Masters menus



## FIRST ACT

Marinated salmon rolls filled with baby eels in garlic sauce "Die Zauberflöte"  
or  
*Salmorejo* with ham and egg "Hernani"  
or  
Cream of leak soup with smoked salmon pieces "Cármén"  
or  
Fiochetti stuffed with gorgonzola cheese and pear dressed  
in champignon sauce "DonPascuale"

### VERDI MENU



*Kobe burger with grilled  
vegetables "Don Giovanni"*  
or

Grilled prawns in curry sauce  
with white rice "Rigoletto"

*Mineral water, coffee and  
dessert of your choice*

**35 €**

(INCLUDING VAT AND SHOW)

### PUCCINI MENU



Veal fillet in port  
wine sauce "Martha"  
or

Hake with parsley with gulas  
and clams "La Sonámbula"

*Mineral water, coffee and  
dessert of your choice*

**40 €**

(INCLUDING VAT AND SHOW)

### WAGNER MENU



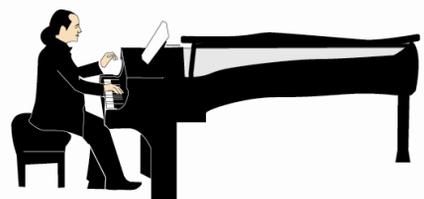
Grilled entrecôte with  
herb butter "La Bohème"  
or

Filet of cod with pil-pil sauce  
and potato fries "L'Arlesiana"

*Mineral water, coffee and  
dessert of your choice*

**45 €**

(INCLUDING VAT AND SHOW)



Drinks not included

Price per...  
"person viewer".

