

Groups menus



MENU 1

TAPAS TO SHARE

*

Iberian ham croquettes
Tuna tartar, guacamole and Japanese sauce
“Patatas bravas” FORN style
Grilled octopus, creamy mashed potatoes and kimchie aioli
Battered langoustines with parmesan cream
Andalusian-style squid rings with Japanese mayonnaise
Grilled lamb tenderloin, hummus, mint pesto and caramel-coated seeds
Grilled tenderloin tips with foie gras sauce
Grilled Iberian pork, leek and sage purée, Iberian ham and clementine marmalade
Grilled filleted Kangaroo, mashed carrots and soya cream

THE SWEET KITCHEN TO CHOOSE

*

Choco Explosion
Chocolate foam, brownie and chocolate ice cream

Strawberry Rhapsody
Strawberry soup, yoghurt ice cream and biscuit

WINES

*

Red wine
(D.O. Ribera del Duero)
White wine
100% Albariño (D.O. Rías Baixas - Galicia)
Water and coffee

Price menu 1:

55,00 €

MENU 2

TAPAS TO SHARE

*

Slices of foie gras, Pedro Ximénez caramel and toasted crispy bread
Iberian ham croquettes on “Pa amb tomàquet”
“Patatas bravas” FORN style
Battered langoustines with parmesan cream
Grilled octopus, creamy mashed potatoes and kimchie aioli
Grilled calamari, sautéed potatoes, sobrasada and apricot jam, nuts and ink alioli
Tuna Tataki (nearly raw), sautéed onions with asparagus and Tonkatsuo sauce
Grilled Iberian pork, leek and sage purée, Iberian ham and clementine marmalade
Grilled lamb tenderloin, hummus, mint pesto and caramel-coated seeds
Beef cannelloni with parmesan-truffle sauce and shimeji

THE SWEET KITCHEN TO CHOOSE

*

Choco Explosion
Chocolate foam, brownie and chocolate ice cream

Baccio Di Dama
Lightly caramelised strawberries filled with crème brûlée

WINES

*

Red wine
(D.O. Ribera del Duero)
White wine
100% Albariño (D.O. Rías Baixas - Galicia)
Water and coffee

Price menu 2:

60,00 €

MENU 3

TAPAS TO SHARE

*

Cold slices of foie gras, Pedro Ximénez caramel and toasted crispy bread
“Patatas bravas” FORN style
Forn-style fried squid with Japanese mayonnaise
Beef cannelloni with parmesan-truffle sauce and shimeji

MAIN COURSES TO CHOOSE

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Tuna Tataki (nearly raw), sautéed onions with asparagus and Tonkatsuo sauce
Grilled Turbot with lemon gnocchi, green olives emulsion and tomato pesto
Roasted suckling pig, apple compote and apples stuffed with kefir
Beef tenderloin with glazed vegetables, herbs emulsion, potato gratin with sage and bacon and foie gras sauce

THE SWEET KITCHEN TO CHOOSE

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Brioche Deluxe
Brioche French toast with macadamia nut ice cream

Choco explosion
Chocolate foam, brownie and chocolate ice cream

WINES

*

Red wine
(D.O. Ribera del Duero)
White wine
100% Albariño (D.O. Rías Baixas - Galicia)
Water and coffee

Price menu 3:

65,00 €