

# 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 €**