

Casa Lifestyle - Three Course Dinner

Canapes

Choose three from the canapés menu

Starter

Choose one of the following per person or three the following as sharing platters:

Artichoke salad with broad beans, red onion, roasted garlic, lemon, feta & mint

Octopus and squid escabeche with spring onions & chickpeas

Griddled courgette salad with morcilla, lemon, radish, feta & mint

Fig, feta & jamón salad with basil & honey (T)

Fillet of beef salad with rocket, parmesan & truffle oil

Chorizo salad with butternut squash & baby tomatoes, garlic & mint

Tuna carpaccio

Shredded chicken salad marinated with harissa & sumac, served with pink grapefruit,
pickled cucumber, watercress & toasted hazelnuts

Main

Choose one from the following:

Lamb tagine with preserved lemons, rosemary & saffron (vegetarian alternative)

Chicken tagine with chorizo, olives, sweet smoked paprika & fino (vegetarian alternative)

Both tagines served with jewelled couscous (cumin, apricots, raisins, chilli, red onion,
coriander, mint)

Secreto Iberico (Local Succulent Pork) with Sherry roasted onions, raisins & pine nuts with a
Pedro Jimenez sauce, warm potato/spinach salad

Risotto with seasonal vegetables





CASA LA SIESTA
RURAL LUXURY



Supplement of 10€ per person

Sea bass (Lubina) with a cream sauce made with anchovies, chilli, garlic, rosemary, thyme, cream, salt and pepper served with buttered potatoes & seasonal greens

Grilled Hake with fennel confit, roasted tomato & red pepper lentils with spinach & a garlic olive oil dressing

Pan fried harissa Sea bass (Corvina) with Kale, chorizo, giant couscous & capers

Supplement of 15€ per person

Beef Fillet with black truffle & garden thyme rosti served with seasonal greens, garlic ceps & a rioja jus

Pudding

Choose one from the following:

Chocolate, pear & almond tart with pistachio ice cream

Lemon tart with lemon sorbet

Chocolate torte with homemade lavender ice cream

Caramelised apple tart with Pedro Jimenez ice cream

170€ per person

