



GROUP MENUS

FINCA LA BOBADILLA



MENU 1

STARTERS

Russian salad with confit sturgeon

MAIN COURSE

100% Iberian marinated pork shoulder with vegetable couscous

DESSERT

Caramelized pear with chocolate and almond ice cream

Bread, still and sparkling water, and coffee included.

64€

The menu choice must be the same for the entire group.
Minimum service for 8 people. VAT included.



MENU 2

STARTER

Artichoke, white shrimp fritters, and Iberian ham

MAIN COURSE

Chicken in pepitoria sauce with mushrooms and potato cubes

DESSERT

Mascarpone soup with red berries.

Bread, still and sparkling water, and coffee included.

58€

The menu choice must be the same for the entire group.
Minimum service for 8 people. VAT included.



MENU 3

STARTER

Pumpkin and orange cream, puffed seeds, and vanilla oil (cold or hot)

MAIN COURSE

Grilled cod in its own juice with roasted garlic mayonnaise and piparras

DESSERT

Fried milk with thyme honey

Bread, still and sparkling water, and coffee included.

52€

The menu choice must be the same for the entire group.
Minimum service for 8 people. VAT included



CELLAR OPTIONS

STANDARD WINE SELECTION

(Included in the price)

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

La Montesa | D.O. Ca La Rioja | Garnacha
Pruno | D.O. Ribera Del Duero | Tinto Fino

LOCAL WINE SELECTION

(Included in the price)

WHITE

Diez Días de Marzo | D.O. Granada | Jaén Blanca

RED

Paraje de Mincal | D.O. Granada | Tempranillo

PREMIUM WINE SELECTION

(additional 35€ supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino
Marqués de Murrieta | D.O. Ca Rioja | Reserva

CONTACT & RESERVATIONS

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