“CLASSIC” MENU FOR GROUPS

TO AWAKEN THE APPETITE

BUTTERNUT SQUASH CREAM SOUP APPETIZER

ARTISAN BREAD, GOAT CHEESE BUTTER AND OUR HOUSE-MARINATED OLIVES

STARTERS TO SHARE

GRILLED BLACK ANGUS” CHORIZO ACCOMPANIED WITH CHIMICHURRI SAUCE

Allergens: sulphites

TRIO OF TOMATO SALAD

GRILLED AVOCADO WITH GRILL SAUCE

Allergens: sulphites and traces

MAIN TO CHOOSE

BIFE DE CHORIZO - Strip loin (300 g)

PRIME USA“BLACK ANGUS” BEEF RIBS (2 strips)

Allergens: sulphites

SOLOMILLO NOVILLO ANGUS ARGENTINO (250 g.)

Alérgenos: sulfitos

GRILLED SALMON

Allergens: sulphites, dairy, molluscs and fish

GARNISH: FRENCH FRIES OR ROASTED POTATO

Allergens: dairy (roasted potato).

DESSERT TO CHOOSE

CHEESECAKE

Allergens: dairy and

TIRAMISÚ

Allergens: eggs and dairy.

ARTISANAL ICE CREAM

Allergens: dairy

LEMON SORBET

COFFEE

DRINKS

MINERAL WATER, SOFT DRINK OR BEER

OR

RED WINE BIGA DE LUBERRI CRIANZA 2021 (1 bottle every 2 people)

OR

RED WINE RIBERA DEL DUERO VIZCARRA SENDA DEL ORO 2023 (1 bottle every 2 people)

OR

WHITE WINE RIOJA PACO GARCÍA EL YERGO (1 bottle every 2 people)

OR

WHITE WINE RUEDA VERDEJO WONDERFUL (1 bottle every 2 people)

PRICE PER PERSON: 75,00 € (10% VAT included)

Conditions:

- The menus are served at full table and for a minimum of 6 people.
- If you want a personalized menu, please contact us. We are at your disposal.
- The restaurant reserves the right to request 30% of the amount of the contracted menus as a deposit. This deposit is not refundable.

Avenida Duque de Ahumada, 3 | 29602 - Marbella | Teléfono and WhatsApp: +34 669 13 33 32

ardemarbella.com