



GROUP MENUS

CASA BALDO

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FORNERS Set menu

STARTERS

- Smoked and salt-cured fish potato salad with chargrilled potato (1 dish every 4 people) 1 · 4 · 5 · 7 · 13 · 14
- Cured meat croquette with Idiazábal cheese (per person) 1 · 5 · 12 · 13 · 14
- Trinquet bravas according to Baldo (1 dish every 4 people) 1 · 5 · 13
- Sailor's itaina (1 dish every 4 people) 4 · 5 · 9 · 13

MAIN COURSE Choose one

- Peeled seafood (senyoret) rice with red prawn and baby scampi* 1 · 2 · 3 · 4 · 13
- Valencian puchero (stew) rice* 1 · 5 · 9 · 12 · 14
- Grilled sea bass with veggies stew (per person) 1 · 4 · 10 · 14
- Fried lamb chops in garlic oil with potato garnish (per person) 1 · 5

* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

DESSERT Both to share, one dessert every 2 people

- Fresh goat cheese cake 1 · 5 · 9 · 14
- Our vanilla crème caramel, whipped cream, and toasted almond 5 · 9 · 14

32€ VAT, coffee, and bread service included _____

Open bar*

- Beer, sodas, and spring water 9€/pax
- Set house wine, beer, sodas, and spring water agua . 15€/pax
- After drink
CACIQUE, TANQUERAY or JOHNNIE WALKER RED LABEL 7€

* Open bar will start once all the guests are present. It will take place from the beginning of the meal until dessert.

RIBERA Set menu

STARTERS

- Valencian salad with canned tomato and longfin tuna (1 dish every 4 people) 4 · 13
- Creamy cod fritter (per person) 1 · 5 · 4 · 13 · 14
- Broken eggs with Iberian cured ham (1 dish every 4 people) 1 · 5
- Spanish aged veal steak tartare with chips and yolk sauce (1 dish every 2 people) 1 · 4 · 5 · 7 · 9 · 10 · 11 · 13

MAIN COURSE Choose one

- Peeled seafood (senyoret) rice with red prawn and baby scampi* 1 · 2 · 3 · 4 · 13
- Duck, boletus and salt-cured foie rice, with its smoked magret* 1 · 12 · 13
- Fresh monkfish with Iberian allipebre (per person) 1 · 2 · 4 · 13
- National beef fore rib with caramelized piquillo peppers and homemade French Fries (36-days maturing / 1 dish every 2 people) 1 · 10 · 13

* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

DESSERT Both to share, one dessert every 2 people

- Fresh goat cheese cake 1 · 5 · 9 · 14
- Our vanilla crème caramel, whipped cream, and toasted almond 5 · 9 · 14

36€ VAT, coffee, and bread service included _____

Menus available by prior reservation, minimum for 8 people. Drinks are not included. Some dishes on the menus may vary depending on the availability of raw materials. Menus not available in March, December and special days. It will be possible to choose more than one type of rice for groups of 10 or more people ordering rice.

ALLERGENS 1.Gluten 2.Crustacean 3.Molluscs 4.Fish 5.Egg 6.Lupins 7.Mustard
8.Peanuts 9.Nuts 10.Soy 11.Sesame 12.Celery 13.Sulphites 14.Dairy