

# Company dinner

## MENU 1

### APPETIZER

#### LÁGRIMAS DE SAL

Potato salad with pepper marinated sea bass fillets

#### RUMOR DE JEDDA

Pompano, with mussels essence, potatoes and parsley chlorophyll

#### VIAJE DE TIXSI

Boneless shoulder from pelibuey sheep with Canarian potatoes

#### EL BESO DE MACIOT

Dark chocolate coulant with mango sorbet

### WINE

ESENCIA DIVIÑA D.O RIAS BAIXAS  
(Albariño, Adegas Gran Vinum)

PAGO DE CIRSUS D.O NAVARRA  
(Merlot, Syrah, Merlot)

**50€** PER PERSON

## MENU 2

### APPETIZER

#### ERYTHRAI

Bigeye tuna ceviche with papaya, avocado and air of citrus herbs

#### OCÉANO DE FUEGO

Grilled wreckfish with juice of mussels, saffron and smoked paprika from "La Vera"

#### RIZ ROUGE

Veal tenderloin with puntalette and seasonal mushrooms mock risotto

#### EL BESO DE MACIOT

Dark chocolate coulant with mango sorbet

### WIND APERITIV

#### GLASS OF DOMINIO DE LA VEGA BRUT EXPRESIÓN

D.O Cava (Macabeo, Bodega Dominio de la Vega)  
o beer or soft drink

### MENU

#### TAJINASTE BLANCO SECO DOP ISLAS CANARIAS

(Listán blanco, Bodegas Tajinaste)

#### VIZCARRA 15 MESES D.O RIBERA DEL DUERO

(Tinto fino, Bodegas Vizcarra)

**60€** PER PERSON



**BOHEMIA**  
SUITES & SPA

**Atelier.**  
COCKTAIL BAR

Reservas

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