

ROYAL GOURMET

PASTAS

1. SEAFOOD LINGUINI

Linguini with seafood, served with tomato sauce

2. SPRING FUSILLI

With grille vegetables

3. RAVIOLIS

Stuffed with cheese, served with cheese sauce

4. PENNE IN TOMATO SAUCE

With garlic sauce, basil and tomato

SEAFOOD DELICATESSEN

5. LOBSTER ROYAL QUEEN

Grilled lobster in an special garlic sauce

6. THERMIDOR LOBSTER

Lobster au gratin with mushrooms and white sauce

7. GRILLE SHRIMPS KEBAB

In cilantro and garlic Sauce

8. DORADO FILET

Breton style with fish cream

9. RED SNAPPER FILET

Sautéed or grilled

10. ROYAL BASS

With vegetables, potatoes, shrimps and fish fume

11. SAUTÉED SCALLOPS

Served in garlic sauce

12. SEAFOOD FIDEUA

Noodle and seafood fideua (for 2 people)

VEGETARIAN

13. GRILLED VEGETABLES

With balsamic reduction

14. SPRING CREPES

Served with béchamel sauce

LAND DELICATESSEN

15. GRILLED SIRLOIN STEAK

With demi-glaze sauce

16. PORK RIBS BBQ

Served with pineapple and potato salad

17. LAMB CHOP

With mint sauce and fresh rosemary

18. IMPORTED FLANK STEAK

With sautéed tomatoes and parsley

19. FILET STROGANOFF

Onions, mushrooms and sour cream

20. FILET MIGNON

With demi-glaze sauce and brandy

21. SURF & TURF

With mashed potatoes and American Sauce

22. CHICKEN BREAST

Sautéed or Grilled

ALL COURSES SERVED WITH:

Baked potatoes, steak house potatoes, mashed potatoes, white rice, grilled vegetables, or sautéed vegetables

CHEF ARZAK

Juan Mari Arzak (three MICHELIN stars), is a methodic and very talented spanish chef. He has dedicated all his life to the culinary arts, being highly praised by critics and colleagues alike. Palladium Hotels and Resorts and Arzak join forces to bring to your table his most delicious choices, adapted especially for our resorts. Bon Appétit!

ARZAK'S SELECTION

- Bonfire salmon steak, prepared with onion
- Shrimp Sorta, rice noodles and corn

