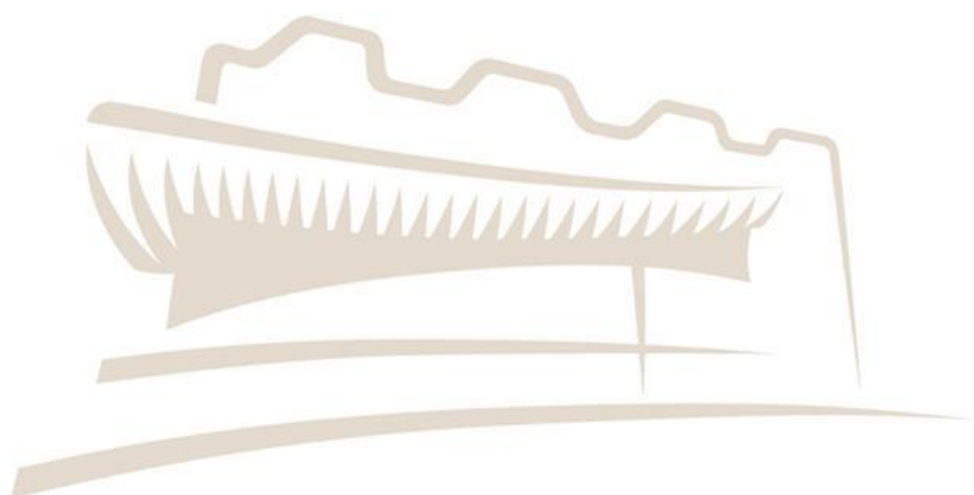




CASINO

CIRSA VALENCIA



Group Menus

2021

The Cellar:

Our sommelier has prepared the following list of wines to pair with your chosen menu. Menus include one of these two selections.

Mediterranean Selection:

Mineral water, soft drinks and beer

White wine, Juan de Juanes, D.O. Valencia

Red wine, El Corral, D.O. Requena

"Young" Continental Selection:

Mineral water, soft drinks and beer

White wine, Lorenzo Cachazo, D.O. Rueda

Red wine, Viña Real Crianza, D.O. Ca. Rioja

Available upgrades

Atlantic-Continental Selection:

Mineral water, soft drinks and beer

White wine, Martín Códax, D.O. Rias Baixas

Red wine, Martín Berdugo Roble, D.O. Ribera de Duero

Extra per person: € 7.50

Grand Selection:

Mineral water, soft drinks and beer

White wine, Quinta Apolonia, D.O. Rueda

Red wine, Marqués de Riscal Reserva, D.O. Ca. Rioja

Extra per person: € 12.50

Cava or Champagne:

If you want to include a glass of sparkling wine with the dessert, you can choose among the following options:

Cava, Dominio de la Vega Brut (Requena)

Extra per person: € 2.00

Cava, Juve y Camps Reserva de la Familia (Sant Sadurní d'Noia)

Extra per person: € 3.50

Champagne, Moët & Chandon Imperial Brut

Extra per person: € 7.00

Appetizers:

(Served at table center)

Creamy salmon roe

Anchovies and olive pâté creamy tartlet

Gallegan Style Octopus with *Pimentón de la Vera*

Spoon of mussel over *Salpicón*

Foie bonbon

Cantabrian anchovy with grated tomato

Lobster bag

Chicken and basil bag

Partridge and roasted corn dust delice

Blood Sausage Crust

Iberian ham over béchamel

Lamb lollipop

Quisquilla shrimp ball

Mini spring roll with soy mayonnaise

Japanese style breaded shrimp

"Casino Royale" Menu

Appetizers:

3 choices, served at the center of the table

Starters:

(Choose one)

Cold cream of curry and leek served with dried tuna fish

Seasonal mushrooms with caramelized bacon

Zucchini Carpaccio, marinated salmon and feta cheese with truffle oil and roasted pine nuts

Baby squid crisp with *albariño* wine and shrimp sauce

Main Course

(Choose one)

Iberian cheek, potato au gratin, Iberian ham and black truffle with honey mustard sauce

Sea bass with *all i pebre* sauce and a vegetables cake topped with Parmesan cheese

Duck confit over potato au gratin and a reduction of Oporto wine

Desserts:

(Choose one)

American white chocolate cheesecake with berry sauce

Chocolate brownie with nuts and toffee sauce *a la mode*

Frozen caramel *soufflé* with chocolate sauce

Coffee & Tea

Price: €31.50 per person

(€ 3.00 will be added if two main courses are chosen for more than 5% of the guests)

"Ocean's 11" Menu

Appetizers

3 choices, served at the center of the table

Starters

(Choose one)

Melon and mint soup with crispy iberian ham

Leek and Carrot cream with teriyaki salmon dices

Assorted salad, prawns and octopus with blueberries and a mustard and orange vinaigrette

Vegetables over *coca* bread with duck ham and goat cheese, tender leaves, smoked pepper and oregano

Main Courses

(Choose one)

Pork cheek with mushroom and foie cake

Cod confit over potato au gratin and garlic & saffron mousselin

Pork shoulder with potato au gratin, mushrooms, smoked bacon and barbecue sauce

Desserts

(Choose one)

Chocolate fondant filled with raspberry cream and vanilla ice cream

Frozen imperial mandarin *soufflé* with chocolate sauce and crispy chips

Spicy sponge cake with *pannacotta* and fig marmalade

Coffee & Tea

Price: €37.50 per person

(€ 3.00 will be added if two main courses are chosen for more than 5% of the guests)

"Maverick" Menu

Appetizers

3 choices, served at the center of the table

Starters

(Choose one)

Cold tomato and beet cream with Parmesan cheese

Red prawn cream with white wine sauteed shrimp

Bean salad with foie chips, duck ham and potato with black olives vinaigrette

Main Courses

(Choose one)

Lamb with vegetable couscous and red wine sauce

Baked hake over potato *confit* and cold meat soup

Guinea fowl filled with mushrooms, shallots and cherry tomato, and truffle sauce

Desserts

(Choose one)

Frozen *turrón* soufflé with pistachio and chocolate sauce

Apple tart with almond cream and vanilla ice cream

Chocolate and passion fruit *delice* topped with toffee sauce

Coffee & Tea

Price: €44.50 per person

(€ 3.00 will be added if two main courses are chosen for more than 5% of the guests)

"Havana" Menu

Appetizers

4 choices, served at the center of the table

Starters

(Choose one)

Pickled partridge with lettuce, baby habitas, pine nuts and Jerez vinaigrette

Salpicón of mussels, scallops, octopus, prawns and vegetables

Main Courses

(Choose one)

Roasted brill with sautéed vegetables and mushroom juice

Veal cheek confit, over potato au gratin

Desserts

(Choose one)

Hazelnut and chocolate crust over chocolate and chips cream

Mousse of tiramisu with coffee sauce and Amaretto

Coffee & Tea

Price: €49.50 per person

(€4.00 will be added if two main courses are chosen for more than 5% of the guests)

"El Golpe" Menu

Appetizers

4 choices, served at the center of the table

Starters

(Choose one)

Lobster and citrus salad with vegetable vinaigrette and pickled vegetables

Timbale of *txangurro* and prawns with seafood *parmentier*

Main Courses

(Choose one)

Monkfish and shrimp in all-i-pebre

Beef sirloin medallions, *Perigord* sauce and potato au gratin with truffle

Desserts

(Choose one)

Crispy red fruits and passion fruit with vanilla sauce

Chocolate "Madness"

Coffee, Tea and a Glass of Cava

Price: €59.50 per person

(€4.00 will be added if two main courses are chosen for more than 5% of the guests)

What is included:

Printed Menu

Menu Tasting

Booking 50 to 100 guests: 2 tastings

Booking 100 or more guests: 4 tastings

Menu tasting is available from Tuesday to Thursday and will be booked at least one week in advance

Extra Services:

Decorative Floral centers - From €12.00 the unit

Open Bar, 2 hours - Price: €14.00 per person

Open bar, 3 hours - Price: €18.00 per person

DJ, Band and Comedians will be quoted upon request

All prices include VAT included in all prices