

GET-TOGETHER DINNER:

29TH MARCH, 20.00

RESTAURANTE LA FAROLA

<http://www.restaurantelafarola.es/>

SPECIAL MENU

Starters

- Typical Spanish seasoned tomato with tuna
- battered prawns
- Home-made croquettes

Main dish (to choose one)

- Pork sirloin medallions with a choice of sauce: pepper, mushrooms or Roquefort
- Stuffed Chicken breast with mushrooms, ham and cheese
- Sole fish fillet in cream with king prawns
- Grilled fresh salmon

Garnish: potatoes and vegetables

Dessert

Assortment of homemade desserts

Drinks (“open bar”)

- Red wine (Ribera del Duero)
- White wine
- Rose wine
- Sangría
- Beer
- non-alcoholic beverage

Price: 33 euros