



PATRÓN
LUNARES
Cantina



CAMARADA MENU

TO START

MORTAR AVOCADO

Pico de gallo, crème fraîche and totopos

JOSPER-GRILLED MUSSELS

With yellow curry

ROCKET CALAMARI

Chickpea flour fried squid with basil mayonnaise

MAIN COURSE - choose one

DRY-AGED GALICIAN BLONDE BEEF BURGER

Crispy bacon, cheddar cheese cream, onion and Dijon mustard

GRILLED CORVINA

With grilled baby gem lettuce

DESSERT

CHEESECAKE

Cheesecake with dulce de leche

WINE SELECTION

RED WINE

Marques de Atrio D.O. Rioja

WHITE WINE

Aguazul D.O. Rueda

47€ p.p. VAT incl.

INCLUDES 1 BOTTLE OF WATER OR SOFT DRINK P.P. + 1 BOTTLE OF WINE EVERY 3 GUESTS.

STARTERS TO SHARE + 1 MAIN COURSE P.P..
BEER FOR 2€ EXTRA P.P.

DESSERT: 1 EVERY 4 GUESTS

LUNARES MENU

TO START

MORTAR AVOCADO

Pico de gallo, crème fraîche and totopos

GRILLED SARDINES

With garlic and parsley

AUBERGINE CROQUETTES

With sun-dried tomato and Parmesan

GRILLED ENSAIMADA

Filled with foie gras and seasonal fruit

PATATAS BRAVAS

Chipotle mayonnaise and alioli

MAIN COURSE - choose one

OXTAIL TACOS

Slow-braised oxtail with demi-glace

GRILLED SALMON

With Jospir-roasted sweet potato

DESSERT

FROZEN ENSAIMADA

Filled with artisanal ice cream

WINE SELECTION

RED WINE

La Clave de Raúl Pérez D.O Bierzo

WHITE WINE

Baloiro D.O. Castilla y León

52€ p.p. VAT incl.

INCLUDES 1 BOTTLE OF WATER OR SOFT DRINK P.P. + 1 BOTTLE OF WINE EVERY 3 GUESTS.

STARTERS TO SHARE + 1 MAIN COURSE P.P..
BEER FOR 2€ EXTRA P.P.

DESSERT: 1 EVERY 4 GUESTS

PATRON MENU

TO START

OYSTERS

Fine de Claire

ROCKET CALAMARI

Chickpea flour fried squid with basil mayonnaise

ROASTED AUBERGINE

With ricotta cheese, confit cherry tomatoes and toasted hazelnuts

ANCHOVIES IN VINEGAR

With garlic and aromatic herbs

MAIN COURSE - choose one

GRILLED TURBOT

With pan-roasted potatoes, crispy onions and capers

BEEF TENDERLOIN

With parmentier cream and roasted peppers

DESSERT

ENSAIMADA

Filled with artisanal ice cream

WINE SELECTION

RED WINE

Marqués de Murrieta D.O. Rioja

WHITE WINE

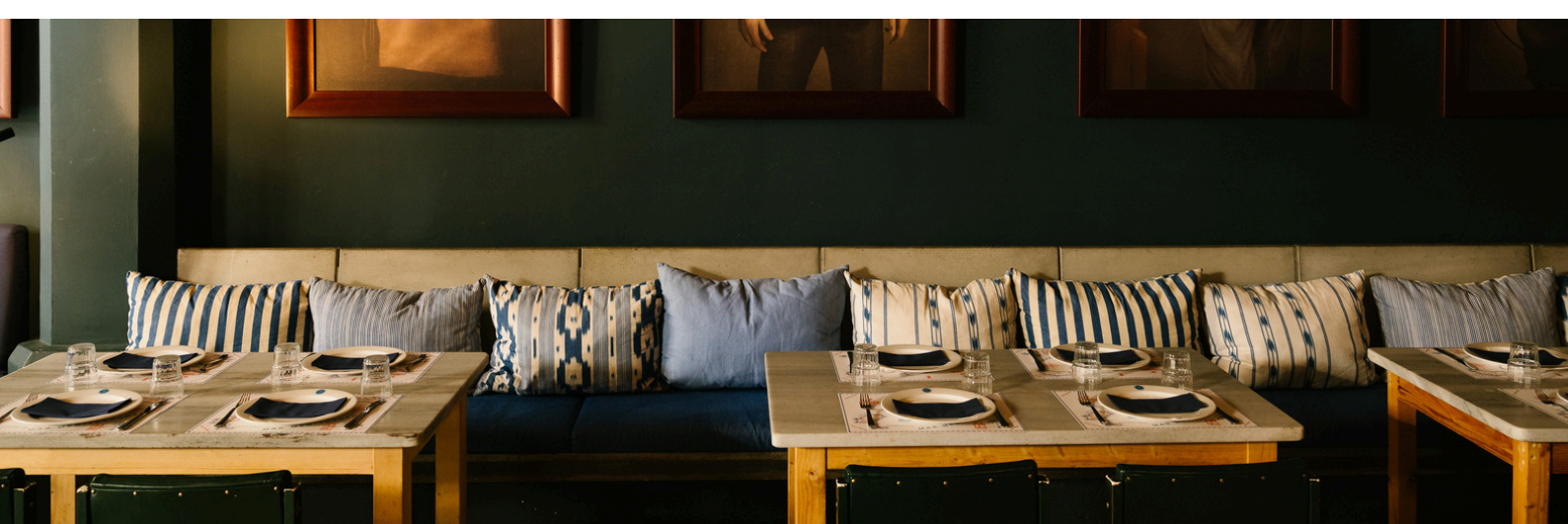
Maruxa D.O. Valdeorras

64€ p.p. VAT incl.

INCLUDES 1 BOTTLE OF WATER OR SOFT DRINK P.P. + 1 BEER P.P. + 1 BOTTLE OF WINE EVERY 3 GUESTS.

STARTERS TO SHARE + 1 MAIN COURSE P.P..

DESSERT: 1 EVERY 4 GUESTS



ARROCES MENU

TO START

MORTAR AVOCADO

With corn totopos

ANCHOVY MONTADITO

Coca bread with lemon butter

ANDALUSIAN-STYLE FRIED SQUID

With basil and citrus mayonnaise

AUBERGINE CROQUETTES

With tomat and parmesan

OXTAIL BAO BUN

With Patrón Lunares dressing

MAIN COURSE - choose one

BLACK RICE

With fried squid

PRAWN RICE

With squid and asparagus

DESSERT

Assorted Desserts

WINE SELECTION

RED WINE

La Planta de Arzuaga D.O. Ribera del Duero

WHITE WINE

40 Vendimias D.O. Rueda

50€ p.p. VAT incl.

INCLUDES 1 BOTTLE OF WATER OR SOFT DRINK P.P. + 1 BEER P.P. + 1 BOTTLE OF
WINE EVERY 3 GUESTS
STARTERS TO SHARE + 1 MAIN COURSE P.P..

DESSERT: 1 EVERY 4 GUESTS

POSIDONIA MENU (VEGETARIAN)

TO START

MORTAR AVOCADO

Pico de gallo, crème fraîche and totopos

AUBERGINE CROQUETTES

With sun-dried tomato and parmesan

ROASTED AUBERGINE

With ricotta cheese, confit cherry tomatoes and toasted hazelnuts

TEMPURA BROCCOLINI

With Romesco sauce

MAIN COURSE - choose one

VEGETABLE TACOS

Josper-grilled vegetables with avocado purée

VEGETABLE RICE

With Josper-roasted vegetable broth

DESSERT

CHEESECAKE

Cheesecake with dulce de leche

WINE SELECTION

RED WINE

La Planta de Arzuaga D.O. Ribera del Duero

WHITE WINE

40 Vendimias D.O. Rueda

48€ p.p. VAT incl.

INCLUDES 1 BOTTLE OF WATER OR SOFT DRINK P.P.. + 1 BEER P.P. + 1 BOTTLE OF
WINE EVERY 3 GUESTS
STARTERS TO SHARE + 1 MAIN COURSE P.P..

DESSERT: 1 EVERY 4 GUESTS



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