

# RAW & GRILL

*TheBrasserie*

## Cort Menu for Groups

*Hotel*  
**CORT**  
*TheIsland*

STARTERS  
TO SHARE

Fine 'Cristal' Bread with tomato  
and Bellota Iberian Ham cut by the chef

Croquettes of chicken, cod and spinach

Grilled octopus with mashed potato,  
paprika and virgin olive oil

Mussels "moules frites aux Brussels" with French fries

Tartar of salmon with avocado and wasabi mayonnaise

Carpaccio of Angus beef with rocket leaves,  
pistachios and parmesan

MAIN COURSE  
TO CHOOSE

Catch of the day, baked with chards, raisins and pine nuts

- or -

Beef tenderloin, grilled with aubergines, courgettes and potatoes

- or -

Risotto of wild mushrooms and seasonal vegetables

DESSERT

Tarte Tatin with whipped cream

- or -

Fresh seasonal fruit salad with orange juice

**PRICE PER PERSON 33 €**

**ADD YOUR WINES FOR ONLY 7€ MORE**

\* The main course must be chosen at least 48 hours in advance

\*Extras not describe in the menu to be charge according consumption and the price list

\*Includes still and sparkling water, coffee or tea

WHITE - Descomunal Verdejo DO Rueda \*  
RED - Viña Paceta Crianza DO CA La Rioja\*

\* Price includes one bottle of wine, white or red, every 2 people  
\* The final number of guests must be confirmed 72 hours before

# RAW & GRILL

*TheBrasserie*

## Island Menu for Groups

*Hotel*  
**CORT**  
*TheIsland*

STARTERS  
TO SHARE

Fine 'Cristal' Bread with tomato and Bellota Iberian Ham cut by the chef

Croquettes of chicken, cod and spinach

Coca bread with strips of roasted aubergine,  
red pepper and onion with anchovies

Cod in smoked oil with strawberries and black olives

Steak Tartar with brava sauce and toasted bread

Ceviche of corvina with mango, coriander and kumato tomatoes

MAIN COURSE  
TO CHOOSE

Turbot, sautéed rice with red prawns and courgette cream

- or -

Roast suckling pig with sweet potatoes and escarole bouquet

- or -

Risotto de wild mushrooms and seasonal vegetables

DESSERT

Chocolate cake with nuts with vanilla ice cream

- or -

Fresh seasonal fruit salad with lemon sorbet

**PRICE PER PERSON 38 €**

**ADD YOUR WINES FOR ONLY 7€ MORE**

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WHITE - Descomunal Verdejo DO Rueda \*

RED - Viña Paceta Crianza DO CA La Rioja\*

\* Price includes one bottle of wine, white or red, every 2 people

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