cuarentaytrés 43

Corporate MENUS

Explore THE FLAVOURS OF THE *mediterranean*

A culinary experience rooted in timeless flavours and a passion for telling stories.

A CULINARY *experience* *Unique*

Led by award-winning chef Pablo González, Cuarentaytrés offers an exceptional dining experience and an event space for unique celebrations.

Our Mediterranean spirit shines through every detail. Our produce and our people capture the region's simplicity, relaxed way of life and rich culture.

Menu 1

CANAPÉS

Endive wrap with tzatziki, fried tofu, tomato and dill.

Prawn ceviche sope.

Smoked salmon taco, roasted tomato jus, sour cream and dill.

Cuarentaytrés Ibérico ham croquette.

Potato waffle with "Julio Verne" steak tartare.

Blanco Cartagenero sausage tartare roll with thyme emulsion.

Braised oxtail pita with herb pesto.

MAIN MENU

Fresh and heirloom tomato salad, cumin-spiced carrot and sliced Ibérico pork jowl.

Ibérico pork cheek, truffled jus and parsnip textures.

Cuarentaytrés Asiático.

Drinks package

Ramón Bilbao Verdejo white wine (Rueda).

Ramón Bilbao Crianza red wine (Rioja).

Water, beer and soft drinks.

Price

65€

VAT included.

Menu 2

CANAPÉS

Endive wrap with tzatziki, fried tofu, tomato and dill.
Smoked salmon taco, roasted tomato jus, sour cream and dill.
Beetroot and Gorgonzola tartare.
Cuarentaytrés Ibérico ham croquette.
Potato waffle with "Julio Verne" steak tartare.
Blanco Cartagenero sausage tartare roll with thyme emulsion.
Mini bao with braised veal cheek.

MAIN MENU

Sardine and red onion tartare, chilled pistachio soup and shrimp.

Moorish-spiced Ibérico pork presa, vegetable couscous and pickled aubergine.

Italian meringue, pastry cream, sweet shredded squash preserve and almonds.

Drinks package

Ramón Bilbao Verdejo white wine (Rueda).
Ramón Bilbao Crianza red wine (Rioja).
Water, beer and soft drinks.

Price
75€
VAT included.

Menu 3

CANAPÉS

Endive wrap with tzatziki, fried tofu, tomato and dill.

Corn crisp with sea bass ceviche.

Potato waffle with "Julio Verne" steak tartare.

Cuarentaytrés Ibérico ham croquette.

Mini truffled omelette with Blanco Cartagenero sausage tartare.

Ibérico pork secreto roll with marinated mussels.

Mini bao with braised veal cheek.

MAIN MENU

Bluefin tuna loin tataki, grape must ceviche and Thai accents.

Ox fillet, Périgord sauce, creamy potato and sour cream, Jerusalem artichoke confit and crisps.

Chocolate textures, peanuts and vanilla ice cream.

Drinks package

Ramón Bilbao Verdejo white wine (Rueda).

Ramón Bilbao Crianza red wine (Rioja).

Water, beer and soft drinks.

Price

85€

VAT included.

Corporate RECEPTION

CANAPÉS

Cuarentaytrés Gilda skewer.

Mini Roman flatbread with mozzarella, tomato, basil and white truffle.

Corn crisp with sea bass ceviche.

Endive wrap with tzatziki, fried tofu, tomato and dill.

Smoked salmon taco, roasted tomato jus, sour cream and dill.

Beetroot and Gorgonzola tartare.

Cuarentaytrés Ibérico ham croquette.

Potato waffle with "Julio Verne" steak tartare.

Blanco Cartagenero sausage tartare roll with thyme emulsion.

Braised oxtail pita with herb pesto.

Ibérico pork secreto roll with marinated mussels.

Mini bao with braised veal cheek.

Mini Asiático coffee cake.

Drinks package

Ramón Bilbao Verdejo white wine (Rueda).

Ramón Bilbao Crianza red wine (Rioja).

Water, beer and soft drinks.

Price

60€

VAT included.

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RESTAURANT | EVENTS | EXPERIENCIA 43