OI COMMUNION MENUS

Iberian Ham Toast

Eel and Shrimp Salad with Roasted Peppers and Crispy Bacon

Puff Pastry with Spring Garlic, Monkfish, and Shrimp with Seafood Cream

T-bone Steak Wyozas with Black Pepper, Roquefort, and Leek Vichyssoise Cream

Peppers Stuffed with Black Mushrooms with Boletus Sauce



Grilled Sirloin with Garnish
Grilled Entrecote with Garnish
Duck Confit with Port and Apple
Seared Sea Bass with Sautéed Chili Sauce



Puff pastry millefeuille tart with vanilla ice cream and hot chocolate

43.80€ ∨AT included.







O2 COMMUNION MENUS

Assortment of Fried Vegetables

Magret and Duck Confit Salad with Bacon and Dried Fruits in Modena Vinaigrette

Oven-Bake Scallops

Low-Temperature Sirloin with Black Pepper Cream and Crispy Pork Rind

Iberian Pork Shoulder Skewer with Mushrooms and Bacon with Tximitxurri Sauce on a Bed of Boletus Mushrooms



Grilled Sirloin with Garnish
Grilled Entrecote with Garnish
Duck Confit with Port and Apple
Seared Sea Bass with Sautéed Chili Sauce



Puff pastry millefeuille tart with vanilla ice cream and hot chocolate

47.80€ ∨AT included.







O3 COMMUNION MENUS

Assortment of Iberian cured meats from Los Pedroches

Salad with mushrooms and bacon, dried fruits, goat cheese, and Modena vinaigrette

Bouquet of crispy artichokes, duck breast, and Beltza mushrooms

Grilled foie gras, stewed egg on a bed of potatoes and Iberian shavings

Grilled octopus, truffled potato parmentier, and sriracha guacamole



Grilled Sirloin with Garnish
Grilled Entrecote with Garnish
Duck Confit with Port and Apple
Seared Sea Bass with Sautéed Chili Sauce



Puff pastry millefeuille tart with vanilla ice cream and hot chocolate

51.80€ ∨AT included.







O4 COMMUNION MENUS

Bellota Ham, Toasted Bread, and Tomato Sauce

Goose Liver Micuit on a Bed of Green Apple and Crispy Duck with Pistachios

Lobster Salad with Garlic Shrimp, Avocado and Octopus Vinaigrette

Simmered Egg with Perretxico Cream, Straw Potatoes, and Iberian Pork Jowl

Grilled Scallops

Grilled Shrimp Skewer with Black Garlic Aioli



Grilled Sirloin with Garnish
Grilled Entrecote with Garnish
Duck Confit with Port and Apple
Seared Sea Bass with Sautéed Chili Sauce



Puff pastry millefeuille tart with vanilla ice cream and hot chocolate

57.80€ ∨AT included.







O5 COMMUNION MENUS

Acorn-fed ham, toasted bread, and tomato sauce

Lobster salad with garlic shrimp, avocado, and octopus vinaigrette

Acorn-fed ham, toasted bread, and tomato sauce

Lobster salad with garlic shrimp, avocado, and octopus vinaigrette

Wyozas beef T-bone steak, black pepper cream, Roquefort cheese, and leek vichyssoise

Simmered egg with perretxico cream, straw potatoes, and Iberian pork jowl

Wyozas beef T-bone steak, black pepper cream, Roquefort cheese, and leek vichyssoise

Simmered egg with perretxico cream, straw potatoes, and Iberian pork jowl



Fried sea bass with chili sauce or Orio-style rapito



Rum Mojito Sorbet



Grilled sirloin with garnish or slow-roasted Irurita pork



Puff pastry millefeuille tart with vanilla ice cream and hot chocolate

64.80€ ∨AT included.







Childs COMMUNION MENUS

Iberian Ham

Assortment of Fried Foods



½ sirloin steakor½ lamb choporgrilled chicken breast



Ice cream

23.50€ ∨AT included.

Drinks included: Mineral water and soft drinks. A €2 charge will be added to all menus for music and clowns.

The restaurant reserves the right not to hire music or clowns if there is not a minimum number of first communions and/or guests.

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