



## *Visit the vineyard!*

Category A+! A delicious 7-course menu paired with the best wines the farm has to offer. Our chef Miguel Herrera shows his culinary skills. The menu is, of course, compiled with regard to gluten intolerance and allergens. The minimum price is € 640 per group (up to 8 people, all-inclusive).

Additional visitors cost € 80 per person, with a maximum of 35 people. The price includes a tour of the estate and the production facility, sampling of the wines of the estate and a 7-course gourmet menu including cava. Starts at 12 p.m., estimated end 4 p.m.



# Menu

Iberian ham



Payoyo cheese with fruit



Shrimp and Avocado toast



Pear, rocket and  
blue cheese salad



Rondeña sirloin steak with  
grilled potatoes and rosemary



Ancient-style cod with vegetables



Financier biscuit with cinnamon  
ice cream and La Indiana honey

# *Kids menu*

My organic hot dogs



Chicken skewers



Spaghetti Bolognese



Financier biscuit with  
cinnamon ice cream

Gluten and allergen-free adults & kids menu



*The visit can be booked by e-mail  
at **info@bodegacezar.com** or by  
phone on +34 650 240 800, at  
least one week in advance.*