



# SaborES

ILUNION Hotels

- A foodie road trip through the best our country has to offer-



# A culinary journey



ILUNION Hotels, under the guidance of Maher Restauración, has designed a new culinary concept called Viaje de SaborES *[A Journey into Spanish Flavours]*.

Given the situation in which we find ourselves and all that we have experienced in recent months, the safety of our employees and customers is our key priority.

That is why this year we have created a dining concept that differs from the more traditional one, with which we aim to highlight the quality of our cuisine through a culinary journey across Spain. We have adapted our business model to the current situation, while keeping our focus on maintaining our standards of quality and innovation.

To do so, we have opted for regional and authentic cuisine, with which our customers can enjoy menus specially designed for each occasion, with the quality of the prime ingredients taking centre stage in each dish.

Each day of the week, we will tour the most prominent river and sea basins of our country offering a tasting menu served at the table in a calm and friendly atmosphere. Leave your worries behind and enjoy this new moment.



## Bays of the Cantabrian Sea

Ebro River Bank

Douro Valley

The banks of the Tagus

Guadalquivir river

Atlantic  
Coast

Mediterranean Sea



*An opportunity to showcase our  
commitment and solidarity with the  
farmers and producers of the  
Spanish agri-food sector*

*Let's value our cuisine and prime  
ingredients,  
offering a changing and dynamic  
culinary experience thanks to the  
daily variety and diversity of the  
produce available*



# Bays of the Cantabrian Sea

ASTURIAS • CANTABRIA • BASQUE COUNTRY

Menu: What's on the table today?

Chorizo stewed in cider

-

Tender leaf, apple, cheese and nut salad

-

Brown crab au gratin with bechamel sauce from its corals

-

Beef tenderloin from our valleys, rustic potatoes & aromatic herbs

-

Rice pudding & cinnamon infusion



# Mediterranean Sea

CATALONIA • VALENCIAN COMMUNITY • MURCIA  
BALEARIC ISLANDS

## Menu: What's on the table today?

Coca bread, aromas of sobrasada, onion and pine nuts

-

Cod esqueixada salad with pickled vegetables

-

Rockfish, cream of pumpkin, turmeric, vegetables from Murcia

-

Stewed pork cheeks in Mediterranean sauce

-

Citrus fruits slices, green lime aromas





# The Atlantic coast

**GALICIA • CANARY ISLANDS**

Menu: What's on the table today?

Wrinkled potatoes with spicy mojo sauce

-

Scallop shells au gratin

-

Cooked prawns, sea salt & citrus mayonnaise

-

Steamed hake, Galician garlic sauce with mild paprika

-

Smoked pork shoulder, paprika, apple purée

-

Santiago-style almond cake





# Ebro River Bank

NAVARRE • ARAGON • LA RIOJA

Menu: What's on the table today?

Asparagus mousse, pickle vinaigrette

-

Foie-gras with apple and grenache reduction

-

Koskera style cod cheeks with pil-pil sauce

-

Pyrenean beef cheeks glazed in their juice & vegetables

-

Smoked junket, caramelised nuts and honey





# Douro Valley

CASTILE AND LEÓN

## Menu: What's on the table today?

Fried black pudding with apple purée and a touch of vanilla

-

Cecina cured meat from León, green sprouts & chickpea salad

-

Traditional salted cod

-

Spiced roasted pork loin with apple compote

-

Egg yolk cake with toasted custard







# Banks of the Tagus

CASTILE-LA MANCHA • MADRID • EXTREMADURA

## Menu: What's on the table today?

Extremaduran cold cuts & cheese boards

Pickled poultry breast & spiced tomato soup

Grilled sea bream fillet, tartar sauce

Pork knuckle and chin terrine, sautéed quinoa and spiced juice

Caramel flan, whipped cream foam





# Guadalquivir river

## THE 8 SISTERS

Menu: What's on the table today?

Tabernero de Almería, vegetable ratatouille

-

Tomato and melon salmorejo soup and chopped shrimp

-

Rota-style bluefin tuna, sauté with onions

-

Stewed beef round steak with amontillado wine and spices

-

Traditional Andalusian pastries







# SaborES

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*A culinary road trip, featuring produce, creations and dishes that have made Spanish cuisine one of the most highly valued in the world*