





A culinary journey



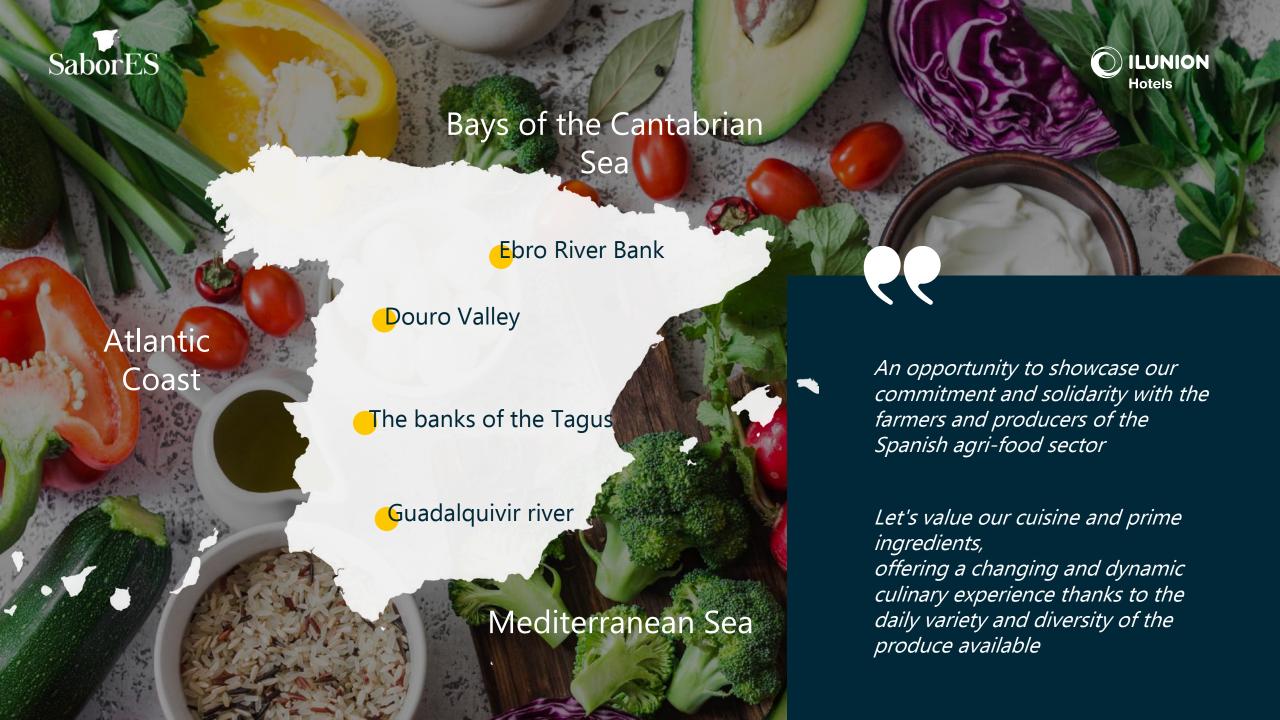
ILUNION Hotels, under the guidance of Maher Restauración, has designed a new culinary concept called Viaje de SaborES [A Journey into Spanish Flavours].

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

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

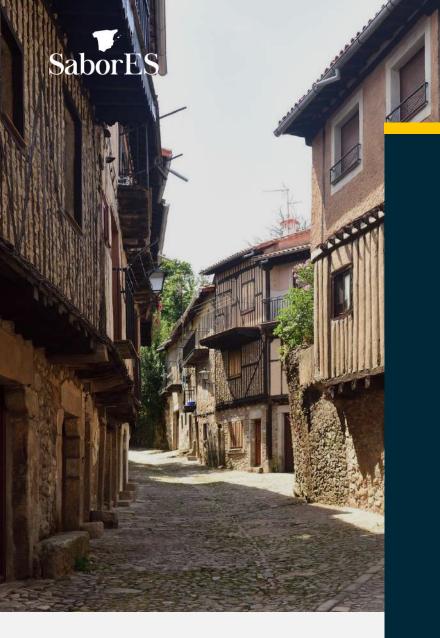
Foie-gras with apple and grenache reduction

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





SaborES



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



