

# uslaer

· R E S T A U R A N T E ·

WEDDING &  
BANQUET

Trav. Tomás de Burgui 15, Pamplona  
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# 01

## WEDDING & BANQUET

Puff pastry parcels filled with crispy black pudding and chistorra sausage

Salmon salad with tomato confit, avocado, prawns, crispy bacon and honey & Modena vinaigrette

Puff pastry filled with Beltza mushrooms and Boletus cream

Puff pastry with tender garlic shoots, monkfish and prawns with a seafood cream sauce

T-bone gyozas with black pepper cream, Roquefort cheese and leek vichyssoise



Mandarin sorbet with cava



Grilled Sirloin with garnish

Beef Entrecôte with potatoes and peppers

Slow-roasted Irurita piglet

Duck Confit with port and apple

Sea Bass baked on its back with fried garlic

Sea bream 'Orio' style with baked potatoes



Fried milk ingot with Ferrero Rocher ice cream, crunchy tuile and puff pastry millefeuille

**55.00€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# 02

## WEDDING & BANQUET

Iberian charcuterie selection from Pedroches

Magret and Duck Confit Salad with Bacon and Nuts in a Modena Vinaigrette

Oven-baked scallops

Sautéed mushrooms with Iberian ham shavings and diced foie gras with pepper

Iberian pork skewer with mushrooms and bacon in chimichurri sauce on a bed of boletus mushrooms



Smoked curd sorbet of Ultzama



Grilled Sirloin with garnish

Beef Entrecôte with potatoes and peppers

Slow-roasted Irurita piglet

Duck Confit with port and apple

Sea Bass baked on its back with fried garlic

Sea bream 'Orio' style with baked potatoes



Fried milk ingot with Ferrero Rocher ice cream, crunchy tuile and puff pastry millefeuille

**58.80€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# 03

## WEDDING & BANQUET

Marinated salmon with avocado, tartar sauce, Navarran sturgeon caviar and chive sprouts

Picturebook Mushroom and Bacon Salad with Nuts, Goat Cheese and Modena Vinaigrette

Grilled foie gras with confit egg on a bed of potatoes and Iberian ham shavings

Cod cheeks in Pil-pil sauce with garlic prawns and cream of prawn soup

Iberian sirloin medallion with garlic-fried oyster mushrooms, roasted peppers and a boletus cream



Mango and Passion fruit sorbet



Grilled Sirloin with garnish

Beef Entrecôte with potatoes and peppers

Slow-roasted Iberian piglet

Duck Confit with port and apple

Sea Bass baked on its back with fried garlic

Sea bream 'Orio' style with baked potatoes



Fried milk ingot with Ferrero Rocher ice cream, crunchy tuile and puff pastry millefeuille

**63.80€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# 04

## WEDDING & BANQUET

Jamón Ibérico on toast with Tumaca

Duck foie gras micuit on a bed of green apple with crispy duck and pistachios

Lobster salad with garlic prawns, avocado and octopus vinaigrette

Grilled baby scallops

Grilled octopus taco with truffled potato and Navarran sturgeon caviar



Rum mojito sorbet



Grilled Sirloin with garnish

Beef Entrecôte with potatoes and peppers

Slow-roasted Iruirita piglet

Duck Confit with port and apple

Sea Bass baked on its back with fried garlic

Sea bream 'Orio' style with baked potatoes



Fried milk ingot with Ferrero Rocher ice cream, crunchy tuile and puff pastry millefeuille

**72.80€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# 05

## WEDDING & BANQUET

Jamón Ibérico on toast with Tumaca

Lobster salad with garlic prawns, avocado and octopus vinaigrette

Artichoke bouquet in tempura with duck breast, Beltza mushrooms and grilled foie gras cubes

Grilled foie gras with slow-cooked egg on a bed of potatoes and Iberian ham shavings



Sea bass baked on its back with fried garlic  
OR Monkfish 'Orio' style



Smoked curd sorbet of Ultzama



Grilled Sirloin with garnish  
OR Low-temperature roasted Irurita piglet



Fried milk ingot with Ferrero Rocher ice cream,  
crunchy tuile and puff pastry millefeuille

**76.80€** VAT included.

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# 06

## WEDDING & BANQUET

### STARTERS

Jamón Ibérico on toast with Tumaca  
Assorted cheeses  
'Gildas' with anchovies and jalapeño peppers  
Assorted fried baby squid, mushrooms and prawns  
Iberian pork cheek gyozas  
Baby squid and cuttlefish gyozas  
Grilled ox gyozas  
Prawn skewers  
Baby scallops with seafood fideua  
Crispy 'Perretxicos' (St. George mushrooms)  
Sautéed artichokes with Beltza mushrooms



Lobster salad, prawns with avocado and octopus  
vinaigrette



Sea bass baked on its back with fried garlic



Mango and Passion fruit sorbet



Grilled Sirloin with garnish  
OR Low-temperature roasted Irurita piglet



Fried milk ingot with Ferrero Rocher ice cream,  
crunchy tuile and puff pastry millefeuille

**76.80€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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# Childs

## WEDDING & BANQUET

Iberian Ham

Assorted Fried Foods



½ Beef Sirloin

or

½ Lamb Ribs



Ice cream

**24.80€** VAT included..

Mineral water,  
Crianza Navarro wine, Rosé, Verdejo Rueda white wine,  
soft drinks, etc



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