

The logo for Expo Biomasa 2021 is set against a background of overlapping orange and yellow triangles. The word "Biomasa" is written in a large, white, sans-serif font, with a stylized "B" that has a circular element. Above "Biomasa" is the word "EXPO" in a smaller, white, sans-serif font. Below "Biomasa" is the year "2021" in a large, white, sans-serif font. To the right of "2021" are the dates "21-23 SEPT" and the location "VALLADOLID SPAIN" in a smaller, white, sans-serif font.

EXPO
Biomasa
2021
21-23 SEPT
VALLADOLID
SPAIN

MENÚS

EXPOBIOMASA 2021

Reservas // Reservations

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DOS TURNOS DE COMIDA*

- 13.30 H
- 15.00 H

*Imprescindible reserva

TWO MEAL SHIFTS

- 13.30 H
- 15.00 H







Reservation required

The logo for caway features the word "caway" in a bold, lowercase, sans-serif font. The "a" and "y" are in a teal color, while the "c", "w", and "ay" are in black. Above the "a" and "y" are two teal arches. Below the word "caway" is the phrase "come bien" in a smaller, teal, lowercase, sans-serif font.







caway
come bien

MENÚ 20 €

Primeros (a elegir)

- Ensalada de Pollo Escabechada 
- Crema de Champiñones y Avellanas  
- Guisantes con Jamón y Huevo  
- Pasta Bolognesa 

Segundos (a elegir)







- Solomillo con Salsa Strogonoff con guarnición   
- Escalope de Ternera con guarnición 
- Pescado del día a Baja Temperatura con guarnición 
- Chipirones en su Tinta con arroz basmati 
- Entrecot (+5€) con guarnición

INCLUYE







- Servicio de pan, una bebida y postre

MENU 20 €

First Course (choose one)

- Pickled Chicken Salad 
- Mushroom and Hazelnut Cream  
- Peas with Ibeian Ham and Egg  
- Bolognese Pasta 

Main Course (choose one)

- Pork Sirloin with Stroganoff Sauce and garnish   
- Veal escalope and garnish 
- Low Temperature Fish and garnish 
- Squid in its Ink and basmatic rice 
- Entrecotte (+5€) and garnish

INCLUDES

- Bread, one drink and dessert

MENÚ EJECUTIVO 25 €

Primeros (a elegir)

- Ensalada de Ventresca y Tomate 
- Pisto con Huevo 
- Pasta con Mejillones   

Segundos (a elegir)

- Entrecot con guarnición
- Carrilleras con Parmentier Trufada  
- Bacalao a la Vizcaína 

INCLUYE

- Servicio de pan, una bebida y postre

EXECUTIVE MENU 25 €

First Course (choose one)

- Tuna Belly and Tomato Salad 
- Ratatouille with Egg 
- Pasta with Mussels sauce   

Main Course (choose one)

- Entrecote and garnish
- Pork Cheeks with Truffled Parmentier  
- Cod (Spanish Recipee from Basque Country) 

INCLUDES

- Bread, one drink and dessert