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## GROUP SET MENUS 2025

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*Lunch hours from 1:00 PM to 6:00 PM*  
*Dinner hours from 8:00 PM to 12:30 AM*

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*Option to extend the after-lunch hours from 6:00 PM to 9:00 PM*  
*((Season from October to May))*

*Consult conditions and prices.*

*Includes the privatization and exclusivity of the restaurant's glass-enclosed terrace*

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*Hiring and exclusivity of Cocktail Garden*  
*(Season from May to October)*

*Hours: From 6:00 PM to 9:00 PM*

*Reservation and exclusivity €500 (VAT included) + agreed consumption*

***Dinner Option***

*Consult conditions and prices.*

# Menu 1. Price 47€ VAT included

## *Appetizers\**

*Black pudding fritters with sweet potato and pine nuts  
Hake and piquillo pepper croquettes*

## *To share*

*Baby Swiss chard salad with almonds, fried cheese, olives, and orange vinaigrette  
Crispy bread with duck ham and Iberian jam marmalade*

## *Individual (seasonal options)*

*Pumpkin cream with confit pork jowl and pistachios  
Or  
Andalusian gazpacho*

## *Main course*

*Roasted corvina with green beans and citrus-curry cream  
Or  
Iberian pork cheek traditional style with roasted pepper romesco*

## *Dessert*

*Cardamom French toast, coffee ice cream, and red fruits*

### **Drinks included in the price**

**White wine (Rueda “Tierra Buena”)  
Red wine (DO Navarra “Fortius Roble”)  
Water, beer, soft drinks, and coffee**

*\*4€ per guest: service for welcome drink and appetizers on the terrace  
(Includes unlimited drinks and service for the two appetizers. Estimated duration: 20-25 minutes)*

*Note: For groups of more than 30 guests, a single main course must be chosen unless a fixed number of fish and meat options is agreed upon in advance.*

## Menu 2. Price 54€ VAT included

### *Appetizers\**

*Crystal bread with salmon and roasted eggplant  
Crispy artichoke with mojo picón and dill*

### *To share*

*Green salad with nuts, portobello mushrooms, apple, and truffle-mustard vinaigrette  
Prawns and shiitakes in green curry sauce with toasted cashews*

### *Individual (seasonal options)*

*Leek and roasted lemon cream with anchovies and Parmesan soil  
Or  
Salmorejo with duck ham and pickled onions*

### *Main course*

*Oxtail in its jus with sage parmentier  
Or  
Grilled sea bass with buttered vegetables and saffron cream*

### *Dessert*

*Passion fruit Chantilly, chocolate cream, and almond tuile*

**Drinks included in the price**  
**White wine (D.O. Rueda “Tierra Buena”)**  
**Red wine (D.O. Ribera del Duero “Melior”)**  
**Water, beer, soft drinks, and coffee**

*\*4€ per guest: service for welcome drink and appetizers on the terrace  
(Includes unlimited drinks and service for the two appetizers. Estimated duration: 20-25 minutes)*

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*Note: For groups of more than 30 guests, a single main course must be chosen unless a fixed number of fish and meat options is agreed upon in advance*

## Menu 3. Price 58€ VAT included

### *Appetizers\**

Bellota Iberian ham (Los Pedroches) and cured cheese in oil (“Montefrío”)  
Creamy mushroom and cheese croquettes

### *Individual*

Slow-cooked egg with tarragon vichyssoise cream and truffle

Hooked squid stuffed with cod and beet lacquer

Salmon tataki marinated in lime and confit pears

### *Main course*

Grilled beef tenderloin with Mallorcan "trampó" roasted vegetables and Provençal  
Or

Turbot fillet with pil-pil sauce and Gruyère tomato

### *Dessert*

Homemade cheesecake with hot chocolate

### **Drinks included in the price**

**White wine (D.O. Rueda “Marqués de Riscal”)**

**Red wine (D.O. Rioja “Glorioso Crianza”)**

**Water, beer, soft drinks, and coffee**

*\*4€ per guest: service for welcome drink and appetizers on the terrace  
(Includes unlimited drinks and service for the two appetizers. Estimated duration: 20-25 minutes)*

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*Note: For groups of more than 30 guests, a single main course must be chosen unless a fixed number of fish and meat options is agreed upon in advance.*

## Menu 4. Price 56€ VAT included

*(To share dishes menu)*

*Bellota Iberian ham (Los Pedroches) and Cured cheese in oil (“Montefrío”)*

*Shrimp fritter*

*Iberian pork carpaccio with fried walnut vinaigrette and red pesto*

*Slow-cooked eggs with crispy squid and foie cream*

*Shrimp yakisoba*

*Fried fish marinated with almond and mint-rum aioli*

*Sliced matured national beef entrecôte*

*Assorted pastries from “Casa Pasteles”*

**Drinks included in the price**

**White wine (D.O. Rueda “Tierra Buena 100% Verdejo”)**

**Red wine (D.O. Ribera del Duero “Melior”)**

**Water, beer, and soft drinks**

*\*Extra 4€ per guest for serving first appetizer with welcome drinks on the terrace*

## *Supplements*

### *Ham cutter*

*(160eur + jamón covap alta expresión 52eur/kg. Pieces of approximately 8,500)*

### *Cheese station*

*380eur (10 national/international varieties)*

### *Mixed drinks*

*National and imported 8euros/each.*

*Premium mixed drinks (to be consulted based on the brand)*

### *Open bar*

*National and imported*

*2 hours/person 25eur/person VAT included.*

*3 hours/person 35eur/person VAT included.*

## *Conditions*

*Due to municipal ordinance, noise control and respect for the neighborhood, it is not allowed to hire music/DJ and/or live bands.*

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*The restaurant has piped music in its facilities.*

*For after-lunch and open bar we have a JBL bluetooth speaker for noise and decibel control.*

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*The cocktail open bar will start when all the guests have arrived and will end with dessert.*

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*The drinks ordered in advance will be paid at the bar or will be added to the bill.*