

**Group Menus 2024** 

# Enjoy your meal with the best company

We will be delighted to attend to you and make every detail you need a reality in order to turn your event into the idea you had in mind.



## Welcome Cocktail 1

The welcome drink described above are services for a minimum of 50 people complementary to the table menus and are not offered as independent services.

## Assortment of snacks and appetisers

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

Duration: 30 minuts

€8,25/pp + 10% VAT



## Welcome Cocktail 2

The welcome drink described above are services for a minimum of 50 people complementary to the table menus and are not offered as independent services.

## Marinated olives

Potato chips

Shot of *salmorejo* (Andalusian tomato soup) Padrón peppers Chicken fingers with aioli

Stew-filled croquettes

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

Duration: 30 minuts

€15/pp + 10% VAT



## Welcome Cocktail 3

The welcome drink described above are services for a minimum of 50 people complementary to the table menus and are not offered as independent services.

## Marinated olives

Potato chips

Shot of *salmorejo* (Andalusian tomato soup)

Assortment of cheeses

Padrón peppers

Spanish potato omelette Chicken fingers with aioli Shrimp fritters

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

Duration: 45 minuts

€21/pp + 10% VAT



## Served in the middle of the table for sharing

1 dish for every 4 guestsTomato, tuna belly and spring onion saladCrispy Malaga-style anchoviesCod frittersMussels steamed with celery and lemon

## *Main course* One dish per person

Iberian pork tenderloin with seasoned smashed potatoes and pepper sauce

#### Dessert

One dish per person

San Marcos cake (Génoise sponge cake with whipped cream, cocoa cream and sweet egg yolk) Coffee or selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

## €43,50/pp + 10% VAT



Served in the middle of the table for sharing

dish for every 4 guests
Alabardero mixed salad
Marinated dogfish
Stew-filled croquettes
Mussels steamed with celery and lemon

#### Main course

One dish per person

Pork cheek with mashed potato and seasonal mushrooms

#### Dessert

One dish per person

Sachertorte (chocolate cake) Coffee and selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

**€46,75/pp** + 10% VAT



## Served in the middle of the table for sharing

 dish for every 4 guests
Burrata with mango and smoked salmon *ajoblanco* (chilled garlic soup)
Fried aubergines with cane honey and lemon
Seafood croquettes
Mussels steamed with celery and lemon

## Individual starter

Small glass of red fruit gazpacho with a velvety parmesan cream

#### Main course

One dish per person

Sea bass with garlic prawns and Galician-style creamed potatoes

## Dessert

One dish per person

Sachertorte (chocolate cake) Coffee and selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

**€49,50/pp** + 10% VAT





#### First course

One dish per person

Country salad of avocado and shrimps with a honey and truffle vinaigrette

### Main course

One dish per person

Hake wrapped in brie with vegetables and curry

#### Dessert

One dish per person

White chocolate 'soup' with brownie and vanilla ice cream Coffee and selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

€58,90/pp + 10% VAT



# Cocktail Menu 1

- Shot of red fruit gazpacho Tomato with mozzarella and basil vinaigrette Country salad served in a glass Tomato and tuna salad with fresh spring onions Nachos with guacamole Chicken fingers with barbecue sauce Stew-filled croquettes Ham and tomato baguette
- Shrimp fritters Pork adobo Fried anchovies Cod fritters Small portion of fish stock paella Small glass of fruit salad Assorted pastries Spanish custard dessert

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

€55/pp + 10% VAT



# Cocktail Menu 2

- Shot of red fruit gazpacho Assortment of cheeses Spanish cured sausages cooked in cider Chicken kebab pitas Shrimps in filo pastry Padrón peppers Fried artichokes with ham mayonnaise Garlic shrimps Tomato with mozzarella and basil vinaigrette
- Country salad served in a glass Tomato and tuna salad with fresh spring onions Nachos with guacamole Chicken fingers with barbecue sauce Stew-filled croquettes Ham and tomato baguette Shrimp fritters Pork adobo Fried anchovies
- Cod fritters Small portion of fish stock paella Small glass of fruit salad Assorted pastries Spanish custard dessert

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

€71/pp + 10% VAT

# Rice buffet

### Served in the middle of the table for

## sharing

1 dish for every 4 guests

Tomato, tuna belly and spring onion salad Crispy Malaga-style anchovies Seafood croquettes Mussels steamed with celery and lemon

## Rice buffet

Seafood stock paella with cuttlefish, peeled prawns and catch of the day

Black noodles with cuttlefish, peeled prawns and octopus

Vegetable paella with leek, mushrooms, wild asparagus and green beans

Valencian paella with chicken and seasonal vegetables

## Dessert

One dish per person

Lemon sorbet with vodka Coffee and selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

## €54/pp + 10% VAT



# Paella cook-off 1/2

## Served in the middle of the table for

## sharing

1 dish for every 4 guests Alabardero mixed salad Cod fritters Crispy Malaga-style anchovies Mussels steamed with celery and lemon

## Mixed paella

#### Dessert

One dish per person

Lemon sorbet with vodka Coffee and selection of teas

## Drinks

Mediterranean white wine Tierra Sur red wine Beer Soft drinks · Mineral waters

## €56/pp + 10% VAT

Minimum 50 pax



# Paella cook-off 2/2

#### Complements

Cap and apron: €8/pp + 21% VAT Cap and apron with your company's logo: €10.30/pp + 21% VAT

#### Supplements

· For groups between 20-50 pax:

There will be a supplement of €250 + 21% VAT • For groups lower than 20 pax:

There will be a supplement of €350 + 21% VAT



# Traditional sangria competition

€8,25/pp + 10% VAT

# Innovative sangria competition

**€8,25/pp** + 10% VAT

# 'Parchís' Children's Menu

### Served in the middle of the table for

#### sharing

1 dish for every 4 guests Iberian ham Mini tuna *empanadilla* (pasty) Spanish omelette fingers

#### Main course

One dish per person

Crispy breaded chicken with fries

### Dessert

One dish per person

Mixed ice cream

## Drinks

Juices

Soft drinks

Mineral waters

€28/pp + 10% VAT

# 'Peque Alabardero' Children's Menu

#### Served in the middle of the table for

#### sharing

1 dish for every 4 guests Iberian ham Mini tuna *empanadilla* (pasty) Spanish omelette fingers Chicken croquettes

## Main course

One dish per person

Alabardero fish stock paella

**Dessert** One dish per person

Mixed ice cream

Drinks

Juices

Soft drinks

Mineral waters

€30,25/pp + 10% VAT



# '3 en Raya' Children's Menu

## Served in the middle of the table for

#### sharing

1 dish for every 4 guests Iberian ham Chicken croquettes Mini sausages

## Drinks

Juices

Soft drinks

Mineral waters

€28/pp + 10% VAT

### Main course

One dish per person

Bolognese or Neapolitan sauce with macaroni or spaghetti



# 'Disney' Children's Menu

## Served in the middle of the table for sharing

#### 1 dish for every 4 guests

Iberian ham Manchego cheese Chicken croquettes Mini sausages

## Drinks

Juices

Soft drinks

Mineral waters

€30,25/pp + 10% VAT

## Main course

One dish per person

Beef medallions with fried potato dippers

Dessert

One dish per person

Mixed ice cream

