



# *Menus for groups*

2024 - 2025



## TASTING MENU 1

*To share every 4 people*

Olivier salad, with potatoes, eggs and cooked carrots, tuna and mayonnaise

Organic tomato salad, burrata, pine nut pesto, and Iberian ham crisps

Croquettes Cured Manchego cheese and Cured beef and wild mushrooms

Bocartes de Laredo desespínados a la andaluza y ali oli de ajo negro

Brava potatoes (typical of Madrid) (a little spicy) and mild black garlic aioli

Toasted noodles with confit duck legs and mushrooms

Tiramisú of Vinos de Bellota...the best of Madrid?, and  
Flambéed cheesecake with aged rum and lime zest



## TASTING MENU 2

*To share every 4 people*

Olivier salad, with potatoes, eggs and cooked carrots, tuna and mayonnaise

Foie micuit con Gelées de gin Tanqueray & tónica y ron Matulaem & Coca/cola

Madrid-style fried eggs on fried potatoes with pieces of Iberian ham and salmorejo

Croquettes Cured Manchego cheese and Cured beef and wild mushrooms

Black pudding cream inside crispy doug

40-day dry-aged beef loin chop from Guadarrama (Mountains of Madrid)

Tiramisú of Vinos de Bellota...the best of Madrid?, and  
Flambéed cheesecake with aged rum and lime zest



## MENU WITH MAIN 1

*To share every 4 people*

Organic tomato salad, burrata, pine nut pesto, and Iberian ham crisps

Croquettes Cured Manchego cheese and Cured beef and wild mushrooms

Chickpea stew with mussels, prawns, egg, and seafood sauce

*Choose 1 dish per person from...*

40-day dry-aged beef loin chop from Guadarrama (Mountains of Madrid)

Meatballs in sauce stewed with Black Angus beef and suckling pig

Crispy beef cheek meat with red wine sauce

Piquillo peppers (small red peppers) stuffed with hake and fish sauce

Grilled Tuna Belly, glazed with Teriyaki sauce

Tiramisú of Vinos de Bellota...the best of Madrid?, and

Flambéed cheesecake with aged rum and lime zest

46.50



## MENU WITH MAIN 2

*To share every 4 people*

The best 100% Iberian ham D.O. "Los Pedroches"

Foie gras mi-cuit with homemade Gin & Tonic and Rum & Coke jellies

Organic tomato salad, burrata, pine nut pesto, and Iberian ham crisps

Croquettes Cured Manchego cheese and Cured beef and wild mushrooms

*Choose 1 dish per person from...*

40-day dry-aged beef loin chop from Guadarrama (Mountains of Madrid)

Meatballs in sauce stewed with Black Angus beef and suckling pig

Crispy beef cheek meat with red wine sauce

Piquillo peppers (small red peppers) stuffed with hake and fish sauce

Grilled Tuna Belly, glazed with Teriyaki sauce

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## *All menus include*

### **WINE CELLAR**

Mahou Classic and five-star beer, Soft drinks and juices

Vega Deo 100%, Verdejo D.O. Rueda

Palacio de Sada D.O. Navarra rosado

Edulis tinto crianza D.O. Rioja

La Veguilla D.O. Ribera del Duero

### **ADDITIONAL INFORMATION**

In order to close the group reservation, a deposit of €10 PER PERSON must be made by bank transfer or in cash at the restaurant if you prefer.

Diners must be confirmed 24 hours in advance, charging for the full amount of the menus in case any of them fail in the hours prior to the reservation.

Payments by restaurant check are not accepted.

All drinks consumed before the event will be paid for along with the menus at the end of the dinner.