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COCKTAIL MENUS 2025

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For groups of more than 30 diners

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

*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

*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

Diner Option

Consult conditions and prices.



Cocktail · Option 1 · €38 (VAT included)

Assorted homemade croquettes
Crispy shrimp and turmeric
Mushroom and octopus salad with cheese and pine nut vinaigrette
Candied bacon on sweet potato cream and its crisp
Creamy smoked potato, blood sausage mousse, and piparra
Wok of vegetables and prawns Thai style
Fried fish
Mini sandwiches of pork loin, caramelized onion, and old mustard
Chocolate brownie

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***Winery: Red Wine D.O. Navarra “Fortius”,
white wine D.O. Rueda “Tierra Buena”,
beer and non-alcoholic beer, mineral water, soft drinks.***

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(Duration of 2 hours)

Cocktail · Option 2 · 48€ (inclusive of VAT)

Assorted Iberian cold cuts
(Ham, loin, chorizo, and salchichón)
Crystal bread with confit duck, avocado, and apple
Sautéed portobello mushrooms, kale, and salmon marinated in ginger
Homemade migas, chistorra, poached egg, and walnut cream
Corvina ceviche with orange and red chili
Oxtail mousse with date and apricot jam
Beetroot gazpacho with pistachio and cheese
Seafood rice with cilantro sauce
Battered cod with quince alioli
Mini burgers of aged beef, brie, and crispy onion
Assorted Pastries “Casa Pasteles”

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***Winery: Red Wine D.O. Ribera del Duero “Melior, crianza”,
white wine D.O. Rueda “Tierra Buena”,
beer and non-alcoholic beer, mineral water, soft drinks.***

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(Duration of 2:30 hours)



Cocktail · Option 3 · 52€ (inclusive of VAT)

Iberian acorn-fed ham (DO Los Pedroches)
Prawns in mint tempura
Mussel salad in escabeche, pink grapefruit, and basil cream
Poached egg, julienne vegetables in wine, and truffle sauce
Beef ragout with Spanish sauce
Brioche torrija, marinated cod, and habanero pil pil
Confit mushrooms with leek cream and black olive
Country rice with Iberian cheek
Salmorejo con su jamón crujiente
Rape frito con alioli de pimiento cristal
Presa ibérica, berenjena asada, pan cristal y salsa de oporto
Tartaletas variadas

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***Bodega: Vino Tinto DO Rioja “Glorioso, crianza”,
vino blanco DO Rueda “Tierra Buena”,
beer and non-alcoholic beer, mineral water, soft drinks.***

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(Duration of 2:30 hours)



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.

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.

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

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