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COCKTAIL-STYLE MENUS 2026

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Lunch service: 13:00 pm–18:00 pm Dinner service: 20:00 pm–00:30 am

Option to extend after-lunch service: 18:00 pm–21:00 pm

(Season: October–May)

Please inquire for terms and pricing. Includes private and exclusive use of the restaurant's glass-enclosed terrace

Cocktail Garden private hire & exclusivity (Season: May–October)

hours: 6:00 pm–9:00 pm Reservation & exclusivity: €500(VAT included) + agreed minimum spend

Late-night snacks option

Please inquire for terms and pricing.



Cocktail · Option 1 · 40€ (VAT included)

Colds Bites

Crystal bread, roasted eggplant, and salmon tiradito
Pickled mussel and octopus salad with smoked cheese and grapefruit vinaigrette
Panipuri filled with dry-aged beef steak tartare and mustard
Mango gazpacho with duck and sweet-and-sour pearl onion

Hot Selections

Ham croquettes with prunes and tamarind
Crispy Sacromonte-style fritters
White bean stew with pork trotters and radishes
Cod in almond marinade with glass pepper aioli
Dry-aged sirloin mini burger with gouda and crispy onion
Assorted house-made petit fours

Wine selection:

Red wine D.O. Navarra "Fortius,"
white wine D.O. Rueda "Tierra Buena,"
beer and non-alcoholic beer, mineral water, and soft drinks.

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(Duration: 2 hours)



Cocktail · Option 2 · 50€ (VAT included)

Colds Bites

Selection of acorn-fed Iberian cured meats
Payoyo cheese yogurt with hazelnuts and Porto-marinated melon
Ginger-marinated prawn tartare with crispy roll and mustard
Apple salmorejo with crispy ham and Basque piparra pepper
Rye bread with escalivada vegetables and “León” cured beef

Hot Selections

Goose croquettes with apple and dried apricots
Crispy shrimp with turmeric and pine nuts
Traditional breadcrumbs with chistorra sausage, poached egg, and walnut cream
Andalusian-style meagre with aromatic herb emulsion
Acorn-fed Iberian pork presa with cilantro mojo verde and hazelnuts
Assorted cakes

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Wine selection:

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

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(Duration: 2.5 hours)



Cocktail · Option 3 · 55€ (VAT included)

Colds Bites

Iberian ham and Montefrío cheese
Coconut–lime kefir broth with foie gras and spelt cracklings
Brioche with butter, roasted peppers, and Cantabrian anchovy “00”
Puff pastry coca with crisp vegetables and soy-marinated Iberian pork
Tuna tartare with pistachio–mint cream and rosemary crisp

Hot Selections

Cashew cream with citrus, pork jowl and orange
Low-temperature egg with “ajoatao” and truffle
Lamb sweetbreads with chestnuts and tarragon
Artichoke, mushroom, and turnip stew
Salmon cubes in a light fennel escabeche
Dry-aged short loin with walnut bread, caramelized onion, and teriyaki
Mango and cardamom mousse with chocolate crumble

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Wine selection:

Red wine D.O.Rioja “Glorioso, Crianza,”
white wine D.O. Rueda “Tierra Buena,”
beer and non-alcoholic beer, mineral water, and soft drinks

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(Duration: 2.5 hours)



Extras and Add-ons

Ham carving station

(€160 + Iberian Ham at €52/kg. Approx. 8.5 kg pieces)

Cheese station 380€

(10 selections, national & international)

Mixed drinks

Domestic & imported: 8€ each.

Premium mixed drinks (price upon request, depending on brand)

Open bar

Domestic & imported 2 hours/person: 26€ per person (VAT included)

3 hours/person: 36€ per person (VAT included)

Terms & Conditions

Per municipal ordinance (noise control and respect for our neighbors), hiring music/DJs and/or livebands is not permitted.

The restaurant features background music throughout the venue. For after-lunch service and open bar, we provide a JBL Bluetooth speaker to ensure noise and decibel control.

The menu open bar begins once all guests have arrived and ends with dessert.

Any drinks ordered beforehand will be paid at the bar or added to the final bill.