



COCKTAIL MENUS

2026 Season

An elegant, flexible and social way to celebrate overlooking the Alhambra

FOR GROUPS OF MORE THAN 30 GUESTS

Three menus with wine and drinks included, lasting between 2 and 2½ hours.

COMPARE EACH MENU AT A GLANCE

Three ways to celebrate

All menus include wine, beer, alcohol-free beer, mineral water and soft drinks. Prices include VAT.

OPTION 1

€40

10 dishes

4 cold · 5 hot · sweet selection

2 hours

OPTION 2

€50

11 dishes

5 cold · 5 hot · tartlets

2½ hours

OPTION 3

€55

12 dishes

5 cold · 6 hot · dessert

2½ hours

DESIGNED FOR SOCIALISING

Fluid service, a varied selection of bites and freedom for guests to move around.

A DYNAMIC EXPERIENCE OVERLOOKING THE ALHAMBRA

Cocktail · Option 1

€40 · VAT included

● COLD SELECTION

Crisp flatbread, roasted aubergine and salmon tiradito

Pickled mussels and octopus salad with smoked-cheese and grapefruit vinaigrette

Pani puri with aged-beef steak tartare and mustard

Mango gazpacho with duck and sweet-and-sour baby onion

● HOT SELECTION

Ham, prune and tamarind croquettes

Crisp Sacromonte-style fritters

White bean stew with pig's trotters and radish

Almond-marinated cod with sweet red pepper aioli

Aged sirloin mini burger with Gouda and crispy onion

Selection of petits fours from Casa Pasteles

WINE AND DRINKS INCLUDED

Fortius red, D.O. Navarra · Tierra Buena white, D.O. Rueda · beer and alcohol-free beer · mineral water · soft drinks

Service duration: 2 hours

A DYNAMIC EXPERIENCE OVERLOOKING THE ALHAMBRA

Cocktail · Option 2

€50 · VAT included

● COLD SELECTION

Selection of acorn-fed Ibérico cured meats
Payoyo cheese yoghurt with hazelnuts and port-marinated melon
Ginger-marinated prawn tartare, crisp roll and mustard
Apple salmorejo with crisp ham and Basque piparra pepper
Rye bread, escalivada and cured beef from León

● HOT SELECTION

Goose, apple and dried-apricot croquettes
Crisp baby shrimp with turmeric and pine nuts
Migas with chistorra, poached egg and walnut cream
Andalusian-style meagre with aromatic herb emulsion
Acorn-fed Ibérico pork presa with coriander mojo verde and hazelnuts
Assorted tartlets

WINE AND DRINKS INCLUDED

Melior Crianza red, D.O. Ribera del Duero · Tierra Buena white, D.O. Rueda · beer and alcohol-free beer · mineral water · soft drinks

Service duration: 2½ hours

A DYNAMIC EXPERIENCE OVERLOOKING THE ALHAMBRA

Cocktail · Option 3

€55 · VAT included

● COLD SELECTION

Ibérico ham and Montefrío cheese
Coconut and kefir-lime soup with foie gras and spelt pork crackling
Brioche, butter, roasted peppers and Cantabrian anchovy 00
Puff-pastry coca with crisp vegetables and soy-marinated Ibérico pork pluma
Bluefin tuna tartare, pistachio and mint cream, rosemary crisp

● HOT SELECTION

Cashew cream with citrus, pork jowl and blood orange
Slow-cooked egg, ajoatao and truffle
Lamb sweetbreads with chestnuts and tarragon
Artichoke, mushroom and turnip stew
Salmon bites in a mild fennel escabeche
Aged striploin, walnut bread, caramelised onion and teriyaki
Mango and cardamom mousse with chocolate soil

WINE AND DRINKS INCLUDED

Glorioso Crianza red, D.O. Rioja · Tierra Buena white, D.O. Rueda · beer and alcohol-free beer · mineral water · soft drinks

Service duration: 2½ hours

ADDITIONAL SERVICES

Complete the experience

IBÉRICO HAM CARVER

€160 + acorn-fed Ibérico ham at €52/kg

Each ham weighs approximately 8.5 kg.

CHEESE STATION

€380

A selection of 10 Spanish and international cheeses.

MIXED DRINKS

€8 each

Spanish and international brands. Premium labels: price on request.

OPEN BAR

2 hours: €26/person · 3 hours: €36/person

Spanish and international selection. VAT included.

A PROPOSAL TAILORED TO YOU

We can adapt the services and pace of the event to your group's needs.

TIMES AND CONDITIONS

Useful information for planning your event

SERVICE TIMES

Lunch: 13:00-18:00

Dinner: 20:00-00:30

Extended after-lunch service: 18:00-21:00, October to May. Includes exclusive use of the glazed terrace. Prices and conditions on request.

COCKTAIL GARDEN

Available from May to October. Time: 18:00-21:00.

Exclusive reservation: €500 including VAT, plus a pre-agreed minimum spend.

Late-night food option available on request.

GENERAL CONDITIONS

- In accordance with local regulations and out of respect for our neighbours, DJs, amplified music and live bands are not permitted.
- The restaurant has background music and a JBL Bluetooth speaker for after-dinner service and open-bar events, subject to noise limits.
- The open bar begins once all guests have arrived and ends when the cocktail-menu service concludes.
- Drinks ordered before the service begins must be paid for at the bar or added to the final bill.

REQUEST YOUR TAILORED PROPOSAL

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