



GROUP MENUS

2026 Season

Fine dining, iconic views and a celebration tailored to you

FROM €50 PER PERSON · WINE AND DRINKS INCLUDED

Three proposals for private celebrations and corporate events overlooking the Alhambra.

CHOOSE THE FORMAT THAT BEST SUITS YOUR EVENT

Three menus, one memorable experience

All menus include wine, drinks and coffee. Prices include VAT.

MENU 1

€50

Classic format

Appetisers · 2 sharing dishes · seasonal starter · choice of main course · dessert

MENU 2

€55

Enhanced dining experience

Appetisers · 2 sharing dishes · seasonal starter · choice of main course · dessert

MENU 3

€60

Tasting journey

Appetisers · 5 individual courses · dessert · upgraded wine selection

WELCOME DRINKS ON THE TERRACE

Add €4 per person: unlimited drinks and both appetisers served for approximately 20-25 minutes.

GROUP DINING PROPOSAL

Menu 1

€50 · VAT included

● APPETISERS

Crispy sobrasada, pumpkin and olives
Hake croquettes with roasted red pepper and cashews

● TO SHARE

Baby chard salad with burrata, portobello mushroom, sweet fruits and mustard vinaigrette
Crisp bread with marinated salmon and Ibérico relish

● SEASONAL INDIVIDUAL COURSE

Courgette and cider velouté with rocket and blue cheese
or
Andalusian gazpacho

● MAIN COURSE · CHOOSE ONE

Oven-baked salmon, leek en papillote and toasted peanut Biscay sauce
or
Confit Ibérico pork cheek, celeriac and Tempranillo reduction

● DESSERT

Vanilla torrija, banana and nougat ice cream

RECOMMENDED EXTRA

WELCOME DRINKS ON THE TERRACE

Add €4 per person: unlimited drinks and both appetisers served for approximately 20-25 minutes.

WINE AND DRINKS INCLUDED

Tierra Buena white, D.O. Rueda · Melior red, D.O. Ribera del Duero

Water · beer · soft drinks · coffee

GROUP DINING PROPOSAL

Menu 2

€55 · VAT included

● APPETISERS

Crisp flatbread with basil hummus and marinated cod
Citrus tempura artichoke with shellfish mousseline

● TO SHARE

Green salad with nuts, roasted cherry tomatoes, orange, walnut vinaigrette and Parmesan
King prawns and mushrooms with almond and sun-dried tomato sauce

● SEASONAL INDIVIDUAL COURSE

Leek and potato velouté with pear and Madras curry
or
Salmorejo with duck ham and pickles

● MAIN COURSE · CHOOSE ONE

Roasted meagre, crisp vegetables and coconut-lime sauce
or
Beef terrine, smoked sweet potato and coffee glaze

● DESSERT

Dulce de leche panna cotta, passion fruit and caramelised nuts

RECOMMENDED EXTRA

WELCOME DRINKS ON THE TERRACE

Add €4 per person: unlimited drinks and both appetisers served for approximately 20-25 minutes.

WINE AND DRINKS INCLUDED

Tierra Buena white, D.O. Rueda · Melior red, D.O. Ribera del Duero

Water · beer · soft drinks · coffee

GROUP DINING PROPOSAL

Menu 3

€60 · VAT included

● APPETISERS

Acorn-fed Ibérico ham and Montefrío cured cheese in olive oil
Creamy Brie, apple and prune croquettes

● INDIVIDUAL TASTING COURSES

Artichoke heart with foie gras and olive tapenade
.
Brioche, slow-cooked beef shin and basil cream
.
Squid stuffed with spinach, pistachio crumb, sage and watercress cream
.
Grilled beef tenderloin, roasting jus and roasted beetroot purée
.
Turbot loin, saffron pilpil, wild mushroom and chestnut ragout

● DESSERT

Homemade cheesecake with warm chocolate

RECOMMENDED EXTRA

WELCOME DRINKS ON THE TERRACE

Add €4 per person: unlimited drinks and both appetisers served for approximately 20-25 minutes.

WINE AND DRINKS INCLUDED

Marqués de Riscal white, D.O. Rueda · Glorioso Crianza red, D.O. Rioja

Water · beer · soft drinks · coffee

ADDITIONAL SERVICES

Make your event even more memorable

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.

WOULD YOU LIKE TO PERSONALISE THE EXPERIENCE?

Tell us your plans and we will tailor a proposal to the format and pace of your event.

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 dessert is served.
- Drinks ordered before the service begins must be paid for at the bar or added to the final bill.
- For groups of more than 30 guests, one main course must be selected unless fixed quantities of the fish and meat options are agreed in advance.

REQUEST YOUR TAILORED PROPOSAL

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