

FINGER FOOD

(25 A 150PAX.)

7 dishes to choose from:

Classic gazpacho

Tomato and avocado tartare with lime and red chilli

vinaigrette Vegetable samosas with toasted sesame seeds

Peking duck roll

Gyoza with sriracha sauce and sesame seeds

Mini beef burgers with cheese and bacon Yakitori chicken skewers

Brioche with braised pork cheeks and piparra mayonnaise

Pulled pork bao bun

Homemade brownie

Seasonal fruit skewer

€50 per person, VAT included/2 hours of service

* The choice must be communicated at least 14 days in advance.

MENÚ PAELLA

(25 A 100PAX.)

Starters to share:

Bread, dip and olives

Homemade Russian salad with tuna belly

Homemade ham croquettes

Vegan vegetable gyozas

Main course to choose from:

El Chaval fish and seafood paella

Vegetable paella

Dessert of your choice:

Selection of mini cakes

Seasonal fruit skewer

€55 per person, VAT included / 2 hours of service

* The choice must be communicated at least 14 days in advance.

Choice of menu

(25 A 100PAX.)

Bread, aioli & olives

Choice of starters:

Sea bass ceviche with mango, tiger's milk and crispy banana

Chicken and avocado salad with honey and mustard vinaigrette

Vegetable gyozas

Andalusian-style squid

Clams marinara

Main course options:

Grilled sea bass fillets with sautéed vegetables Monkfish skewer
with rice

El Chaval entrecôte with the chef's potatoes and Padrón peppers

Grilled Galician beef picaña with chimichurri, Padrón peppers and
chips

Vegetarian vegetable lasagne

Desserts

Selection of mini cakes

€57 per person, VAT included/2.5 hours of service

* The choice must be communicated at least 14 days
in advance.

Menu to share

(1 dish for every 4 people)

(10 TO 50 PAX)

Bread, aioli and olives

Burrata salad on green leaves with red fruit jam

Tuna tartare with mango and crispy wonton Our homemade
ham croquettes

Chicken and vegetable gyozas

Fried squid with tartar sauce

Chef's pork crackling with barbecue sauce and honey

Assortment of desserts

or

Seasonal fruit platter

€60 per person, VAT included/2.5 hours of service

***Your choice must be communicated at least 14 days
in advance**

BEBIDAS

Package No. 1

White wine

La Charla, Verdejo, D.O. Rueda

Red wine

Azpilicueta, Crianza, D.O. Rioja Viura 100%

Beer, soft drinks, water

Coffee & Tea

€30 per person, VAT included

Package No. 2

White wine:

Leiras, Albariño, D.O. Rias Baixas

Red wine:

Tarsus, D.O. Ribera del Duero

Beer, soft drinks, water

Coffee & Tea

€35 per person, VAT included

Pacage No. 3 (Open bar)

Welcome drink

(cava, beer, vermouth or soft drink)

White, rosé and red wine

Beer, soft drinks, water, coffee & tea

+ Standard mixers (rum, gin, vodka, whisky) + Mojito,
Caipirinha & Aperol Spritz

€42 per person, VAT included/min. 2 hours of
service €15 per person/extra hour of service

*1 bottle of wine for every 2 people. Beverage packages are valid for the same duration as the selected meal. The wine selection may vary during the season depending on winery stock.*1 bottle of wine for every 2 people. Beverage packages are valid for the same duration as the selected meal. The wine selection may vary during the season depending on winery stock.

CONDITIONS

PAYMENT TERMS

If the event is confirmed, payments must be made as follows:

50% of the total order value upon confirmation.

50% of the total order value one week before arrival.

If any extra costs arise on the day of the event, these must be paid on the same day at the end of the service.

Once the reservation has been made, 20% of the total amount will be forfeited.

CANCELLATION TERMS

In the event of cancellation of the entire group of customers or specific items on the programme:

In the event of cancellation between 60 and 31 days before the arrival of the customers, 50% of the services booked on the programme will be invoiced as a cancellation fee and, where applicable, the payments on account of the different companies providing the service. In the event of cancellations made between 6 and 3 days before the arrival of the customers, 75% of the reserved services will be invoiced as a cancellation fee.

Cancellations made between 7 days and the day of the event will be charged at 100%. Delays by the group without at least 48 hours' notice will not result in a change in the end time of the service.

CONDITIONS FOR DINERS

Groups must consist of at least 25 diners. In the event of a reduction in the number of attendees by more than 5 people between 7 and 5 days before, the day before or on the day of the event. 75% of the reserved services will be charged as a cancellation fee. Cancellations made between 7 days and the day of the event will be charged at 100%. All our quotes include the restaurant's decoration and furniture. If you wish to use other furniture or decoration, the cost of renting, removing part or all of it will be at your expense.