

BEEWI

SANTA CATALINA

GROUP MENU No. 1

Menu for a minimum of 10 people

€45 per person

APPETISER

Bread and olives combo

Carrot cream soup with truffle aroma and toasted sunflower seeds

STARTERS TO SHARE

Tuna tartare with avocado

Aubergine toast with goat's cheese

Pulled pork taco with ranchera sauce and pickled onion

MAIN COURSES:

Iberian sirloin medallions with Pedro Ximenez sauce, potato wedges and sautéed mushrooms

Thai vegetable curry with coconut cream

Duck confit with mango chutney and potato wedges

Roasted hake with baked potatoes and sautéed vegetables

DESSERTS

Assorted desserts

DRINKS

Water, beer and soft drinks (2 per person)

WINE SELECTION

Red wine: Viña Pomal Crianza D.O. Rioja (1 for every 4 people)

White wine: Legaris, Verdejo D.O. Rueda (1 for every 4 people)

COFFEE



GROUP MENU No. 2

Menu for a minimum of 10 people

€50.00 per person

APPETISER

Bread, olives and aioli combo

Cream of pumpkin soup with toasted sesame seeds

STARTERS TO SHARE

Iberian ham platter with crystal bread and tomato sauce

Foie micuit with apple compote and toast

Prawn ceviche with papaya and avocado

MAIN COURSES (choose one):

Iberian pork cheeks in red wine, mashed potatoes and sautéed asparagus

Roasted cod with potatoes and spinach and black garlic aioli

Turkey roll stuffed with mushrooms and pistachios with truffle sauce and carrot purée

Noodles with seasonal vegetables and wok sauce

DESSERTS

Assorted desserts

DRINKS

Water, beer and soft drinks (2 per person)

WINE TO CHOOSE FROM:

Red wine: Legaris Roble D.O. Ribera de Duero (1 for every 4 people)

White wine: La Duda, Godello. (1 for every 4 people)

COFFEE

BEEWI

SANTA CATALINA

GROUP MENU No. 3

Menu for a minimum of 10 people

€55.00 per person

APPETISER

Bread, olives and aioli combo

Seafood cream soup with prawn oil

STARTERS TO SHARE

Iberian ham platter with crystal bread and tomato

Foie micuit with apple compote and toast

XL cannelloni with Pedro Ximenez pork cheeks

MAIN COURSES (choose one):

Beef sirloin medallions, sautéed mushrooms and tempura

Galician beef picaña roasted in its own juices, creamy potatoes and vegetables

Roasted sea bass fillets with sautéed vegetables and celery purée.

Thai tofu curry with vegetable raolas and basmati rice

DESSERTS

Assorted desserts

DRINKS

Water, beer and soft drinks (1 for every 2 people)

WINE TO CHOOSE FROM:

Red wine: Viña Pomal Selección 500 D.O. Rioja (1 for every 4 people)

White wine: Leiras. Albariño. (1 for every 4 people)

COFFEE



4 FINGER FOOD MENU

€45.00

Menu for a minimum of 10 people

Gyosas with sriracha sauce and sesame seeds

Mini beef burgers with cheese and bacon.

Mexican taco with marinated tuna, guacamole and pico de gallo

Tomato and avocado tartare with lime vinaigrette and red chilli.

Nachos with cheese, chilli con carne, guacamole, jalapeños and pico de gallo

Brioche with braised pork cheeks and piparra mayonnaise

Yakitori chicken skewers

Pulled pork bao bun

Blueberry cheesecake

DRINKS (unlimited drinks until dessert service)

Water, beer, soft drinks, wine, vermouth, cava.



SPECIAL BEEWI & GINTONERIA MENU

Menu for a minimum of 10 people

RRP €40.00 per person

SNACK MENU:

- Pepper cheese cubes with truffle oil
- Iberian ham platter with crystal bread and tomato sauce
- Nachos with cheese, guacamole, jalapeños, pico de gallo and ranchera sauce
- Angus mini burger with cheese and bacon
- Ham and cheese quesadillas
- Yakitori chicken skewers
- Ham croquettes
- Chicken gyozas with sweet chilli and sesame seeds
- Chocolate and walnut brownie

Drinks:

1½ hours of unlimited water, soft drinks, beer and wine

Mixers (non-premium) at a reduced price of £7.00 served at the Gintoneria Beewi