



MENUS FOR UP TO 20 PERSONS MENU

1

STARTERS FOR THE TABLE CENTRE

RUSSIAN POTATO SALAD WITH LANGOUSTINES AND TUNA BELLY ON
CRISPY BREAD

ORLY-STYLE FRIED CALAMARI WITH ALI-OLI SAUCE

CHARCOAL-GRILLED ARTICHOKE WITH "AJOBLANCO" (COLD ALMOND AND
GARLIC SOUP)

MAIN DISHES À LA CARTE

SAUTÉED VEGETABLES, WITH OR WITHOUT IBERIAN
HAM, OR

ORLY-STYLE CHUNKS OF COD WITH FRESH TOMATO,
OR

HAKE IN GREEN SAUCE WITH GREEN
VEGETABLES, OR

CHARCOAL-GRILLED IBERIAN "SECRETO" (MARBLED PORK)
WITH CHIMI-CHURRI, OR

CHARCOAL-GRILLED BEEF CHOP (200GR)

DESSERTS FOR THE TABLE CENTRE

CREAM AND CRÈME

PÂTISSIÈRE MILLE FEUILLES

SACHER CAKE

"SOBAO PASIEGO" CAKE FRITTER

DRINKS

BEERS FROM MADRID, SOFT

DRINKS (SODAS) AND WATER

WHITE WINE (RUEDA/RIAS BAIXAS)

RED WINE (RIOJA/R.DEL DUERO/WINES FROM MADRID-

CASTILE) COFFEES OR TEAS

PRICE PER PERSON: 50€ INCLUDING VAT

-In this establishment, fish that is to be consumed raw or semi-dried is frozen in advance, in accordance with ROYAL DECREE 1420/2006, of 1 December, on the prevention of parasitosis caused by anisakis in fish products supplied by establishments which serve food to end consumers or communities.

-In this establishment, we provide detailed information to customers on the allergenic substances present in our products, in accordance with the provisions of EU Regulation 1169/2011. Please ask our staff before ordering.



MENUS FOR UP TO 20

PERSONS MENU 2

STARTERS FOR THE TABLE CENTRE

VINEGAR-MARINATED AND SALTED ANCHOVIES WITH SPICY PICKLES

MAGNUM BLOOD SAUSAGE WITH ONION CONFIT AND GRAPES

CHARCOAL-GRILLED ARTICHOKE WITH "AJOBLANCO" (COLD ALMOND AND GARLIC SOUP)

IBERIAN HAM CROQUETTE

MAIN DISHES À LA CARTE

CHARCOAL-GRILLED RICE WITH
VEGETABLES OR
ORLY-STYLE CHUNKS OF COD WITH FRESH TOMATO,
OR
HAKE IN GREEN SAUCE WITH GREEN
VEGETABLES, OR
CHARCOAL-GRILLED IBERIAN "SECRETO" (MARBLED PORK)
WITH CHIMI-CHURRI, OR
CHARCOAL-GRILLED BEEF CHOP (200GR)

DESSERTS FOR THE TABLE CENTRE

CREAM AND CRÈME
PÂTISSIÈRE MILLE FEUILLES
SACHER CAKE
"SOBAO PASIEGO" CAKE FRITTER
DRINKS BEERS
FROM MADRID, SOFT
DRINKS (SODAS) AND
WATER
WHITE WINE (RUEDA/RIAS BAIXAS)
RED WINE (RIOJA/R.DEL DUERO/WINES FROM MADRID-
CASTILE) COFFEES OR TEAS
PRICE PER PERSON, 50€ INCLUDING VAT**

** Prices from Mondays to Thursdays

Days before Public Holidays, Weekends or December, 20% surcharge

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MENUS FOR UP TO 40 PERSONS

SERVED AT THE TABLE

MENU 1

STARTERS FOR THE TABLE CENTRE

RUSSIAN POTATO SALAD WITH LANGOUSTINES AND TUNA BELLY ON
CRISPY BREAD

SEMI-SALTED TUNA WITH "SALMOREJO" (TOMATO AND BREAD) SOUP AND
HERRING ROE

CHARCOAL-GRILLED ARTICHOKE WITH "AJOBLANCO" (COLD ALMOND AND
GARLIC SOUP)

MINI-CASSEROLES OF RICE WITH GREEN VEGETABLES

MIXED FISH FRY-UP

INDIVIDUAL DISHES

CHARCOAL-GRILLED IBERIAN "SECRETO" (MARBLED PORK) WITH MADRID-
STYLE CHIMI-CHURRI AND POTATO CONFIT.

DESSERTS FOR THE TABLE CENTRE

SACHER CAKE
ALMOND TART WITH CUSTARD
CRYSTALLISED PINEAPPLE WITH
BASIL

DRINKS BEERS

FROM MADRID, SOFT
DRINKS (SODAS) AND
WATER

WHITE WINE (RUEDA/RIAS BAIXAS)
RED WINE (RIOJA/R.DEL DUERO/WINES FROM MADRID-
CASTILE) COFFEES OR TEAS

PRICE PER PERSON, 56€ INCLUDING VAT**

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MENUS FOR UP TO 40 PERSONS

SERVED AT THE TABLE

MENU 2

STARTERS FOR THE TABLE CENTRE

TOMATO SALAD WITH TUNA BELLY

VINEGAR-MARINATED ANCHOVIES WITH HOME-MADE SPICY PICKLES

CHARCOAL-GRILLED ARTICHOKE WITH "AJOBLANCO" (COLD ALMOND AND GARLIC SOUP)

PREMIUM BLOOD SAUSAGE WITH ONION CONFIT AND GRAPES

ORLY-STYLE CHUNKS OF FRIED COD

INDIVIDUAL DISHES

*BLACK RICE WITH CUTTLEFISH AND ALI-OLI SAUCE

DESSERTS FOR THE TABLE CENTRE

SACHER CAKE

CRYSTALLISED PINEAPPLE WITH BASIL

DRINKS

BEERS FROM MADRID, SOFT
DRINKS (SODAS) AND WATER

WHITE WINE (RUEDA/RIAS BAIXAS)

RED WINE (RIOJA/R.DEL DUERO/WINES FROM MADRID-CASTILE)

COFFEES AND TEAS

PRICE PER PERSON, 52€ INCLUDING VAT**

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MENUS FOR UP TO 60 PERSONS

SERVED AT THE TABLE

MENU 1

STARTERS, ALL AT THE TABLE CENTRE

ACORN-FED IBERIAN PORK SHOULDER WITH "ANTEQUERA" BREADSTICKS

VINEGAR-MARINATED ANCHOVIES WITH HOME-MADE SPICY PICKLES

SEMI-SALTED TUNA WITH "SALMOREJO" (TOMATO AND BREAD) SOUP AND
HERRING ROE

CHARCOAL-GRILLED ARTICHOKE WITH "AJOBLANCO" (COLD ALMOND AND
GARLIC SOUP)

PREMIUM BLOOD SAUSAGE WITH ONION CONFIT AND GRAPES

ORLY-STYLE CHUNKS OF FRIED COD

*BLACK RICE WITH CUTTLFISH AND ALI-OLI SAUCE

DESSERTS FOR THE TABLE CENTRE

SACHER CAKE

CRYSTALLISED PINEAPPLE WITH BASIL

DRINKS

BEERS FROM MADRID, SOFT
DRINKS (SODAS) AND WATER

WHITE WINE (RUEDA/RIAS BAIXAS)

RED WINE (RIOJA/R.DEL DUERO/WINES FROM MADRID-CASTILE)

COFFEES AND TEAS

PRICE PER PERSON, 60€ INCLUDING VAT**

** Prices from Mondays to Thursdays

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