

## EVENTS

(From 12 diners)

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### MENU 1

(To share one portion for every four diners)

HAM AND PRAWN CROQUETTES

TOMATOES FROM THE GARDEN WITH HOMEMADE TUNA BELLY FILLETS

SALMON MARINATED IN OUR OWN WAY

GRILLED OCTOPUS LEGS WITH SWEET POTATO PURÉE

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BAKED TOAD WITH FRIED GARLIC AND GARLIC SAUCE

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FILLOAS, APPLE WAFER OR CHOCOLATE CAKE

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44,00€ VAT INCLUDED

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### MENU 2

SEAFOOD COCKTAIL

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BAKED TOAD WITH FRIED GARLIC (2/3 OF A PORTION)

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SLOW-COOKED VEAL STEW (2/3 OF A PORTION)

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FILLOAS, APPLE WAFER OR CHOCOLATE TART

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44,00€ VAT INCLUDED

### MENU 3

(To share a portion for every four diners)

IBERIAN HAM WITH GLASS BREAD

HAM AND PRAWN CROQUETTES

SALMON MARINATED IN OUR OWN WAY

SAUTÉED BROAD BEANS WITH POACHED EGG

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SLOW-COOKED VEAL CHEEK STEW

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FILLOAS, APPLE WAFER OR CHOCOLATE TART

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44,00€ VAT INCLUDED

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### MENU 4

(To share one portion for every four diners)

TOMATOES FROM THE GARDEN WITH HOMEMADE TUNA BELLY FILLETS

HAM AND CARABINERO CROQUETTES

GRILLED ROCK OCTOPUS LEGS WITH SWEET POTATO PURÉE

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BAKED TOAD WITH REFRIED GARLIC SAUCE (2/3 OF A PORTION)

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SLOW-COOKED VEAL CHEEKS (2/3 OF A PORTION)

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FILLOAS, APPLE WAFER OR CHOCOLATE TART

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46,00€ VAT INCLUDED

## MENU 5

(To share one portion for every four diners)

IBERIAN HAM WITH GLASS BREAD

SEAFOOD COCKTAIL

HAM AND PRAWN CROQUETTES

SAUTÉED BROAD BEANS WITH HAM AND POACHED EGG

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CHARCOAL-GRILLED SEA BASS WITH BLACK GARLIC PURÉE AND FINE HERBS

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FILLOAS, APPLE WAFER OR CHOCOLATE TART

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50,00€ VAT INCLUDED

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## MENU 6

(To share one portion for every four diners)

TOMATOES FROM THE GARDEN WITH HOMEMADE TUNA BELLY FILLETS

SEAFOOD COCKTAIL

HAM AND PRAWN CROQUETTES

GRILLED ROCK OCTOPUS LEGS WITH SWEET POTATO PURÉE

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GALICIAN BLONDE BEEF SIRLOIN STEAK WITH TRUFFLED PARMENTIER AND  
ITS OWN JUICE

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FILLOAS, APPLE WAFER OR CHOCOLATE CAKE

50,00€ VAT INCLUDED

## MENU 7

(To share one portion for every four diners)

IBERIAN HAM WITH GLASS BREAD

SEAFOOD COCKTAIL

GRILLED ROCK OCTOPUS LEGS WITH SWEET POTATO PURÉE

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BAKED TOAD WITH REFRIED GARLIC SAUCE (2/3 OF A PORTION)

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GALICIAN BLONDE BEEF SIRLOIN STEAK WITH TRUFFLED PARMENTIER AND  
ITS OWN JUICES (2/3 PORTION)

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FILLOAS, APPLE WAFER OR CHOCOLATE TART

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54,00€ VAT INCLUDED

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## MENU 8

(To share one portion for every four diners)

IBERIAN HAM WITH GLASS BREAD

SEAFOOD COCKTAIL

GRILLED ROCK OCTOPUS LEGS WITH SWEET POTATO PURÉE

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BAKED TOAD WITH REFRIED GARLIC (2/3 OF A PORTION)  
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GALICIAN BLONDE BEEF SIRLOIN STEAK WITH TRUFFLED PARMENTIER AND  
ITS OWN JUICES (2/3 PORTION)

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FILLOAS, APPLE WAFER OR CHOCOLATE CAKE  
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54,00€ VAT INCLUDED

## MENU 9

(To share one portion for every four guests)

SALMON MARINATED OUR WAY

BONITO TUNA THIN PIE

HAM AND CARABINERO CROQUETTES

SAUTÉED BROAD BEANS WITH IBERIAN HAM AND POACHED EGG

GRILLED SCALLOPS

MONKFISH STICKS WITH PEAR ALI-OLI

GRILLED GALICIAN BLONDE COW FILLET STEAK

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ASSORTED DESSERTS (Filloas, Brownie and Red Fruits)  
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42,00 € VAT INCLUDED (from 20 people)

## MENU COCKTAIL 1

GILDAS

SALMOREJO (GAZPACHO WITH IBERIAN HAM POWDER)

BOLETUS CREAM

MARINATED SALMON

BONITO TUNA PIE

HAM CROQUETTES

BEEF MINI-BURGER WITH CARAMELISED ONION

CUTTLEFISH MINI-BURGER ON BREAD WITH ITS OWN INK

CRISPY PRAWNS

CASSEROLE OF SLOW-COOKED VEAL CHEEKS

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DESSERT (Filloas, Rice pudding casserole, Brownie)

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42,00€ VAT INCLUDED

**MENU COCKTAIL 2**

ANCHOVY FROM SANTOÑA ON GLASS BREAD

SEAFOOD COCKTAIL

BLONDE GALICIAN BEEF SIRLOIN TARTAR AND SARDINIAN BREAD

SEAFOOD CREAM

SALMON TARTAR WITH A TOUCH OF DILL AND LUMPFISH ROE

CARABINERO CROQUETTES

GUA BAO BREAD STUFFED WITH OXTAIL

RED TUNA TATAKI WITH SESAME CRUST AND TERIYAKI SAUCE

CAPRICE OF GRILLED OCTOPUS AND SWEET POTATO MOUSSE

MONKFISH DELIGHTS WITH PEAR ALI-OLI

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DESSERT (Cream puffs, Rice pudding casserole, Brownie)

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50,00€ VAT INCLUDED

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## BEVERAGE SERVICE

ALL MENUS INCLUDE:

### WHITE WINE

PORTAMILO (RIBEIRO)  
OR  
BLANCO LASECA (RUEDA)

### RED WINE

VIÑA DEL OJA CRIANZA (RIOJA)  
OR  
TIERRA ARANDA (RIBERA DE DUERO)

WATER, SOFT DRINK AND COFFEE

## MENU IMPROVEMENTS (incl. VAT)

**1. Improvements to the wines**  
(Increase of 4,50€ per person)

### White

BURGANS (D.O. RIAS BAIXAS)

### Red

ALTOS CRIANZA (D.O. RIOJA)

HESVERA CRIANZA (D.O. RIBERA DE DUERO)

## **2. Seafood improvements**

OYSTER PLATTER (8 UNITS) - INCREASE 6€/ PERSON

BOILED PRAWN (200 GRS) - INCREASE 6€ / PERSON

BOILED PRAWNS (200 GRS) - INCREASE 4€ / PERSON

For other seafood, please ask for a quotation

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## **CHILDREN'S MENU**

(Under 12 years old)

HAM CROQUETTES

POTATO OMELETTE

SQUID RABAS

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MONKFISH DELICACIES WITH PEAR ALI-OLI  
OR  
WAGYU BURGER WITH FRIES

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CHOCOLATE CAKE WITH ICE CREAM

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34,00 € VAT INCLUDED

## **HIRING CONDITIONS**

(from 20 diners)

### **RESERVATION**

In order to formalise the reservation, an amount equivalent to 20% of the total bill must be paid. This amount will not be refunded in case of cancellation by the client. The reservation will not be effective until this amount is paid, availability cannot be guaranteed until that moment.

### **CONFIRMATION AND PAYMENT**



Confirmation of the number of diners must be made by email at least 5 days prior to the date of the event.

If the number of diners is less than the number of diners contracted by more than 2, the total number confirmed must be paid.

In the event of an increase in the number of diners, the availability of space will not be guaranteed.

### **HOURS**

The stay in the halls will be limited to the following times:

MEALS: Until 6:30 p.m.

DINNERS: Until 1:30 a.m.

### **CAPACITY**

The dining halls will be organised by sections and complete dining halls according to their capacity. If there are fewer diners, they will have to share space.

### **CONSUMPTIONS**

All drinks taken at the bar or at the table before the start of the event and after the meals will be charged according to the menu prices.

### **CONTACT E-MAIL**

restaurantrapallada@gmail.com

### **CONTACT TELEPHONE NUMBER**

**915390892**