

EVENTS
(from 25 guests)

MENU 1

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA
IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD
HAM OR RED PRAWN CROQUETTES
FRIED VEGETABLES AND SHRIMP

LINE-CAUGHT HAKE IN GREEN SAUCE

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

70,00 € + VAT

MENU 2

BOLETUS EDULIS WITH LOW TEMPERATURE EGG

LINE-CAUGHT HAKE WITH BABY SQUID'S OIL
(2/3 OF A SERVING)

BEEF CHEEKS ON TRUFFLED POTATO
(2/3 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

73,00 € + VAT

MENU 3

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA
IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD
HAM OR RED PRAWN CROQUETTES
FRIED VEGETABLES AND SHRIMP

OX SIRLOIN WITH GARLIC SPROUTS TALO

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

73,00 € + VAT

MENU 4

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA
IBERICO CURED HAM WITH CRISPY CRISTAL BREAD
FRIED VEGETABLES AND SHRIMP

LINE-CAUGHT HAKE WITH BABY SQUID'S OIL
(2/3 OF A SERVING)

BEEF CHEEKS ON TRUFFLED POTATO
(2/3 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

75,00 € + VAT

MENU 5

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA
IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD
FRIED VEGETABLES AND SHRIMP

LOIN OF ROASTED MONKFISH WITH BROAD BEANS IN BILBAINE STYLE
(2/3 OF A SERVING)

OX SIRLOIN WITH CRISPY POTATO
(2/3 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

78,00 € + VAT

MENU 5 BIS

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA
IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD
FRIED VEGETABLES AND SHRIMP

LINE-CAUGHT HAKE WITH BABY SQUID'S OIL
(2/3 OF A SERVING)

OX SIRLOIN WITH CRISPY POTATO
(2/3 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

78,00 € + VAT

MENU 6

(Servings to share between four guests)

ANCHOVIES FROM SANTOÑA
HAM OR SHRIMP CROQUETTES
BURRATA DELLA PUGLIA WITH FRESH TOMATOES
PAN-FRIED CLAMS FROM CARRIL

OX SIRLOIN WITH CRISPY POTATO

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

79,00 € + VAT

MENU 7

BOLETUS EDULIS WITH LOW TEMPERATURE EGG

LINE-CAUGHT HAKE WITH BABY SQUID'S OIL
(2/3 OF A SERVING)

OX SIRLOIN WITH CRISPY POTATO
(2/3 DE OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES
OR
CAMELIZED FRENCH TOAST
OR
LEMON CAKE

80,00 € + VAT

MENU 8

(Servings to share between four guests)

ANCHOVIES FROM SANTOÑA
HAM OR RED PRAWN CROQUETTES
BURRATA DELLA PUGLIA WITH FRESH TOMATOES
PAN-FRIED CLAMS FROM CARRIL

WILD SEABASS WITH NOODLES OF SQUID AND WHEAT ASPARAGUS

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

80,00 € + VAT

MENU 9

BOLETUS EDULIS WITH LOW TEMPERATURE EGG

LOIN OF ROASTED MONKFISH WITH BROAD BEANS IN BILBAINE STYLE
(2/3 OF A SERVING)

OX SIRLOIN WITH CRISPY POTATO

(2/3 DE OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

82,00 € + VAT

MENU 10

BOLETUS CREAM

GALICIAN LOBSTER SALAD WITH LIO FRUITS

WILD SEABASS WITH NOODLES OF SQUID AND WHEAT ASPARAGUS

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

84,00 € + VAT

MENU 11

BOLETUS CREME

GALICIAN LOBSTER SALAD WITH LIO FRUITS

AGED BEEF INGOTS

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

84,00 € + VAT

MENU 12

GALICIAN LOBSTER SALAD WITH LIO FRUITS

WILD SEABASS WITH NOODLES OF SQUID AND WHEAT ASPARAGUS
(2/3 OF A SERVING)

OX SIRLOIN WITH CRISPY POTATO
(2/3 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

85,00 € + VAT

BEVERAGES CATERING

ALL MENUS INCLUDE:

WHITE WINE

PIONERO (Rías Baixas)
OR
MARQUÉS DE RISCAL VERDEJO (Rueda)

RED WINE

VIÑA REAL CRIANZA (Rioja)
OR
MIBAL (Ribera del Duero)

APERITIFS, SOFT DRINKS, COFFEE AND CAVA

MENUS' IMPROVEMENTS

(Corresponding VAT must be added to all improvements)

1. Cocktails

Three varieties (8 euros per person)
Six varieties (15 euros per person)

Hiring a Cocktail improvement will give you the exclusivity right to the adjoining terrace during the celebration. If not hired, the exclusivity right will only comprise the indoor dining area without the adjoining terrace.

An approximately 20-minute welcoming cocktail can be offered, choosing three or six products from the ones we offer. A piece and a half will be served for each person. The cocktail will be served between the dining area and the adjoining terrace. In case of bad weather, it will be served in the dining area.

PRAWN FROM HUELVA IN SALMOREJO
HAM CROQUETTE
RED PRAWN CROQUETTE
CLAM CROQUETTE
BITES OF HAKE IN ANDALUSIAN STYLE
BITE OF HAKE WITH CHIVE'S MAYONNAISE
CHERRIES GAZPACHO
OX AND MUSTARD MINI BURGER
POTATO AND OCTOPUS PINCHO

DICES OF SMOKED SALMON PC WITH MUSTARD
PRAWN BROCHETTE
GABARDINA STYLE BREADED CARABINERO PRAWN
PRAWN FRIED WITH GARLIC
SALMON TARTAR
STEAK TARTAR TEASPOON
RED TUNA TARTAR TEASPOON
ROCK FISH CEVICHE
CATALAN CREAM OF FOIE
GYOZA OF RED PRAWN AND MUSHROOMS
HOT TUNA CRUNCHY TACO
COCHINITA PIBIL SOPES
AGED BEEF SOPES
ROASTED POTATOES WITH BRAVA SAUCE
ASSORTED LOBSTER VINAIGRETTE
GILDA
HAM SANDWICH

2. Wine improvements

(6 euros per person)

RED WINE

(RIBERA DEL DUERO)
EMILIO MORO CRIANZA
MONTECASTRO RESERVA
CEPA 21 RESERVA

(RIOJA)
PREDICADOR CRIANZA
IMPERIAL RESERVA
CONTINO RESERVA

WHITE WINE

JOSÉ PARIENTE (D.O. RUEDA)
PAZO SAN MAURO (D.O. RÍAS BAIXAS)

3. Seafood improvements

OYSTER TRAY IMPROVEMENT 12 € / PERSON
BOILED SHRIMPS TRAY IMPROVEMENT 14 € / PERSON
BOILED PRAWNS TRAY IMPROVEMENT 12 € / PERSON

As a Pescaderías Coruñesas restaurant we can offer any kind of seafood.
If any other product is desired, please request an estimate.

CHILDREN EVENTS MENU

(Under 12 years old)

IBERIAN HAM
HAM CROQUETTES
POTATO OMELETTE

LINE-CAUGHT HAKE FRIED IN BATTER AND FRENCH FRIES
OR

OX MEAT HAMBURGUER WITH FRENCH FRIES

THREE CHOCOLATES CAKE WITH ICECREAM

WATER
JUICES
SOFT DRINKS

44,00 € + VAT

CONTRACTING CONDITIONS

RESERVATIONS

To make a formal reservation 20% of the total bill must be paid in advance. The beforementioned amount won't be reimbursed in case the client cancels the reservation. The reservation won't be effective until the 20% of the total bill is paid, and we won't guarantee availability until then.

CONFIRMATION AND PAYMENT

The bill must be paid at least one day before the event is celebrated. The bill will be calculated based on the number of guests the client confirms at least 5 days ahead. In case less guests attend the event, we won't deduct the difference. In case more guests than the total reservation attend we won't guarantee availability, and in case there is, we don't guarantee the same menu will be served.

OPENING HOURS

Our dining areas are open:
LUNCH: Until 6.30 pm
DINNER: Until 1.30 am

CAPACITY

Events will be organized by full dining areas according to availability. The minimum is 25 guests. In case less guests attend, the dining area must be shared.

BEVERAGES AND REFRESHMENTS

All beverages and refreshments served after lunch or dinner will be charged according to the restaurant menu.