

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

GRILLED ROCK OCTOPUSS'S LEGS

LINE-CAUGHT HAKE IN GREEN SAUCE

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

75,00€ + 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

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

75,00€ + 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

GRILLED ROCK OCTOPUSS'S LEGS

OX SIRLOIN WITH GARLIC SPROUTS TALO

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CAMELIZED FRENCH TOAST

OR

LEMON CAKE

75,00€ + 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

78,00€ + VAT

MENU 5

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA

IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD

GRILLED ROCK OCTOPUS'S LEGS

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

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

82,00€ + VAT

MENÚ 6

(Servings to share between four guests)

SELECTED TOMATOES WITH BONITO DEL NORTE VENTRESCA

IBERICO CURED HAM WITH CRISPY CRYSTAL BREAD

GRILLED ROCK OCTOPUS'S LEGS

LOIN OF ROASTED MONKFISH WITH BROAD BEANS IN BILBAINE STYLE
(2/3 DE RACIÓN)

OX SIRLOIN WITH CRISPY POTATO
(2/3 DE RACIÓN)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

83,00€ + VAT

MENU 7

(Servings to share between four guests)

IBERICO HAM

HAM OR SHRIMP CROQUETTES

POTATO SALAD WITH PICKLED ALBACORE

PAN-FRIED CLAMS FROM CARRIL

WILD SEA BASS WITH SQUID NOODLES AND WILD ASPARAGUS

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

84,00€ + VAT

MENU 8

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 OF A SERVING)

BROWNIE WITH CREAM OF YOGURT AND STRAWBERRIES

OR

CARAMELIZED FRENCH TOAST

OR

LEMON CAKE

85,00€ + VAT

MENU 9

LOBSTER VINAIGRETTE

WILD SEA BASS WITH SQUID NOODLES AND WILD ASPARAGUS
(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

90,00€ + VAT

BEVERAGES CATERING

ALL MENUS INCLUDE:

WHITE WINE

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

RED WINE

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

APERITIFS, SOFT DRINKS, COFFEE AND CAVA

MENU'S 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. Menus improvements

(8 euros per person)

RED WINE

(RIBERA DEL DUERO)

VIÑA PEDROSA

MONTECASTRO RESERVA

CEPA 21 RESERVA

(RIOJA)

PREDICADOR CRIANZA

IMPERIAL RESERVA

CONTINO RESERVA

(BIERZO)

MASSURIA

(TORO)

ALMIREZ

WHITE WINE

JOSÉ PARIENTE (D.O. RUEDA)

PAZO SAN MAURO (D.O. RÍAS BAIXAS)

3. Seafood improvements

OYSTER TRAY IMPROVEMENT 15 €/PERSON

BOILED SHRIMPS TRAY IMPROVEMENT 18 €/PERSON

BOILED PRAWNS TRAY IMPROVEMENT 15 €/PERSON

As a Pescaderías Coruñesas restaurant we can offer any kind of seafood.

If any other product is desired, please request an estimate.

EVENTS CHILDREN 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

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 REFRESHMETNS

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

CONTACT EMAIL

Eventos@filandon.es