

GROUPS

(from 10 to 25 guests)

MENU 1

(Servings to share between four guests)

GRILLED TOMATO AND GREEN CHARCOAL ASPARAGUS SALAD

IBERICO HAM OR RED PRAWN CROQUETTES

POTATO SALAD WITH PICKLED ALBACORE

GRILLED ARBIZU CHISTORRA (SAUSAGE)

LINE-CAUGHT BABY SQUID IN ITS INK

OR

GRILLED AGED BEEF CUTLET

(chosen at the moment)

DESSERT

(one choice for the whole group must be selected when hiring the service)

62,00€ + VAT

MENU 2

(Servings to share between four guests)

SELECTED TOMATOES WITH NORTHERN VENTRESCA TUNA

POTATO SALAD WITH PICKLED ALBACORE

GRILLED ROCK OCTOPUSS'S LEGS

IBERICO HAM OR RED PRAWN CROQUETTES

GRILLED LITTLE MONKFISH

OR

GRILLED AGED BEEF CUTLET

(chosen at the moment)

DESSERT

(one choice for the whole group must be selected when hiring the service)

66,00€ + VAT

MENU 3

(Servings to share between four guests)

POTATO SALAD WITH PICKLED ALBACORE

ASSORTED SEAFOOD VINAIGRETTE

IBERICO HAM OR RED PRAWN CROQUETTES

GRILLED ROCK OCTOPUSS'S LEGS

GRILLED LITTLE MONKFISH

OR

GRILLED AGED BEEF CUTLET

(chosen at the moment)

DESSERT

(one choice for the whole group must be selected when hiring the service)

70,00€ + VAT

MENU 4

(Servings to share between four guests)

SELECTED TOMATOES WITH NORTHERN VENTRESCA TUNA

GRILLED AVOCADO WITH SMOKED SALMON PESCADERIAS CORUÑESAS

IBERICO HAM OR RED PRAWN CROQUETTES

GRILLED ROCK OCTOPUSS'S LEGS

GRILLED LITTLE MONKFISH

OR

GRILLED AGED BEEF CUTLET

(chosen at the moment)

DESSERT

(one choice for the whole group must be selected when hiring the service)

75,00€ + VAT

MENU 5

(Servings to share between four guests)

IBERICO HAM

PAN-FRIED CLAMS FROM CARRIL

GRILLED AVOCADO WITH SMOKED SALMON PESCADERIAS CORUÑESAS

RED TUNA TARTAR

GRILLED LITTLE MONKFISH

OR

GRILLED AGED BEEF CUTLET

(chosen at the moment)

DESSERT

(one choice for the whole group must be selected when hiring the service)

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

MENU'S IMPROVEMENTS

(Corresponding VAT must be added to all improvements)

1. Wine 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)

2. 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.

CHILDREN GROUPS MENU

(Under 12 years old)

HAM CROQUETTES

LINE-CAUGHT HAKE FRIED IN BATTER AND FRENCH FRIES
OR

OX MEAT HAMBURGUER WITH FRENCH FRIES

ICECREAM

WATER
JUICES
SOFT DRINKS

35,00 € + VAT

RESERVATION CONDITIONS

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. The assigned table and dinning area will always depend on the restaurant and the availability.

BEVERAGES AND REFRESHMENTS

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

CONTACT EMAIL

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