

DINNER / LUNCH COCKTAIL

(Minimum 40 people)*

* Over 12 years old

These menus will be served as a cocktail, trays will be served for standing guests.

MENU 1

10 VARIETIES OF PINCHOS

2 DESSERTS

BEVERAGES

60,00€ + VAT

MENU 2

8 VARIETIES OF PINCHOS

1 SERVING OF IBERIAN HAM WITH DOUGH
(for each 4 guests)

1 SERVING OF SMOKED SALMON PESCADERÍAS CORUÑESAS
(for each 4 guests)

2 DESSERTS

BEVERAGES

65,00€ + VAT

PINCHOS VARIETIES

PRAWN FROM HUELVA IN SALMOREJO

HAM CROQUETTE

RED PRAWN CROQUETTE

CLAM CROQUETTE

BITE 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
PRAWNS PAN 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

DESSERTS VARIETIES

THREE CHOCOLATES CAKE
CHEESECAKE
CUP OF MERINGE MILK
CUPO OF FROZEN LIME AND PEPPERMINT
CHOCOLATE CROQUETTES

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)

TINTOS

(*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'S COCKTAIL MENU

(Under 12 years old)

In case a children's cocktail is requested, half serving will be calculated, and half of the cost of the chosen menu will be charged. If a seated menu is chosen for the children, an even children menu must be hired.

CHILDREN EVENTS MENU

(Under 12 years old)

IBERIAN HAM
HAM CROQUETTES

Contact email: eventos@filandon.es

POTATO OMELETTE

ROMAN STYLE LINE-CAUGHT HAKE WITH
FRENCH FRIES
OR
OX MEAT HAMBURGUER WITH FRENCH FRIES

CHOCOLATE 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 four days prior the event. The bill will be calculated based on the number of guests that 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 was, we won'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 40 guests.*

* Over 12 years old

BEVERAGES AND REFRESHMENTS

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

CONTACT EMAIL

Eventos@filandon.es