



EVENTOS GRUPO LA MÁQUINA
P57012018



MENU 1
(Minimum 20 people)

STARTERS

(To share)

RUSSIAN SALAD

IBERIAN ACORN SHOULDER

With roasted bread with tomato and virgin olive oil

GRILLED BABY SQUID WITH GARLIC

WHITEBAIT WITH FRIED EGGS

MAIN COURSE *(to choose)*

FRESH HAKE BATTERED OR GRILLED

FRIED MONKFISH INTO PIECES

DICED BEEF SIRLOIN IN GARLIC

STEWED MEATBALLS PUERTA 57 STYLE

DESSERT

PUERTA 57 SELECTION

(Fried milk, caramelized apple compote, "frixuelos" and ice cream)

DRINKS

CUNE SPECIAL SELECTION (C.O. Rioja)

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

Included: bread, aperitif, mineral water and coffee or infusion.



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MENU 2

(Minimum 12 people)

STARTERS

(To share)

IBERIAN ACORN SHOULDER

With roasted bread with tomato and virgin olive oil

ORLY STYLE RED PRAWNS

FRIED FRESH ANCHOVIES

CLAMS IN MIDLY SPICY MARINIÈRE SAUCE

MAIN COURSE (to choose)

SQUID IN ITS OWN INK WITH WHITE RICE

GRILLED SOLE FROM AVILÉS

GRILLED BEEF ENTRECOTE

DICED BEEF SIRLOIN IN GARLIC

DESSERT

PUERTA 57 SELECTION

(Fried milk, caramelized apple compote, "frixuelos" and ice cream)

DRINKS

CAMPILLO CRIANZA 2012 (C.O. Rioja)

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

Included: bread, aperitif, mineral water and coffee or infusion.



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MENU 3

(Minimum 20 people)

STARTERS

(To share)

RUSSIAN SALAD

IBERIAN ACORN SHOULDER

With roasted bread with tomato and virgin olive oil

GRILLED "COQUINAS" CLAMS WITH VIRGIN OLIVE OIL

"A FEIRA" STYLE OCTOPUS

MAIN COURSE *(to choose)*

GRILLED SEA BASS

GRILLED SOLE FROM AVILÉS

GRILLED BEEF ENTRECOTE

BEEF SIRLOIN STEAK TARTAR

DESSERT

PUERTA 57 SELECTION

(Fried milk, caramelized apple compote, "frixuelos" and ice cream)

DRINKS

CAMPILLO CRIANZA 2011 (C.O. Rioja)

ALBARIÑO BOUZA DO REI (C.O. Rías Baixas)

Included: bread, aperitif, mineral water and coffee or infusion.



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MENU 4

(Minimum 20 people)

APPETIZER

RUSSIAN SALAD

IBERIAN ACORN HAM

With crystal bread with fresh tomato and virgin olive oil

STARTERS

(To share)

GRILLED RED PRAWN FROM DENIA (2 prawns per person)

CLAMS IN MILDLY SPICY MARINIÈRE SAUCE

GRILLED BABY SQUID IN GARLIC

MAIN COURSE (to choose)

HAKE CHEEKS In pil-pil sauce or battered

WILD TURBOT grilled or Galician style

GRILLED BEEF ENTRECOTE

GRILLED BEEF SIRLOIN

DESSERT

PUERTA 57 SELECTION

(Fried milk, caramelized apple compote, "frixuelos" and ice cream)

DRINKS

CONTINO RESERVA 2010(C.O. Rioja)

ALBARIÑO BOUZA DO REI (C.O. Rías Baixas)

Included: bread, aperitif, mineral water and coffee or infusion.