



EVENTOS GRUPO LA MÁQUINA
NME072018

.CASA.
NEMESIO
paella y mar

MENU 1
(Minimum 8 people)

STARTERS

(To share)

Seasonal tomato with virgin olive oil and sea salt flakes
Homemade Iberian Ham cream croquettes
Fresh white anchovies from Málaga
Grilled baby squid in garlic

MAIN COURSE *(to choose)*

Black rice served in its own ink (Minimum 2 people)
Fresh Hake battered or grilled
Grilled baby lamb chops

DESSERT

NEMESIO SELECTION

("Frixuelos", fried milk, caramelized applesauce and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (D.O. Rueda)
CUNE SELECCIÓN ESPECIAL 2014 (D.O. Rioja)

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



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MENU 2
(Minimum 8 people)

STARTERS

(To share)

Mediterranean style salad

Grilled razor clams

Sliced squid

Fried White anchovies from MÁLAGA

MAIN COURSE (to choose)

"A BANDA" RICE (Minimum 2 people)

Grilled cod with oven roasted peppers

Diced beef sirloin in garlic

DESSERT

NEMESIO SELECTION

("Frixuelos", fried milk, caramelized applesauce and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (D.O. Rueda)

CUNE SELECCIÓN ESPECIAL 2014 (D.O. Rioja)

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



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MENU 3

(Minimum 8 people)

APPETIZERS

(To share)

Iberian acorn ham

Roasted bread with tomato and virgin olive oil

STARTERS

(To share)

Russian salad

Variiegated scallop gratin

(ham and golden onion)

Whitebait served with fried eggs

MAIN COURSE (to choose)

Salted sea bass (Minimum 2 people)

Tarantelo bluefin tuna tartare from Barbate

(this product has been previously frozen at 60° C, for at least 72h.)

Sliced beef entrecote

Beef sirloin steak tartare

DESSERT

NEMESIO SELECTION

("Frixuelos", fried milk, caramelized applesauce and ice cream)

DRINKS

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

CONTNO RESERVA 2013 (D.O. Rioja)

Included: traditional bread, aperitif, mineral water, beer, soft drinks and coffee or infusion.



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MENU 4

(Minimum 8 people)

APPETIZERS

(To share)

Iberian acorn ham

Roasted bread with tomato and virgin olive oil

STARTERS *(to share)*

Selected white prawn

Lobster or spider crab (subject to seasonal availability)

MAIN COURSE *(to choose)*

Wild turbot, galician-style

Hake cheeks "pil-pil" sauce

Grilled beef sirloin

Sliced beef entrecote

DESSERT

NEMESIO SELECTION

(Frixuelos, fried milk, caramelized applesauce and ice cream)

DRINKS

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

CONTNO RESERVA 2013 (D.O. Rioja)

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