



EVENTOS GRUPO LA MÁQUINA
ACN072018



MENU 1

(Minimum 8 people)

STARTERS

(To share)

RUSSIAN SALAD

HOMEMADE IBERIAN HAM CROQUETTES

FRIED EGGS WITH FRENCH FRIES AND IBERIAN HAM

MAIN COURSE *(to choose)*

GRILLED BABY SQUID IN GARLIC

MEATBALLS COOKED IN SAUCE

DICED BEEF SIRLOIN WITH GARLIC

DESSERT

CASA NARCISA SELECTION

(“Tocinillo de cielo”, traditional french toast, crispy brownie and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

CUNE SPECIAL SELECTION (C.O. Rioja)

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



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MENU 2

(Minimum 8 people)

STARTERS

(To share)

RUSSIAN SALAD

HOMEMADE IBERIAN HAM CROQUETTES

FRIED SLICED SQUID

FRIED BLOOD SAUSAGE WITH RED PEPPERS

MAIN COURSE *(to choose)*

GRILED BABY SQUID IN GARLIC

FRESH HAKE BATTERED OR IN CIDER

GRILLED BEEF BURGER

With parmesan and fresh tomato

DICED BEEF SIRLOIN WITH GARLIC

DESSERT

CASA NARCISA SELECTION

(“Tocinillo de cielo”, traditional french toast, crispy brownie and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

CUNE SPECIAL SELECTION (C.O. Rioja)

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



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MENU 3

(Minimum 8 people)

STARTERS

(To share)

IBERIAN ACORN PALETTE

Juan Manuel Guijuelo Selection

RUSSIAN SALAD

GRILLED BABY SQUID IN GARLIC

SPANISH OMELETTE WITH CABRALES CHEESE

MAIN COURSE *(to choose)*

FRESH HAKE TO TASTE

MONKFISH AND SCARLET SHRIMPS SKEWER

DICED BEEF SIRLOIN WITH GARLIC

SPECIAL BEEF ENTRECOTE "CASA NARCISA"

DESSERT

CASA NARCISA SELECTION

("Tocinillo de cielo", traditional french toast, crispy brownie and ice cream)

DRINKS

BOUZA DO REI (C.O. Rías Baixas)

MONTEABELLÓN 14 MESES EN BARRICA 2012 (C.O. Ribera del Duero)

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



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MENU 4

(Minimum 8 people)

STARTERS

(To share)

IBERIAN ACORN PALETTE

Juan Manuel Guijuelo Selection

CRYSTAL BREAD WITH FRESH TOMATO AND EXTRA VIRGIN OLIVE OIL

GRILLED OCTOPUS

OVIEDO STYLE TRIPE

MAIN COURSE *(to choose)*

FRESH HAKE TO TASTE

GRILLED COD

SUCKLING LAMB CUTLETS

SPECIAL BEEF ENTRECOTE "CASA NARCISA"

DESSERT

CASA NARCISA SELECTION

("Tocinillo de cielo", traditional french toast, crispy brownie and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

CONTINO RESERVA 2009 (C.O. Rioja)

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



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MENU 5

(Minimum 8 people)

STARTERS

(To share)

IBERIAN ACORN PALETTE

Juan Manuel Guijuelo Selection

FRIED FRESH ANCHOVIES

FRIED SLICED SQUID

GALICIAN CLAIMS TO MARINIÈRE

MAIN COURSE *(to choose)*

FRESH HAKE TO TASTE

CHAR-GRILLED MONFISH *(minimum 2 people)*

BEEF SIRLOIN STEAK TARTAR

BEEF CHOP *(minimum 2 people)*

With French fries and candied peppers

DESSERT

CASA NARCISA SELECTION

(“Tocinillo de cielo”, traditional french toast, crispy brownie and ice cream)

DRINKS

MARQUÉS DE RISCAL VERDEJO (C.O. Rueda)

CONTINO RESERVA 2009 (C.O. Rioja)

HOUSE LIQUORS

(White marc, herbal march and Pacharán)

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