



January 2018

## **GROUP MENU**

*(Minimum 20 people)*

### **MENU Nº1**

#### **STARTERS**

*(Assortment of dishes 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)*

**COFFEE OR TEA**

#### **WINE CELLAR**

**CUNE SELECCIÓN ESPECIAL LA MAQUINA 2012 (D.O. Rioja)**

**MARQUÉS DE RISCAL VERDEJO (D.O. Rueda)**

**MINERAL WATER**

**FOR GROUPS LARGER THAN 40 PEOPLE, THE MAIN COURSE WILL BE CHOSEN BETWEEN FISH OR MEAT**



January 2018

## **GROUP MENU**

*(Minimum 20 people)*

### **MENU Nº2**

#### **STARTERS**

*(Assortment of dishes to share)*

**IBERIAN ACORN SHOULDER**

*With roasted bread with tomato and virgin olive oil*

**ORLY STYLE RED PRAWNS**

**FRIED FRESH ANCHOVIES**

**CLAMS IN MILDLY 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)*

**COFFEE OR TEA**

#### **WINE CELLAR**

**CAMPILLO CRIANZA 2012 (D.O. Rioja)**

**MARQUÉS DE RISCAL VERDEJO (D.O. Rueda)**

**MINERAL WATER**

**FOR GROUPS LARGER THAN 40 PEOPLE, THE MAIN COURSE WILL BE CHOSEN BETWEEN FISH OR MEAT**



January 2018

## **GROUP MENU**

*(Minimum 20 people)*

### **MENU Nº3**

#### **STARTERS**

*(Assortment of dishes to share)*

RUSSIAN SALAD

IBERIAN ACORN HAM

*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)*

COFFEE OR TEA

#### **WINE CELLAR**

CAMPILLO CRIANZA 2012 (D.O. Rioja)

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

MINERAL WATER

**FOR GROUPS LARGER THAN 40 PEOPLE, THE MAIN COURSE WILL BE CHOSEN BETWEEN FISH OR MEAT**



## **GROUP MENU**

*(Minimum 20 people)*

### **MENU Nº4**

#### **APPETIZER**

RUSSIAN SALAD  
IBERIAN ACORN HAM

*With roasted bread with tomato and virgin olive oil*

#### **STARTERS**

*(Assortment of dishes to share)*

GRILLED RED PRAWN FROM DENIA (2 und. 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)*

COFFEE OR TEA

#### **WINE CELLAR**

CONTINO RESERVA 2010 (D.O. Rioja)

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

MINERAL WATER. BEERS AND SOFT DRINKS.

**FOR GROUPS LARGER THAN 40 PEOPLE, THE MAIN COURSE WILL BE CHOSEN BETWEEN FISH OR MEAT**