



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.

PRICE PER PERSON: €45.00

(VAT included)

**In case of not having a particular product we will offer you a similar alternative.*

**For groups of more than 30 pax., you will have to choose a selection of 1 meat and 1 fish.*

**For groups of more than 50 pax., you will have to choose a selection of 1 dish.*



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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.

PRICE PER PERSON: €55.00

(VAT included)

**In case of not having a particular product we will offer you a similar alternative.*

**For groups of more than 30 pax., you will have to choose a selection of 1 meat and 1 fish.*

**For groups of more than 50 pax., you will have to choose a selection of 1 dish.*



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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

Variegated 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.

PRICE PER PERSON: €65.00

(VAT included)

**In case of not having a particular product we will offer you a similar alternative. *For groups of more than 30 pax., you will have to choose a selection of 1 meat and 1 fish.*

**For groups of more than 50 pax., you will have to choose a selection of 1 dish.*

Paseo de la Castellana 260. 28046 Madrid. T. +34 **918263774**

eventos@grupolamaquina.es
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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.

PRICE PER PERSON: €85.00

(VAT included)

**In case of not having a particular product we will offer you a similar alternative.*

**For groups of more than 30 pax., you will have a selection of 1 meat and 1 fish.*

**For groups of more than 50 pax., you will have to choose a selection of 1 dish.*

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BOOKING GENERAL POLICY

Payments and deposits.

The booking confirmation will be made by transferring 50% of the total cost of the event. The other 50% will be paid 3 working days before the celebration by the same payment method or in the restaurant, the same day as the event. If you would like to pay by any other means this must be previously agreed and approved by the event manager.

Further information:

- ✓ *You must confirm the final number of guests 3 working days before the event. The last number of diners specified by email will be the number invoiced.*
- ✓ *If there are any additional guests, they will be invoiced independently for the total amount of services used.*
- ✓ *It is possible to make changes to the menu with previous budget approval.*
- ✓ *To make changes to the menu it is necessary to do so at least 7 working days before the event.*
- ✓ *Drinks do not include cocktails unless expressly indicated.*
- ✓ *Premium beverages are not included unless expressly indicated.*
- ✓ *The event booking is made considering the normal operation of the restaurant and therefore subject to possible cancellation, by the restaurant, in cases of force majeure, closure of the establishment or any serious anomaly that may prevent the service contract from being carried out.*