



GROUP MENU

HOLIDAYS 2026



LINO COCKTAIL

Gastronomic Collection

COLD APPETIZERS

Mimic stone of truffle cheese
Garrucha prawn tartlet with white garlic sphere
Foie gras in beer
Crispy nori with tuna tartar and cantaloupe melon
Roasted eggplant cornet and chickpeas with Ras el hanout
Mini crab croissant
Porras with ham
Tomato tatin with basil chips

HOT APPETIZERS

Creamy red shrimp croquette with León cured meat
Steamed cheek ravioli with red wine and ginger
Artichokes 'a la importancia'
Mini roast cannelloni of three birds with Perigourdine sauce

DESSERTS

Frigo pie
Mimic peanut
Micro macarons

WINERY

Pazo Señorans D.O. Rías Baixas white wine.
Marqués de Murrieta Reserva D.O.C. Rioja red wine
Beers | Soft drinks | Waters | Juices

Price:

With 1.5 units of each reference per person: **€75,00 + VAT**

Duration 90 min.

ORGANZA COCKTAIL

Gastronomic Collection

COLD APPETIZERS

Mimic stone of truffled cheese
Foie, honey and flowers
Smoked tomato lacquered with many flowers
Puffed ham breadsticks
Tribute to the port of Santa María
Calamari Sandwich 2024
Beetroot ravioli with ricotta and trout roe
Nordic muffin
Vegetable caviar with tapioca and babaganoush
Brioche, veal and yolk: steak tartare

HOT APPETIZERS

OVEO; Carabinero, boletus and truffle
Good ham croquette with tuna belly
Collagen stew, Perol sausage, asparagus and artichokes
Celeriac tatin with vegetable demi-glace
Corn toast, with pibil suckling pig and cilantro and lime catrina

DESSERTS

Mini choco oil cake
Cotton candy and roses
Labios de Freixa

WINERY

Pazo Señorans D.O. Rías Baixas white wine.
Marqués de Murrieta Reserva D.O.C. Rioja red wine
Beers | Soft drinks | Waters | Juices

Price:

With 1.5 units of each reference per person: **€87,00 + VAT**
Duration 90 min.

SEDA COCKTAIL

Gastronomic Collection

COLD APPETIZERS

Margarita Gazpacho
Truffled cheese mimic stone
Marine gilda
Pico puffed with ham
Travelling to Japan: shiso, lemon fish and miso
White shrimp ravioli with pipirrana
It's not what it seems: Watermelon carpaccio
Foie and gold ingot
Blinis with sour cream and caviar mousse
Puzzle of ratatouille and cod brandade
Romesco wafer with calçots
Vegetable chop tartar

HOT APPETIZERS

OVEO: morels with cream and foie
Potato and white sausage ravioli
Matanza croquette with ham, spun egg and paprika
Celeriac tatin with vegetable demi-glace
Scallop flambéed non-carbonara style
Surf and mountain skewer: lobster and chicken corral

DESSERTS

Frigopie
Watermelon, caipipiña and cosmomelon
Labios de Freixa
Chocolate ingot

WINERY

White wine Pazo Señorans D.O. Rías Baixas.
Red wine Marqués de Murrieta Reserva D.O.C. Rioja
Beers | Soft drinks | Waters | Juices

Price:

With 1.5 units of each reference per person: **€95,00 + VAT**

Duration 90 min.

SALZBURG MENU

STARTERS

(Same starter to be selected for the entire group upon booking)

Pumpkin Velvet with Foie Spherifications

Thai Prawn Salad

Seasonal Root Vegetable Medley with
Iberian Cured Meats and Octopus

MAIN COURSE

(Same main course to be selected for the entire group upon booking)

Glazed Iberian Pork Pluma with Glazed Plums and
Raspberries and Cocoa Spaghetti

Bresse Guinea Fowl Stuffed with Foie and Mushrooms,
Port Wine Sauce and Dried Apricots

Meagre with Pil-Pil Sauce and Crushed Potatoes

DESSERT

(Same dessert to be selected for the entire group upon booking)

Pear Tatin with Caramel and Raspberry

Creamy Cheesecake with Guava Compote

Chocolate Sphere That Disappears with Red Berries

Christmas sweets

Glass of Cava

BEBIDAS Y BODEGA

Mineral Water

1 bottle of wine per 2 guests

D.O. Rueda – Montepedroso Verdejo

D.O.Ca. Rioja – Cantos de Valpiedra

Coffee / Tea

Price: 89,90€ + VAT

Duration 90 min.

AMADEUS MENU

STARTERS

(Same starter to be selected for the entire group upon booking)

Tender Almond Royal with Amaretto Translucent Jelly
and Herring Roe Mousse

Marinated Partridge Salad with Its Translucent Veil

Mushroom Velvet with Truffle Panna Cotta and Clams

MAIN COURSE

(Same main course to be selected for the entire group upon booking)

Roasted Turbot with Artichoke Velouté and
Coloured Potatoes

Red Wine Beef Stew with Pearl Onions and Vanilla Potatoes

Glazed Suckling Lamb Ingot with 12-Spice Seasoning,
Pumpkin and Chestnut

DESSERT

(Same dessert to be selected for the entire group upon booking)

Crispy Chocolate Mille-Feuille with Christmas Spices

Rose, Pineapple and Champagne Lychee Macaron

Broken Panettone with Chocolate Textures

Christmas Sweets

Glass of cava

WINE & BEVERAGES

Mineral Water

1 bottle of wine per 2 guests

D.O. Rueda – Montepedroso Verdejo

D.O.Ca. Rioja – Cantos de Valpiedra

Coffee / Tea

Price: 109,50€ + VAT

Duration 90 min.

MENU COSANZE

STARTERS

(Same starter to be selected for the entire group upon booking)

Foie Sphere with Figs and Oloroso Jelly

Ceps and Truffle Cappuccino

Chestnut Cream with Carabinero Ravioli

MAIN COURSE

(Same main course to be selected for the entire group upon booking)

Wellington Sea Bass with Cava Sauce

Aged Beef Tenderloin with "Café Paris" Sauce

Glazed Suckling Pig with Roasted Flavours and
Coffee Crumbs

DESSERT

(Same dessert to be selected for the entire group upon booking)

Love Xmas

Coffee, Hazelnut Praline and Nougat Layers

70% Chocolate Mille-Feuille with Porras, Olive Oil and Salt

Christmas Sweets

Glass of cava

WINE & BEVERAGES

Mineral Water

1 bottle of wine per 2 guests

D.O. Rueda – Montepedroso Verdejo

D.O.Ca. Rioja – Cantos de Valpiedra

Coffee / Tea

Price: 139,90€ + VAT

Duration 90 min.

EXCLUSIVE EXTRA SERVICES

Welcome Drink (30min):

10,50€+ VAT

Welcome Drink – Burbujas de Freixa Cava (30min):

14,00€+ VAT

Welcome Drink – Henri Abelé 1757 Brut Champagne (30 min):

22,00€+ VAT

OPEN BAR SERVICE

“PREMIUM IMPORTED BRANDS”

1 hour of open bar / €15.00 + VAT per person.

2 hours of open bar / €25.00 + VAT per person.

3 hours of open bar / €35.00 + VAT per person.

Additional hour / €15.00 + VAT per person.

Food stations available upon request.

BOOKING AND CANCELLATION POLICY

The menu price includes the same starter, main course and dessert for the entire group. Up to 10% of the final confirmed number of guests may request special menus. Should this 10% limit be exceeded, a 20% surcharge will be applied to the menu price.

Group bookings will be confirmed upon payment of a 50% deposit of the total invoice amount. **The remaining 50% must be paid 3 days prior to the event.**

If payment is made by bank transfer, proof of payment must be sent at least three working days prior to the event, indicating the event date and name in the transfer reference.

Pre-reservations are valid for **48 hours**.

The deadline for confirming the menu and the minimum guaranteed number of guests is 15 days prior to the event. The guaranteed number may be increased by up to 10% until 7 days prior to the event. Any changes to these conditions must be confirmed by the commercial team.

Should the final number of guests exceed the confirmed number, the menus for all guests in attendance must be paid for.

Cancellations must be made more than 72 hours prior to the start of the contracted service. In the event of cancellation less than 72 hours before the service, the deposit will not be refunded.

Any allergies or intolerances must be communicated and confirmed no later than 7 days prior to the event.

For exclusive use of the restaurant, it is mandatory to hire a hostess service at a cost of €35.00 + VAT, with a minimum duration of 4 hours. A security service is also required when the open bar exceeds 2 hours.

Exclusive use of the restaurant is subject to a minimum spend of €4,500 + VAT, plus an exclusive-use fee of €1,250 + VAT. Exclusive use is available any day of the week, for either lunch or dinner service.

On days when an opera performance is scheduled, exclusive use of the restaurant will not be available.



PAPAGENA

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