



vino
mío

Plaza de Jerónimo cuervo 2 –
Centro (Málaga)



Group menus 2026

ENGLISH

Welcome to the group menus of Restaurante Vino Mío Málaga

This document presents our specially designed group menus, available for parties of 12 guests or more. The menus are created to be shared and offer a complete dining experience, including starters, a main course, and dessert.

In this document you will find:

- An overview of the available group menus and prices per person
- Conditions for group reservations
- Information about dietary requirements, drink packages, and additional options
- Reservation, payment, and cancellation policies

Please take a moment to review the information carefully. This will help ensure a smooth reservation process and a pleasant experience for you and your guests. Should you have any questions, our team will be happy to assist you.

Available from 12 people.
A la carte available till 20 people
VAT INCLUDED (10%)

Plaza de Jerónimo cuervo 2 -
Centro (Málaga)

Menu I

55 /PP

O1. STARTERS TO SHARE: (PER 5 PEOPLE)

"COCKTAIL" OF FRESH SHRIMPS SERVED WITH
LETTUCE AND WHISKY SAUCE (*per person*)

CRISPY FRIED COD WITH RAVIGOTTE SAUCE
URAMAKI STYLE SUSHI SALMON AND CUCUMBER

CANELONI OF VEGETABLES WITH CREAMY PAYOYO CHEES SAUCE

RUSSIAN POTATO SALAD

HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES

O2. MAIN COURSE:

GRILLED AND MARINATED CHICKEN THIGH SERVED
WITH FRIED RICE, RICH PEANUT SAUCE AND A SALAD
OF PICKLED JULIENNE VEGETABLES. CRISPY PRAWN
CRACKERS

alternative: Cod with Cava sauce

O3. DESSERT:

A LITTLE TASTING OF DESSERTS: ALWAYS HOME MADE,
ALWAYS CHANGING, ALWAYS SWEET. PERFECT FOR
SHARING

Menu 2

60 /PP

URAMAKI STYLE SUSHI SALMON AND CUCUMBER
CANELONI OF VEGETABLES WITH CREAMY PAYOYO CHEES SAUCE
CEASER SALAD WITH CHICKEN THIGH CONFIT
HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES
CRISPY FRIED COD WITH RAVIGOTTE SAUCE
"COCKTAIL" OF FRESH SHRIMPS SERVED WITH
LETTUCE AND WHISKY SAUCE *(per person)*

02. MAIN COURSE:

GRATINATED COD WITH AIOLI AND TOASTED
CUTTLEFISH NOODLES, CAVA SAUCE, AND FRESH
HERBS OIL

Alternative Confit duck leg glazed with honey

03. DESSERT:

A LITTLE TASTING OF DESSERTS: ALWAYS HOME MADE,
ALWAYS CHANGING, ALWAYS SWEET. PERFECT FOR
SHARING

Menu 3

65 /PP

01. STARTERS TO SHARE: (PER 5 PEOPLE)

VEAL PASTRAMI CARPACCIO STYLE WITH PAYOYO
CHEESE AND SALAD OF THE REGION

TUNA TARTAR WITH TOASTED BRIOCHE

TIRADITO OF FRESH SLICED SALMON

HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES

02. MAIN COURSE:

CONFIT DUCK LEG GLAZED WITH HONEY. POTATO
PUREE WITH FINE HERBS SERVED WITH
VEGETABLES OF THE SEASON

Alternative: gratinated cod with aioli, toasted cuttlefish
noodles and cava sauce

03. DESSERT:

A LITTLE TASTING OF DESSERTS: ALWAYS HOME MADE,
ALWAYS CHANGING, ALWAYS SWEET. PERFECT FOR
SHARING

MENU 4

70 /PP

01. STARTERS: (PER 4 PEOPLE)

URAMAKI STYLE SUSHI WITH FLAMED BEEF AND FOI GRAS
TUNA TARTAR WITH TOASTED Brioche
BAO BUN WITH ROASTED PORK AND RED ONION SALAD
SASHIMI OF SALMON TIRADITO STYLE
HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES

02. MAIN COURSE:

ROASTED SEA BASS CORVINA FISH WITH
IT'S GARNISH OF THE SEASON OF THE
REGION

Alternative: Grilled Iberico pork
tenderloin with seasonal garnish

03. DESSERT:

CREAMY CHOCOLATE GANACHE WITH
RED FRUIT SAUCE AND PUFF PASTRY

MENU 5

75 /PP

01. STARTERS TO SHARE: (PER 5 PEOPLE)

JAMON IBERICO

TUNA SASHIMI TIRADITO STYLE

CREAMY PAELLA RICED OF MUSHROOM

ROASTED EGGPLANT WITH TERYAKI, PEANUTS AND YOGHURT

SCALLOPS WITH BECHAMEL AND SPINICH SAUCE

HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES

02. MAIN COURSE:

GRILLED IBERICO PORK TENDERLOIN, CAREFULLY
PREPARED FROM THE PRIZED IBERICO BREED,
SERVED WITH A SEASONAL GARNISH INSPIRED BY
REGIONAL PRODUCE.

Roasted corvina sea bass with seasonal regional garnish

03. DESSERT:

CREAMY CHOCOLATE GANACHE WITH
RED FRUIT SAUCE AND PUFF PASTRY

VEGETARIAN MENU & VEGAN MENU

50€ /PP

01. STARTERS TO SHARE: (PER 5 PEOPLE)

SEASONED PEPPER SALAD WITH VEGETABLES FROM AXARQUIA

ARTICHOKE HEART GRATINATED WITH VEGAN ALIOLI.

LEEK CONFIT WITH BECHAMEL AND SPINACH SAUCE

ROASTED EGGPLANT.

02. MAIN COURSE:

CREAMY PAELLA MUSHROOM RICED WITH FRESH VEGETABLES FROM THE AXARQUÍA REGION

03. DESSERT:

CREAMY CHOCOLATE GANACHE WITH RED FRUIT SAUCE AND PUFF PASTRY

OUR KITCHEN USES, WHERE NECESSARY, PLANT-BASED INGREDIENTS SUCH AS VEGAN BUTTER AND CREAM TO MEET THE REQUIREMENTS OF OUR VEGAN MENU OPTIONS.

IN THE EVENT THAT THERE IS MORE THAN ONE VEGETARIAN OR VEGAN GUEST, WE KINDLY ASK, IF POSSIBLE, THAT THEY BE SEATED TOGETHER, AS THE STARTERS ARE DESIGNED TO BE SHARED, IN ORDER TO ENSURE THE QUALITY OF THE DISHES.

Additional information.

1. OPEN BAR AND DRINK PACKAGE

1. 28€ /PP For the first 2 hours.
2. 12€ /PP Additional hour.
3. 10€ /PP Second additional hour and beyond.
4. Two drinks : 6 € per person
5. Three drinks : 9 € per person
6. Drinks à la carte, with prices applied according to the current rates at the time of ordering.”

Current rates according to our menu, or bottle service with soft drinks: €80 per standard bottle, €95 per premium bottle. includes 5 softdrinks.

2. MENU SELECTION:

The menu selection and dietary restrictions must be chosen at least 15 days before the reservation.

3. EXTRA COURSES:

Our menus can be supplemented with additional options, which will include an extra charge. PRICES ARE DETERMINED BY THE DAY, MARKET RATES, PRICE PER KILO, AND THE AVAILABILITY OF PRODUCTS ON THE MARKET.

4. DIETARY RESTRICTIONS:

Menus can be modified due to dietary restrictions within the specified timeframe mentioned in part two.

5. Capacity

Indoor: maximum 55 people

Terrace: maximum 60 people

Reservation policy.

01. CONDITIONS:

1. A minimum of 12 people is required for the set menu.
2. To secure the set menu, a 15 € deposit per person is required.
3. Possible menu variations are linked to potential price changes.

02. PAYMENT METHODS:

The reservation will be confirmed with a €15 per person deposit paid to our bank account.

This deposit will be deducted from the final invoice.

Bank transfer:

IBAN: ES82 2100 2653 1202 1053 5701

Name: Lima Malaga SL

Tax ID (CIF): B19839141

Payment reference: Reservation date and number of guests.

For the prepayment / deposit, the following information is required:

1. Reservation name
2. Phone number
3. Email address for invoices
4. Legal (fiscal) name
5. Tax ID (CIF).

03. MENU SELECTION:

The same party size must choose the same menu as exception for the people with dietary restrictions.

Cancellation Policy.

01. CANCELLATION POLICY:

The 15 € deposit will not be refunded in the following cases:

1. The maximum time for cancellation is 7 days before the event date.
2. The confirmed number will be billed.
3. If cancellation is due to a force majeure, both parties agree to reschedule the event within the next 12 months at no additional cost.
4. The reservation is non-refundable under any circumstances if canceled outside the conditions mentioned in point 1.
5. We offer our restaurant or terrace for your event, or restaurant and terrace with direct access to restrooms and facilities for people with disabilities.

House Rules & Regulations

1. It is not allowed to bring any food or drinks from outside.
2. Playing music without our authorization is not permitted.
3. The use of fireworks, firecrackers, confetti cannons, or similar items is not permitted.
4. Mixed drinks and cocktails are not included.
5. Schedule:
 6. Lunch service ends at 18:00.
 7. Maximum stay in the dining room until 18:00.
 8. Dinner evening maximum stay depending on the season. Extended hours available until 01:00.

Authorizations:

1. I authorize the use of images:	yes <input type="checkbox"/>	no <input type="checkbox"/>
2. I authorize receiving promotions:	yes <input type="checkbox"/>	no <input type="checkbox"/>

Additional services (not included):

1. DJ service or live music (background) €450
2. Ham carving with Iberian “cebo de campo” ham: €850
3. Ham carving with Iberian “bellota 100% ” ham: € 1250
4. Flamenco show: €15 per person
5. Private restaurant reservation: €3,000 (dining room), €3,000 (terrace)

Commissions for travel agencies / group organizers:

1. 20% commission for a minimum of 30 guests, each booking at least 4 times per year.
2. 10% commission for a minimum of 30 guests, each booking at least 2 times per year.

Signature accepting our conditions:

Name

Signature