



Plaza de Jerónimo cuervo 2 –
Centro (Málaga)



group menus

ENGLISH

Available from 12 people.
A la carte available till 25
people

VAT INCLUDED
(10%)

Plaza de Jerónimo cuervo 2 -
Centro (Málaga)

Menu 1

55 /PP

01. STARTERS: (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

MALAGUEÑA POTATO SALAD WITH ORANGE , COD AN OLIVES

HOME MADE SOURDOUGH BREAD, OLIVE OIL, SEA SALT FLAKES

02. MAIN COURSE:

GRILLED SKEWERS SERVED WITH FRIED RICE, RICH PEANUT SAUCE AND A SALAD OF PICKLED JULIENNE VEGETABLES. CRISLY PRAWN CRACKERS

03. DESSERT:

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

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

Menu 2

60 /PP

01. STARTERS: (PER 5 PEOPLE)

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
CUTTLESISH NOODLES, CAVA SAUCE, AND FRESH
HERBS OIL

03. DESSERT:

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

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

Menu 3

65 /PP

01. STARTERS: (PER 5 PEOPLE)

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

TUNA TARTAR FROM CADIZ 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

03. DESSERT:

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

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

MENU 4

70 /PP

01. STARTERS: (PER 4 PEOPLE)

URAMAKI STYLE SUSHI WITH FLAMED BEEF AND FOI
GRAS

TUNA TARTAR FROM CADIZ 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.

03. DESSERT:

CREAMY CHOCOLATE GANACHE WITH
ORANGE TEXTURES

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

MENU 5

75 /PP

01. STARTERS: (PER 5 PEOPLE)

JAMON IBERICO 50%

TUNA SASHIMI FROM CADIZ 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:

16 HOURS OF RETINTO VEAL SUKADE BEEF STEW WITH
SEASONAL GARNISH. SERVED WITH ITS OWN SAUCE

SUPLEMENT FOI A LA PARILLA 7,50 40 gr.

03. DESSERT:

CREAMY CHOCOLATE GANACHE WITH
ORANGE TEXTURES

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

VEGETARIAN MENU & VEGAN MENU

50€ /PP

01. STARTERS: (PER 4 PEOPLE)

SEASONED PEPPER SALAD WITH VEGETABLES FROM
AXARQUIA

ARTICHOKE HEART GRATINATAD 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
ORANGE TEXTURES

04. DRINKS:

2 drinks : 6€ per person

3 drinks : 9€ per person

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 4 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 incur an extra charge.

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 15 € deposit to settle the menu will be paid through a bank transfer. The remaining amount will be handled according to the cancellation policy.

03. PRIVATICING THE SPACE:

The request to privatize the space will be personally managed.

04. 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 30 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 ☐ no ☐
2. I authorize receiving promotions: yes ☐ no ☐

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 5J” ham: €950
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