



Jerónimo Cuervo Square 2 – City Centre (Málaga)



Group Menus And Corporate Dining 2026 - 2027

ENGLISH

Welcome to the group menus at Restaurante Vino Mío
Málaga

This document presents our group menus, specially created for bookings of 12 people or more. Designed for sharing, the menus offer a complete dining experience, including starters, a main course and dessert.

In this document you will find:

- An overview of the menus available and the price per person
- Terms and conditions for group bookings
- Information on special diets, drinks packages and additional options
- Booking, payment and cancellation policies

We recommend reading the information carefully to ensure smooth planning and an enjoyable experience for you and your guests. If you have any questions, our team will be delighted to help.

Minimum availability from 12 guests
VAT INCLUDED (10%)
À la carte available up to 20 guests
Plaza de Jerónimo Cuervo 2 -
Centro (Málaga)

01. STARTERS (PER 4 PEOPLE):

OXTAIL CROQUETTES WITH IBÉRICO HAM AND AIOLI — 2 PER PERSON SUSHI-STYLE
URAMAKI WITH TUNA SASHIMI AND ACEVICHADA SAUCE
OVEN-BAKED AUBERGINE LASAGNE WITH PAYOYO CHEESE BÉCHAMEL AND TOMATO

02. MAIN COURSE:

Iberian pork stew with mashed potato and roasted celeriac

or

Meagre fillet with Andalusian-style salsa al macho, sweet-and-sour fennel and green herb oil

03. DESSERT:

White chocolate cream with caramelised pistachio crumble and red berry coulis

04. DRINKS:

UNLIMITED DRINKS: WATER, SOFT DRINKS, ESTRELLA GALICIA BEER AND HOUSE WINE, from
when all guests have arrived and the menu begins right through to dessert,
BREAD, OLIVE OIL, OLIVES INCLUDED



Menu 1.

55/PP

01. STARTERS: (PER 5 PEOPLE)

Prawn cocktail with whisky and lemon sauce (individual)

Uramaki sushi roll with cucumber and salmon

Beetroot hummus with avocado, plus pipirrana salad with couscous

Bread with olive oil and salt

02. MAIN COURSE:

Chicken thigh skewer with orange sauce, pea purée and glazed carrot

or

Cod with toasted cuttlefish noodles and aioli with cava sauce

03. DESSERT:

A SELECTION OF HOMEMADE DESSERTS
TO SHARE AT THE TABLE

04. DRINKS:

WATER, SOFT DRINKS, ESTRELLA GALICIA BEER,
HOUSE WINES

Menu 2.

60 /pp

01. STARTERS: (EVERY 5 PEOPLE)

SUSHIROLL Cucumber & Salmon Uramaki
Roasted Aubergine Lasagne with Tomato & Payoyo Cheese
Béchamel
CAESAR SALAD WITH CHICKEN SKEWERS
PRAWN COCKTAIL WITH WHISKY AND LEMON SAUCE
Bread with Olive Oil & Salt

02. MAIN COURSE:

COD WITH AIOLI AND TOASTED NOODLES, CUTTLEFISH,
CAVA SAUCE WITH GREEN HERB OIL
OR
CONFIT DUCK WITH PEAPURÉE, GLAZED CARROT AND
CARMELISED ONION

03. DESSERT:

SELECTION OF HOMEMADE DESSERTS TO
SHARE AT THE TABLE

04. DRINKS:

Water, Soft Drinks, Estrella Galicia Beer, House Wines

Menu 3.

65 /pp

01. STARTERS: (PER 5 PEOPLE)

Aged entrecôte carpaccio with Manchego cheese, Axarquía lettuce and black truffle

Bluefin tuna tartare with toasted brioche montadito-style, served with ceviche mayo

Seabass tiradito with ajo blanco and tiger's milk
BREAD WITH OLIVE OIL AND SALT

02. MAIN COURSE:

HONEY-GLAZED DUCK CONFIT. SERVED WITH PEA PURÉE, GLAZED CARROTS AND CARAMELISED ONION



Cod with aioli, toasted cuttlefish noodles with cava sauce

03. DESSERT:

Selection of homemade desserts to share at the table

04. DRINKS:

WATER, SOFT DRINKS, ESTRELLA GALICIA BEER, HOUSE WINES

Menu 4

70/pp

01. STARTERS: (PER 5 PEOPLE)

BEEF & FOIE GRAS URAMAKI SUSHI

Bluefin tuna tartare with toasted brioche, montadito-style with ceviche mayo

BAO BUN WITH PULLED IBÉRICO PORK & CREOLE SALAD

CROAKERTIRADITO, AJO BLANCO & TIGER'S MILK

Bread with olive oil and salt

02. MAIN COURSE:

Pan-seared meagre, Andalusian-style 'a lo macho' sauce, sweet-and-sour fennel and herb oil

OR

Grilled dry-aged beef entrecôte, with chimichurri and a rosemary & thyme sauce

03. DESSERT:

Selection of homemade desserts to share at the table

04. DRINKS:

WATER, SOFT DRINKS, ESTRELLA GALICIA BEER, HOUSE WINES

Additional information.

1. Drinks included in the menus

The drink included with the chosen menu will be served without limit from the start of the menu through to dessert. Any drinks consumed before this point will be charged separately. Unconsumed drinks will not be refunded or credited. Spirits and mixed drinks are not included. Rates in force as per the drinks list, or per-bottle pricing: bottle with 5 soft drinks €80, premium bottle €95.

2. OPEN BAR:

€28 /pp for the first 2 hours.

€12/pp for the first additional hour.

€10/pp for the second additional hour and thereafter.

3. SELECTION:

Menu choices must be finalised by the client 15 days before the event, and at that same time we must be informed of any special menus, intolerances and/or allergies. Restaurante Vino mio will get in touch 15 days beforehand to confirm the final headcount. The confirmed number is what will be invoiced.

03. EXTRA DISHES:

Our menus can be enhanced with items from our à la carte menu for an additional supplement.

4. INTOLERANCES:

Menus may be subject to changes due to intolerances and/or allergies, in line with the deadlines set out in point 3.

5. Booking times

Guests must arrive at the restaurant at the agreed time.

If you arrive early, you may wait in the bar or on the terrace; any drinks taken there will be charged separately. Unlimited drinks are included up to dessert; anything consumed afterwards will be billed separately.

Booking terms.

1. TERMS & CONDITIONS:

1. To book the set menu, your party must be a minimum of 12 people.
2. To confirm a set-menu booking, a €10 deposit per person is required, based on the chosen menu and the number of guests stated.
3. Any changes to the menu may result in a price adjustment.

2. PAYMENT METHODS:

1. Your reservation will be confirmed once a €10 deposit per person has been paid into the bank account provided. The deposit will be deducted from the final bill.

2. Bank transfer:

IBAN: CAIXABANK; ES822100 2653 1202 10535701

Name: Lima Málaga SL

Tax ID (CIF): B19839141

3. Reference: Reservation date and number of guests

For the pre-payment / deposit, we need:

1. Reservation name
2. Phone number
3. Email address for invoices
4. Registered business name
5. CIF

3. MENU SELECTION:

Everyone must choose the same set menu, except vegan diners, who may select the vegan option provided for them.

Cancellation policy.

01. CANCELLATION POLICY:

The 10% confirmation deposit will not be refunded in the following cases:

1. The latest you may cancel is 7 days before the event date.
2. The confirmed number will be the number we invoice.
3. If the cancellation is due to force majeure, both parties agree to reschedule the event within the next 12 months at no additional charge.
4. The booking is non-refundable under any circumstances if cancelled outside the conditions set out in point 1.
5. Your event can be held in the restaurant room or on the terrace, or in both restaurant and terrace areas, with direct access to the toilets, including an accessible toilet.

House Rules & Regulations

1. No outside food or drink is permitted.
2. Music may not be played without our authorisation.
3. The use of fireworks, firecrackers, confetti cannons or similar items is not permitted.
4. Mixed drinks and cocktails are not included.
5. Hours:
6. Lunch service ends at 18:00.
7. Maximum time at dinner varies by season. Extended hours available until 00:30

Authorisations:

1. I authorise the use of images: yes ☐ no ☐
2. I authorise receiving promotions: yes ☐ no ☐

Additional services(not included):

1. Carving of Iberian ham "50%": 850 €
2. Carving of 100% acorn-fed Iberian ham: 1250 €
3. Flamenco show: 10 € per person
4. Private hire of the restaurant: 3.000 € (dining room), 3.000 € (terrace)

Commission for travel agencies/ group organisers:

1. 20% commission for a minimum of 30 guests, with at least 4 bookings per year.
2. 10% commission for a minimum of 30 guests, with at least 2 bookings per year.
3. If this is an initial collaboration with potential to grow over the remainder of the year, commission will accrue from the first booking and will be paid in full once the fourth booking is reached, guaranteeing up to four annual commissions per active client.

Name

Signature

Signature confirming acceptance of our terms: