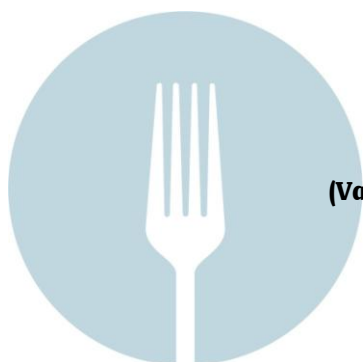


**Restaurante La Playa**  
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**GROUP MENÚ**  
**MENÚS DE GRUPOS**

**(Valid until June, 2019 - Válidos hasta junio de 2019)**



**GRUPO OTER**  
restaurantes  
[www.grupo-oter.com](http://www.grupo-oter.com)

# Restaurante *La Playa*

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## **SET MENU 1 - MENU 1**

(Valid until June, 2019 - Válido hasta junio de 2019)

### **DISHES TO BE SHARED – Para compartir**

**(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)**

\* CARVED SLICED OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera al corte.

\*DRESSED SEASONAL TOMATOES WITH PICKLED PIPARRA PEPPERS.

Tomates de temporada aliñados con piparras encurtidas.

\*HOMEMADE IBÉRICO HAM CROQUETTES (2 UNITS PER PERSON).

Croquetas caseras de ibérico (2 uds. por persona).

\*LIGHTLY MARINATED AND FRIED FISH SAN FERNANDO STYLE.

Verduras del día a la parrilla con su Romesco.

### **MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

#### **Segundo plato (A elegir)**

\*MARINIÈRE RICE WITH PEELES SHELLFISH, SO YOU DON'T STAIN YOURSELF.

Arroz Marinero limpio para no mancharse.

OR - o

\*BILBAO-STYLE HAKE FROM CELEIRO WITH SEASONAL VEGETABLES.

Merluza de Celeiro a la Bilbaína con verduras de temporada.

OR - o

\*SIRLOIN STEAK FILLETS WITH TOASTED GARLIC.

Escalopines de solomillo al ajo dorado.

#### **A SWEET ENDING - El dulce final**

\*CHEESECAKE WITH RASPBERRY COULIS.

Tarta de queso con coulis de frambuesa.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Cafe Arábica e infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la casa.

#### **OUR SELECTION OF WINE - Bodega**

##### **WHITE WINE - Vinos blancos**

(D.O. Rueda) Guardaviñas - Verdejo 100%.

##### **RED WINE - Vinos tintos**

(D.O.Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales con gas o sin gas.

**COVER CHANGE PER PERSON €48,00 - VAT INCLUDED**

**PRECIO POR PERSONA 48,00€ - IVA INCLUIDO**

#### **Considerations about the menu:**

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.

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## **SET MENU 2 - MENU 2**

(Valid until June, 2019 - Válido hasta junio de 2019)

### **DISHES TO BE SHARED – Para compartir**

**(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)**

\* CARVED SLICED OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera al corte.

\*FRESH TOMATO SALAD WITH SEASONAL TUNA WITH SPRING ONIONS.

Ensalada de tomate fresco, bonito de campaña y cebolleta dulce.

\*BRAISED ROCK OCTOPUS IN PAPRIKA OIL AND GALICIAN POTATOES.

Pulpo de pedrero al aceite de pimentón con sus cachelos.

\*GRILLED FRESH ARTICHOKES (2 UNIT PER PERSON).

Alcachofas naturales a la parrilla ( 2 Uds. Por persona).

### **MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

#### **Segundo plato (A elegir)**

\*DRIED RICE WITH GARDEN VEGETABLES.

Arroz seco de verduras de nuestra huerta.

or - o

\*COD STEAK IN PIL-PIL SAUCE WITH CRISPY SKIN.

Taco de bacalao al Pil-pil con crujiente de su piel.

or - o

\*GRILLED BEEF RIB-EYE STEAK WITH MALDON SALT AND CRYSTAL PEPPERS

Entrecot de vaca madura con sal Maldón y pimientos cristal.

#### **A SWEET ENDING - El dulce final**

\*HOMEMADE GALICIAN FILLOA CRÊPES STUFFED WITH CRÈME PÂTISSÈRE WITH A HINT OF CINNAMON.

Filloas caseras rellenas de crema pastelera al punto de canela.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Cafe Arábica e infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la casa.

### **OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)**

**Bodega (a elegir un vino blanco y un tinto) - (Magnum)**

#### **WHITE WINE -Vinos blancos**

(D.O. Rueda) Villa Narcisa - Verdejo.

(D.O. Rías Baixas) Martín Codax – Albariño.

#### **RED WINE - Vinos tintos**

(D.O.Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales (con o sin gas).

**COVER CHANGE PER PERSON €52,50 - VAT INCLUDED**

**PRECIO POR PERSONA 52,50€ - IVA INCLUIDO**

#### **Considerations about the menu:**

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- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
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## Restaurante La Playa

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### **SET MENU 3 - MENU 3**

(Valid until June, 2019 - Válido hasta junio de 2019)

#### **DISHES TO BE SHARED – Para compartir**

##### **(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)**

- \*ACORN-FED IBERIAN CURED HAM - Jamón ibérico de montanera.
- \*BOILES ISLA CRISTINA WHITE SHRIMP - Gambas blancas de Isla Cristina cocidas.
  - \*BRAISED ROCK OCTOPUS WITH MILD AIOLI.  
Pulpo de pedrero a la brasa con alioli suave.
- \* BATTERED HAKE CHEEK BITES WITH ROSTI-STYLE POTATO.  
Delicias de merluza a la Romana con patata hilada.

#### **MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

##### **Segundo plato (A elegir)**

- \*RICE CASSEROLE WITH HUELVA LARGE RED PRAWNS.  
Caldereta de arroz con carabineros de Huelva.  
or - o
- \*MONKFISH WITH TOASTED GARLIC.  
Rape de roca a los ajos tostados.  
or - o
- \*ROAST SHOULDER OF SUCKLING LAMB SEGOVIA-STYLE.  
Paletilla de cordero lechal asado al estilo de Segovia.

##### **A SWEET ENDING - El dulce final**

- \*EGG YOLK AND CARAMEL PUDDING - Tocino de cielo al caramelo.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS.  
Cafe Arábica e infusiones naturales.
- \*HOMEMADE SWEETS - Dulces de la casa.

#### **OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)**

##### **Bodega (a elegir un vino blanco y un tinto) - (Magnum)**

##### **WHITE WINE - Vinos blancos**

- (D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.
- (D.O. Rías Baixas) Martín Codax – Albariño 100%.
- (D.O. Rías Baixas) Pazo San Mauro - Albariño 100%

##### **RED WINE - Vinos tintos**

- (D.O.Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.
- (D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.
- (D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.
- (D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales (con o sin gas).

**COVER CHANGE PER PERSON €56,50 - VAT INCLUDED**

**PRECIO POR PERSONA 56,50€ - IVA INCLUIDO**

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## **SET MENU 4 - MENU 4**

(Valid until June, 2019 - Válido hasta junio de 2019)

### **DISHES TO BE SHARED – Para compartir (ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)**

\*CARVED SLICES OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera cortado a cuchillo.

\*HOMEMADE MICUIT DUCK FOIE GRAS WITH APPLE PRESERVE.

Foie de pato hecho en Casa con manzana en confitura.

\*GRILLED GREEN ASPARAGUS SALTED TO TASTE WITH ROMESCO SAUCE.

Parrillada de espárragos trigueros al punto de sal con su Romesco.

\*FRIED JIG-CAUGHT SQUID STRIPS WITH ROASTED PEPPER SALAD.

Rabas de calamar fritas con asadillo de pimientos.

### **MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

#### **Segundo plato (A elegir)**

\*RICE STEW WITH GALICIAN LOBSTER.

Caldereta de arroz con bogavante gallego.

or - o

\*BAKED TURBOT WITH VEGETABLES CRUDITÉ.

Rodaballo al horno con crudités de verduras.

or - o

\*OAK CHAR-GRILLED BEEF TENDERLOIN.

Taco de solomillo de buey al carbón de encina.

#### **A SWEET ENDING - El dulce final**

\*BAKED CHOCOLATE FONDANT SOUFFLÉ.

Soufflé de chocolate fluido al horno.

ARABICA COFFEE AND NATURAL HERBAL TEAS.

Cafe Arábica e infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la casa.

### **OUR SELECTION OF WINE (CHOICE OF WHITE OR RED) - (MAGNUM)**

#### **Bodega (a elegir un vino blanco y un tinto) - (Magnum)**

##### **WHITE WINE - Vinos blancos**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%

##### **RED WINE - Vinos tintos**

(D.O.Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (con o sin gas).

### **COVER CHANGE PER PERSON €60,00 - VAT INCLUDED**

### **PRECIO POR PERSONA 60,00€ - IVA INCLUIDO**

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