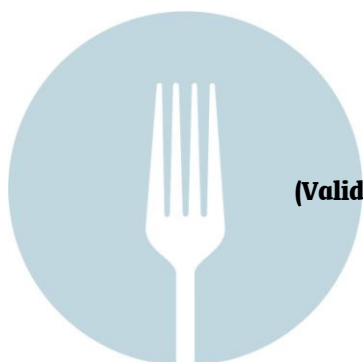


Restaurante La Playa
c/ Magallanes, 24 28015 Madrid
T- 91 446 84 76 / 01 07
www.restaurantelaplaya.com



GROUP MENÚ
MENÚS DE GRUPOS

(Valid until October, 2019 - Válidos hasta octubre de 2019)



GRUPO OTER
restaurantes
www.grupo-oter.com

Restaurante *La Playa*

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SET MENU 1 - MENU 1

(Valid until October, 2019 - Válido hasta octubre 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.

*TRADITIONAL RUSSIAN SALAD WITH TUNA FROM THE NORTH.

Ensaladilla rusa tradicional con bonito del norte.

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

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

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.

Café Árabe 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:

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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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SET MENU 2 - MENU 2

(Valid until October, 2019 - Válido hasta octubre 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 GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

Segundo plato (A elegir)

*DRIED RICE WITH GARDEN VEGETABLES AND BABY SQUID.

Arroz seco de verduras de nuestra huerta y chipirones.

or - o

*OVEN-ROASTED SEA BASS SERVED WITH A TARRAGON VINAIGRETTE AND GRILLED VEGETABLES.

Lubina de estero a la vinagreta de estragón con verduritas grillé.

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.

Café 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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SET MENU 3 - MENU 3

(Valid until October, 2019 - Válido hasta octubre 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
- *BRAISED BEEF SIRLOIN IN ITS OWN JUS WITH RUSTIC POTATOES AND FINE HERBS.
Solomillo de vacuno mayor braseado en su jugo con patata rústica a las finas hierbas.

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 October, 2019 - Válido hasta octubre 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

*BEEF Tournedo WITH FRESH DUCK LIVER AND PORT REDUCTION.

Tournedó de carne roja con foie fresco de pato y reducción de Oporto.

A SWEET ENDING - El dulce final

*BAKED CHOCOLATE FONDANT SOUFFLÉ.

Soufflé de chocolate fluido al horno.

ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café 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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