

MERCADO DE LA REINA

MERCADO DE LA REINA'S MENUS

The following menus have been designed for groups by our Executive Chef.

We can also prepare a personalized menu for your group depending on your needs.

You can confirm your acceptance of the proposed cocktails by mentioning day, month, hour, number of people & selected menu to the following email: reservas@grupomercadodelareina.com

*In order to make a reservation, it is mandatory to deposit a 50% of the final quotation by credit card/cash at Museo Chicote or by transfer to the following IBAN **0049 2663 35 2114248877**, account's holder **Rice & Drinks S.L.***

It is necessary to confirm the final number of assistants 24h before the event, thus this will be charged on the final invoice on the event date. The estimated duration of the cocktail should be no longer than 1,30h-2h.

The prices do not include the VAT (10%).

The following wines have been selected by our wine director:

- *Red Wine:* **D.O. Rioja:** Monólogo Crianza
 D.O. Ribera del Duero: El Guijarral
- *White Wine:* **D.O. Rueda:** LaSeca 100% Verdejo

Please do not hesitate to contact us for any specific request. Hope to see you soon!

Best regards,

*Rubén Gómez
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MERCADO DE LA REINA

MENU #1

House appetizer:

- *Traditional Spanish Potato Salad tapa*

Entrees: (To share among 4 persons)

- *Thin cut tomato salad with "ventresca" of tuna (tuna loin), piparra peppers & baby onions with virgin olive oil*
- *Homemade Ibérico cured ham croquettes*
- *Crispy fried eggplant with sugar cane honey*
- *Crunchy chicken rolls w/ emmental cheese, Portobello mushrooms & light alioli sauce*

Main course, to choose from:

- *Grilled ibérico secret loin with granny smith apple chutney and fries.*
- *Roasted salmon with smoked salt, sauted season vegetables and chimichurri sauce*

Desserts to choose from:

- *Lemon cream with fresh strawberries*
- *Homemade warm intense chocolate tart*
- *Baked cheese cake with red berries coulis*

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 35€ (VAT not included)

MERCADO DE LA REINA

MENU # 2

House appetizer:

- *Traditional Spanish Potato Salad tapa*

Entrees: (To share among 4 persons)

- *Homemade Ibérico cured ham croquettes*
- *Fresh Sauté Wild asparagus*
- *Crunchy chicken rolls w/ emmental cheese, Portobello mushrooms & light alioli sauce*
- *Red prawn truffled carpaccio w/ macadamia nut & trout caviar*

Main course, to choose from:

- *Grilled beef entrecote & Mercado fried potatoes*
- *Roasted cod with sauté peppers and calamari ink sauce*

Desserts to choose from:

- *Lemon cream with fresh strawberries*
- *Homemade warm intense chocolate tart*
- *Baked cheese cake with red berries coulis*
- *Crème brûlée*

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 38€ (VAT not included)

MERCADO DE LA REINA

MENU # 3

Welcome Cocktail: Kir Royal

House appetizer:

- *Traditional Spanish Potato Salad tapa*

Entrees: (To share among 4 persons)

- *Homemade Ibérico cured ham croquettes*
- *Grilled octopus w/ extra virgin olive oil & Modena vinegar*
- *Accorn-fed ibérico sirloin carpaccio w/ citrus vinaigrette & preserved tomato*
- *Crunchy chicken rolls w/ emmental cheese, Portobello mushrooms & light alioli sauce*

Main course, to choose from:

- *Prime Galician Beef Sirloin and Mercado Potatoes*
- *Tataki of North Atlantic white tuna with grilled vegetables and romesco sauce*
- *Ox tail ravioli with potato light cream*

Desserts to choose from:

- *Lemon cream with fresh strawberries*
- *Homemade warm intense chocolate tart*
- *Baked cheese cake with red berries coulis*
- *Crème brulee*

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 42€ (VAT not included)

MERCADO DE LA REINA

COCKTAIL MENU # 1

- Salmorejo in shot glass
- Artisan mini baguette with Ibérico cured ham D.O. Guijuelo
- Tomato, mozzarella and green pesto skewer
- Crispy mango & chicken sticks with light mustard sauce
- Spanish omelet with caramelized onions
- Tapa of Foie micuit and apricot sauce
- Homemade Ibérico cured ham croquettes
- Pincho of Fungi porcini, goat cheese and caramelized onions
- Ensaladilla rusa "traditional Spanish potato salad"
- Fried Mushroom and bacon with romescu sauce
- Smoked salmon tartar tapa
- Prawns & Mayo tapa
- Hot gula with alioli sauce

- To finish: lemon cream with strawberries

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 30€ (VAT not included)

The estimated duration of the cocktail is one and a half hours approximately.

MERCADO DE LA REINA

COCKTAIL MENU # 2

- Truffle leek cream with crunchy Ibérico ham
 - Artisan mini baguette with Ibérico cured ham D.O. Guijuelo
 - Mini Burguer with prime Beef and Manchego cheese D.O.
 - “Bienmesabe” traditional fish fritters from Cadiz
 - Pincho of Fungi porcini, goat cheese and caramelized onions
 - Smoked salmon tartar tapa
 - Crispy mango & chicken sticks with light mustard sauce
 - Homemade Ibérico cured ham croquettes
 - Tapa of Foie micuit and apricot sauce
 - Spanish omelet with caramelized onions
 - Octopus skewer with vegetable vinaigrette
 - Hot gula alioli sauce
 - Prawn and mayo tapa
 - Chicken Teriyaki skewer
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- To finish: lemon cream with strawberries

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 34€ (VAT not included)

The estimated duration of the cocktail is one and a half hours approximately.

MERCADO DE LA REINA

COCKTAIL MENU # 3

- Truffle leek cream with crunchy Ibérico ham
 - Artisan mini baguette with Ibérico cured ham D.O. Guijuelo
 - Homemade Ibérico cured ham croquettes
 - Mini Burguer with prime Beef and Manchego cheese D.O.
 - Goat cheese, fungi and caramelized onion tapa
 - Beef sirloin and padron peppers on a skewer
 - “Bienmesabe” traditional fish fritters from Cadiz
 - Smoked salmon tartar tapa
 - Tomato, mozzarella and green pesto skewer
 - Crispy mango & chicken sticks with light mustard sauce
 - Octopus skewer with vegetable vinaigrette
 - Fried Camenbert cheese with almonds and pistachios
 - Chicken teriyaki skewer
 - Spanish omelet with caramelized onions
 - Fried Mushroom and bacon with romescu sauce
 - Tapa of Foie micuit and apricot sauce
 - Hot gula alioli sauce
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- To finish: Chocolate mousse with dark chocolate

Drinks:

- *Mineral water, soft drinks, coffee, beer and wine (red and white).*

Price per person 38€ (VAT not included)

The estimated duration of the cocktail is one and a half hours approximately.