

# 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](mailto: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*

*+34915213198*

*[reservas@grupomercadodelareina.com](mailto:reservas@grupomercadodelareina.com)*

*[www.grupomercadodelareina.com](http://www.grupomercadodelareina.com)*

# MERCADO DE LA REINA

## TAPAS MENU – MIN 2 pax

### *To share:*

- *Special ibérico cured ham (Ibérico de bellota, Guijuelo reserva especial).*
- *Grilled Majorero Chesee (Fuerteventura, Canary Islands) served with caramelized onions.*
- *Fried eggplant with sugar cane honey.*
- *“Bienmesabe”, marinated fried white fish from Cadiz.*

### *Individual tapas ( one of each per person)*

- *Wild mushrooms, goat cheese and caramelized onios.*
- *Homemade ibérico cured ham croquettes*
- *Octopus with pepper & onions vinaigrette.*
- *Warm ibérico ham, Green asparagus and brie cheese.*

### *Dessert to choose:*

- *Lemon cream with strawberries*
- *Egg custard with whipped cream*
- *Creme Bruleé*

*Includes beberage service with wine, beer, sangría and soda.*

<b>Price per person 32 € VAT NOT INCLUDED</b>
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