



Café de la Galería

COCKTAIL

DISHES TO CHOOSE FROM – COLD OPTIONS

Cheese board with breadsticks
Iberian ham DO with breadsticks and regañás
Iberian loin DO with breadsticks and regañás
Iberian chorizo DO with breadsticks and regañás
Vic salchichón (Casa Sendra) with breadsticks and regañás
Truffled mortadella (Negrini)
Gildas
Caprese skewers
Salmorejo shot with ham flakes
Vichyssoise in a small glass
Spanish omelette
Guacamole cones
Hummus with a chickpea base (gluten-free)
Mini tartlet with creamy cheese, grapes, and honey
Mini tartlet with foie mousse and red berries
Pickled mussel tartlet
Foie bonbon with walnuts and wine jelly
Foie macaron
Dill-marinated salmon blinis
Spoonful of salmon tartare
Spoonful of beef tartare with Chinese onion and truffle oil
Tuna tataki on coca bread with wakame seaweed and mayonnaise
Carpaccio Rolls with arugula and Parmesan
Empanada of choice (tuna, sardines, meat, scallops, octopus, cod with raisins or vegan)

DISHES TO CHOOSE FROM – HOT OPTIONS

Pumpkin cream in a small glass
Iberian ham and pork cheek croquettes
Squid croquettes
Boletus mushroom croquettes
Chicken fingers with sweet and sour ginger sauce
Duck confit gyoza with hoisin sauce
Oxtail bao bun
Prawn hakao dumpling
Korean-style prawn
Garlic prawn cigars
Fried egg and chorizo cigars
Shrimp fritter
Torrezno skewer (crispy pork belly)
Chistorra sausage skewer
Piparras (choice of tempura or plain)
Goat cheese lollipops with tomato jam
Battered hake with red pepper mayonnaise
Mini brioche with roast beef, truffle mayonnaise, and Dijon mustard
Cochinita pibil taco with pickled onion
Mini burger with caramelized onions
Stews of choice
Parmigiano risotto with truffle
Braised beef cheek with potato purée
Shredded suckling pig with apple compote

DESSERTS

Mixed fruit skewers
Chocolate brownie
Cheesecake (ask about available varieties)
Rice pudding
Mini tartlet with apple compote

DRINKS: Open bar service

Rioja Crianza red wine
Rueda white wine
Beer (with alcohol)
Non-alcoholic beer
Soft drinks
Sparkling water
Still water

WINES: Choose 1 red and 1 white

RIOJAS CRIANZAS

Glorioso Crianza
Cune Crianza
Viña Pomal Crianza
Marqués de Cáceres Crianza
Hacienda López de Haro Crianza
Viña Herminia Crianza
Añares Crianza

RUEDA VERDEJO

Cune Rueda Verdejo
Viña Mayor Rueda Verdejo
Beronia Rueda Verdejo
Marqués de Cáceres Rueda Verdejo

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|---|---------------------------|
| 3 Cold, 3 Hot and 1 dessert to choose | € 38.00 per person |
| 4 Cold, 4 Hot and 1 dessert to choose | € 40.00 per person |
| 5 Cold, 5 Hot and 1 dessert to choose | € 42.00 per person |
| 6 Cold, 6 Hot and 2 desserts to choose | € 44.00 per person |
| 7 Cold, 7 Hot and 2 desserts to choose | € 48.00 per person |
| 8 Cold, 8 Hot and 2 desserts to choose | € 52.00 per person |

(10% VAT NOT INCLUDED)

Minimum 15 people
One waiter per 15 guests
Cocktail-style service, served on trays by waiters
Setup, breakdown, and waiter service included
Extra furniture and decoration not included

GENERAL CONDITIONS:

Included services:

- Setup and breakdown
- Waiter service
- Basic tableware: glasses, wine glasses, and cups

Additional options (not included in the budget):

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| Coffee | € 3.00 per person |
| Extra waiters | € 20.00 per waiter per hour |

Menus can be modified upon request, but prices may vary.
Alternative tableware and extra furniture are available at an additional cost.
Final guest count must be confirmed at least four days before the event and will be the minimum number charged.
Special dietary requirements can be accommodated; please notify us as soon as possible.
A 50% deposit is required to confirm the booking. This deposit is non-refundable in case of cancellation for reasons not attributable to the catering service.
The remaining 50% must be paid four days before the event.