

Café de la Galería

MENU FOR GROUPS

MENU 1

STARTERS TO SHARE:

Ham croquettes

Spanish egg with iberian ham or sausage of Navarra

Caesar salad with arugula and confit tomatoes

MAIN COURSE:

La Galeria Burger

Tagliatelle with sea food or ravioli with parmesan sauce

Fried calamari with alioli

Pizza Prosciutto, four cheese or diavola

DESSERTS:

Cheesecake with ice cream

Homemade brownie with ice cream

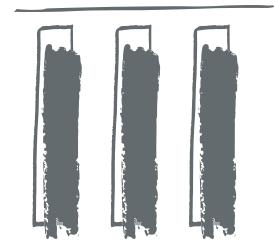
Chocolate lava cake with ice cream

Homemade apple pie

Ice cream sundae

Includes starters to share, main dish, dessert, drinks during meal and coffee

PVP 35€ + IVA. 10 persons minimum



Café de la Galería

MENU FOR GROUPS

MENU 2

STARTER TO SHARE:

Ham croquettes

Fried calamari with alioli

Spanish egg with iberian ham or sausage of Navarra

Artichokes with iberian ham

MAIN COURSE:

Pizza Prosciutto, four cheese or diavola

Battered cod with ratatouille

Stew cheek with potatoes parmentier

Grilled pork with fries and peppers

DESSERTS:

Cheesecake with ice cream

Homemade brownie with ice cream

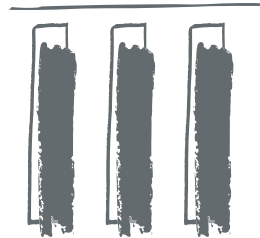
Chocolate lava cake with ice cream

Homemade apple pie

Ice cream sundae

Includes starters to share, main dish, dessert, drinks during meal and coffee

PVP 42,50€ + IVA. 10 persons minimum



Café de la Galería

MENU FOR GROUPS

MENU 3

STARTERS TO SHARE:

Burrata salad with arugula and confit tomatoes or blue tomato salad with tuna belly

Artichokes with iberian ham

Spanish egg with iberian ham or sausage of Navarra

Scrambled eggs with black sausage, pine nuts and apple

MAIN COURSE:

Battered cod with ratatouille

Teriyaki salmon with grilled vegetables

Stew cheek with potatoes parmentier

Beef entrecote with fries (300 g)

DESSERTS:

Cheesecake with ice cream

Homemade brownie with ice cream

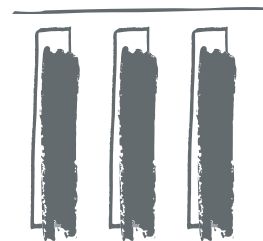
Chocolate lava cake with ice cream

Homemade apple pie

Ice cream sundae

Includes starters to share, main dish, dessert, drinks during meal and coffee

PVP 47,50€ + IVA. 10 persons minimum



Café de la Galería

MENU FOR GROUPS

MENU 4

STARTERS TO SHARE:

Iberian ham plate

Burrata salad with arugula and confit tomatoes or blue tomato

salad with tuna belly

Salmon and avocado tartare

Spanish egg with iberian ham or sausage of Navarra

MAIN COURSE:

Battered cod with ratatouille

Teriyaki salmon with grilled vegetables

Stew cheek with potatoes parmentier

Beef entrecote with fries (300 g)

DESSERTS:

Cheesecake with ice cream

Homemade brownie with ice cream

Chocolate lava cake with ice cream

Homemade apple pie

Ice cream sundae

Includes starters to share, main dish, dessert, drinks during meal and coffee

PVP 52,50€ + IVA. 10 persons minimum