



Poeta Joan Maragall, 20 28020 Madrid  
Tfno.91 556 21 14 / 556 22 60  
[www.teitusedreria.com](http://www.teitusedreria.com)



**GROUP MENUS**  
**MENÚS DE GRUPO**

**(Valid until May, 2021 - Hasta mayo de 2021)**



**GRUPO OTER**  
restaurantes  
[www.grupo-oter.com](http://www.grupo-oter.com)



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## SET MENU 1 - MENÚ 1

(Valid until May, 2021 - Hasta mayo de 2021)

### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

#### Para compartir (Un plato para cada 4 personas)

- \*LIGHTLY SMOKED BEEF FROM LEÓN WITH MARCONA ALMONDS.  
Cecina de buey ligeramente ahumada con almendras Marcona.
- \*DRESSED GARDEN TOMATOES WITH PICKLED PIPARRA PEPPERS.  
Tomates de la Huerta aliñados con piparras encurtidas.
- \*AUTHENTIC "TEITU" SAVOURY PIE - Empanada "Teitu" auténtica.  
\*COUNTRY-STYLE OMELETTE FROM ASTURIAS.  
Tortilla paisana a la asturiana.

### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 60 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 60 personas, elegir el segundo plato con antelación)

- \*HAKE STUFFED WITH SPIDER CRAB FROM "LA RÍA".  
Merluza rellena de centollo de la Ría.

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- \*GRILLED ASTURIAN ROXA BEEF SIRLOIN.  
Entrecot de vaca roxa a las brasas.

#### A SWEET ENDING - El dulce final

- \*CREAMY RICE PUDDING WITH TOASTED CARAMEL.  
Cremoso de arroz con leche con caramelo tostado.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS.  
Café arábica e infusiones naturales.
- \*HOUSE LIQUOR - Licores de la Casa.

### OUR SELECTION OF WINE - Bodega

#### WHITE WINE -Vino blanco

(D.O. Rueda) Guardaviñas - Verdejo 100%.

#### RED WINE - Vino tinto

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (sin o con gas).

**PRICE PER PERSON €50,00 - VAT INCLUDED**

**Precio por persona 50,00€ - Iva incluido**

#### Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- 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.
- The dishes on the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.



## SET MENU 2 - MENÚ 2

(Valid until May, 2021 - Hasta mayo de 2021)

### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

#### Para compartir (Un plato para cada 4 personas)

\*SMOKED BEEF FROM LEÓN, LIGHTLY SMOKED

Cecina de León ligeramente ahumada

\*FRESHLY CAUGHT BONITO FILLETS WITH TOMATOES AND SPRING ONIONS.

Lomo de bonito de campaña con cebolleta dulce y tomate.

GRILLED ARTICHOKE FLOWERS WITH SALT FLAKES (2 UNITS PER PERSON).

Alcachofas en flor a la parrilla con escama de sal (2 uds por persona).

\*NAVELGAS BEANS STEW WITH PRESERVED MEATS.

Fabas de Navelgas con su compango.

### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 60 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 60 personas, elegir el segundo plato con antelación)

\*CHARCOAL-GRILLED MONKFISH WITH A LIGHT BILBAO-STYLE SAUCE.

Rape braseado con Bilbaína ligera.

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\*GRILLED BEEF FILLET FROM THE ASTURIAN VALLEY (ROXA)

BREED REARED IN THE SOMIEDO DISTRICT OF ASTURIAS.

Lomo de vacuno mayor de los valles de Somiedo a la parrilla.

### A SWEET ENDING - El dulce final

\*VIDIAGO CHEESECAKE WITH BITTER ORANGE JAM.

Tarta de queso Vidiago con confitura de naranja amarga.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

### OUR SELECTION OF WINE- Bodega

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

#### WHITE WINES -Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

#### RED WINES- Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Alidis Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (sin o con gas), refrescos y cervezas.

**PRICE PER PERSON €55,00 - VAT INCLUDED**

**Precio por persona 55,00€ - Iva incluido**

### Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
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- Check the welcome options with our Events Department.
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### SET MENU 3 - MENÚ 3

(Valid until May, 2021 - Hasta mayo de 2021)

#### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

##### Para compartir (Un plato para cada 4 personas)

- \*SLICED ACORN-FED IBERIAN CURED HAM.  
Jamón ibérico de montanera al corte.
- \*CLAMS FROM LUARCA WITH A HINT OF SPICE.  
Almejas de la costa de Luarca al punto picante.
- \*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.  
Pulpo de pedrero a la brasa con Alioli suave.
- \*GRANDMA'S BROAD BEANS WITH STEW FREE-RANGE CHICKEN.  
Fabes de la Abuela con pitu estofado.

#### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 60 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

##### Segundo plato a elegir (Para grupos de más de 60 personas, elegir el segundo plato con antelación)

- \*OVEN-BAKED SEA BASS STEAK WITH TOMATO CASSE AND BASIL EMULSION.  
Lomo de lubina al horno con cassé de tomate y emulsión de Albahaca.

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- \*VEAL STEAK WITH FRESH DUCK FOIE OR IN CABRALES CHEESE SAUCE.  
Tronco de solomillo con foie o al Cabrales.

#### A SWEET ENDING - El dulce final

- \*EGG YOLK AND CARAMEL PUDDING WITH CREAMY VANILLA ICE CREAM.  
Tocino de cielo al caramelo con helado cremoso de vainilla.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS.  
Café arábica e infusiones naturales.
- \*HOUSE LIQUOR - Licores de la Casa.

#### OUR SELECTION OF WINE- Bodega

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

##### WHITE WINES - Vinos blancos

- (D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.
- (D.O. Rías Baixas) Martín Códax - Albariño 100%.
- (D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

##### RED WINES - Vinos tintos

- (D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.
- (D.O. Ribera de Duero) Alidis Crianza - Tinto Fino 100%.
- (D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Garnacha tinta y Mazuelo.
- (D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (sin o con gas), refrescos y cervezas.

**PRICE PER PERSON €60,00 - VAT INCLUDED**

**Precio por persona 60,00€ - Iva incluido**

#### Considerations about the menu:

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## SET MENU 4 - MENÚ 4

(Valid until May, 2021 - Hasta mayo de 2021)

### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

#### Para compartir (Un plato para cada 4 personas)

- \*SLICED ACORN-FED IBERIAN CURED HAM  
Jamón ibérico de montanera al corte.
- \*DUCK LIVER TERRINE WITH WILD BERRIES.  
Terrina de hígado de pato y frutos del bosque.
- \*COD FRITTERS WITH ROSEMARY HONEY (2 UNITS PER PERSON).  
Buñuelos de bacalao con miel de romero (2 uds. por persona).
- \*BROAD BEANS WITH CLAMS - Fabes con almejas de Costa.

### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 60 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)  
Segundo plato a elegir (Para grupos de más de 60 personas, elegir el segundo plato con antelación)

- \*GRILLED WILD TURBOT WITH PEPPER CONFIT.  
Rodaballo salvaje al horno con pimientos confitados.
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- \*OAK CHAR-GRILLED BEEF SIRLOIN.  
Lomo de vaca madurado al carbón de encina.

### Dessert - Postre

- \*PANTXINETA CAKE (SHEETS OF FINE PUFF PASTRY STUFFED CUSTARD).  
Tarta Pantxineta de hojaldre, almendra y crema pastelera.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS.  
Café arábica e infusiones naturales.
- \*HOUSE LIQUOR - Licores de la Casa.

### OUR SELECTION OF WINE- Bodega

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

#### WHITE WINES - Vinos blancos

- (D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.
- (D.O. Rías Baixas) Martín Códax - Albariño 100%.
- (D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

#### RED WINES - Vinos tintos

- (D.O. Ca. Rioja) Hacienda Calavia - Crianza - Tempranillo 100%.
- (D.O. Ribera de Duero) Alidis - Crianza - Tinto Fino 100%.
- (D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Garnacha tinta y Mazuelo.
- (D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (sin o con gas), refrescos y cervezas.

**PRICE PER PERSON €65,00 - VAT INCLUDED**

**Precio por persona 65,00€ - Iva incluido**

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