

RTE. LA LEÑERA

Hernani, 60 28020 Madrid

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www.lalenera.com

***GROUP MENUS
MENÚS DE GRUPO***

(Valid until May, 2021 - Válidos hasta mayo de 2021)



GRUPO OTER
restaurantes
www.grupo-oter.com

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)

***SMOKED BEEF FROM LEÓN WITH MARCONA ALMOND.**

Cecina de buey ligeramente ahumada con almendras Marcona.

***DRESSED GARDEN TOMATOES WITH PIPARRA PEPPERS AND VIRGIN OLIVE OIL.**

Tomate de la Huerta seleccionado con piparras y aceite de oliva virgen.

***"LA LEÑERA" SAVOURY PIE - Empanada "La Leñera".**

COUNTRY-STYLE OMELETTE FROM ASTURIAS.

Tortilla paisana típica de Asturias.

MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

***HAKE STUFFED WITH SPIDER CRAB FROM "LA RÍA".**

Merluza rellena de centollo de la Ría.

***GRILLED ASTURIAN ROXA BEEF SIRLOIN.**

Entrecot de vaca roxa a las brasas.

A SWEET ENDING - El dulce final

***CREAMY RICE PUDDING WITH CARAMEL.**

Cremoso de arroz con leche y azúcar tostado.

***ARABICA COFFEE AND NATURAL HERBAL TEAS.**

Café Árabe 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 con gas o sin 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 fresca y tomate natural.

**GRILLED ARTICHOKES WITH SALT FLAKES (2 UNITS PER PERSON).*

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

**NAVELGAS BEANS STEW WITH PRESERVED MEATS.*

Fabes de Navelgas con su compango.

MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 30 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

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

Rape a la brasa con Bilbaína ligera.

**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

**EGG YOLK AND CARAMEL PUDDING*

Tocino de cielo al caramelo.

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

**HOUSE LIQUOR - Licores de la Casa.*

OUR SELECTION OF WINE- Bodega

(CHOICE OF WHITE OR RED 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 (con o sin gas), refrescos y cervezas.

PRICE PER PERSON €55,00 - VAT INCLUDED

Precio por persona 55,00€ - IVA incluido

Considerations about the menu:

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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.

**ASSORTED ASTURIAN CHEESES.*

Selección de quesos astures.

**BRAISED OCTOPUS WITH MILD AÏOLI.*

Pulpo 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 30 PEOPLE CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

**BAKED SEA BASS FILLET WITH TOMATO CASSE AND BASIL EMULSION.*

Lomo de lubina al horno con cassé de tomate y emulsión de albahaca.

**VEAL STEAK WITH FRESH DUCK FOIE OR IN CABRALES CHEESE SAUCE.*

Tronco de solomillo al foie o al Cabrales.

A SWEET ENDING - El dulce final

**CHOCOLATE FONDANT SOUFFLÉ WITH CREAMY VANILLA ICE CREAM.*

Soufflé de chocolate fluido 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

(CHOICE OF WHITE OR RED 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 (con o sin 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.

**FOIE GRAS TERRINE WITH WILD BERRIES.*

Terrina de foie con frutos del bosque.

**COD FRITTERS, ELABORATED TO ORDER (2 UNITS PER PERSON).*

Buñuelos de bacalao elaborados al momento (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 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

**GRILLED WILD TURBOT WITH PEPPER CONFIT.*

Rodaballo salvaje al horno con pimientos confitados.

**OAK CHAR-GRILLED BEEF SIRLOIN.*

Lomo de vaca madura al carbón de encina.

Dessert - Postre

**PANTXINETA CAKE (SHEETS OF FINE PUFF PASTRY STUFFED CUSTARD AND ALMONDS).*

Tarta Pantxineta de crema pastelera y almendras.

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

**HOUSE LIQUOR - Licores de la Casa.*

OUR SELECTION OF WINE - Bodega

(CHOICE OF WHITE OR RED 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 (con o sin gas), refrescos y cervezas.

PRICE PER PERSON €65,00 - VAT INCLUDED

Precio por persona 65,00€ - IVA incluido

Considerations about the menu:

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