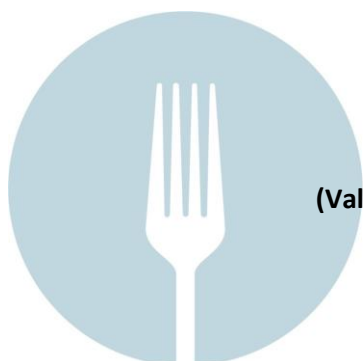


Restaurante La Playa
c/ Magallanes, 24 28015 Madrid
T- 91 446 84 76 / 01 07
www.restaurantelaplaya.com



**GROUP MENUS
MENÚS DE GRUPO**

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



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SET MENU 1 - MENÚ 1

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

DISHES TO BE SHARED – Para compartir

(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)

* CARVED SLICED OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera al corte.

*DRESSED SEASONAL TOMATOES WITH PICKLED PIPARRA PEPPERS.

Tomates de temporada aliñados con piparras encurtidas.

*TRADITIONAL RUSSIAN SALAD WITH NORTHERN TUNA.

Ensaladilla rusa tradicional con bonito del Norte.

*HOMEMADE IBERICO HAM CROQUETTES (2 UNITS PER PERSON).

Croquetas caseras de ibérico (2 uds. por persona).

MAIN COURSE (ONE TO BE CHOSEN ON SITE)

Segundo plato (A elegir)

*MARINIÈRE RICE WHIT PEELES SHELLFISH, SO YOU DON'T STAIN YOURSELF.

Arroz Marinero limpio, *"para no mancharse"*.

OR - o

*BILBAO-STYLE HAKE FROM CELEIRO WITH SEASONAL VEGETABLES.

Merluza de Celeiro a la Bilbaína con verduras de temporada.

OR - o

*SIRLOIN STEAK FILLETS WITH TOASTED GARLIC.

Escalopines de solomillo al ajo dorado.

A SWEET ENDING - El dulce final

*CHEESECAKE WITH RASPBERRY COULIS.

Tarta de queso con coulis de frambuesa.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Cafe Arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces 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).
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- 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.
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SET MENU 2 - MENÚ 2

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

DISHES TO BE SHARED – Para compartir

(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)

* CARVED SLICED OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera al corte.

*FRESH TOMATO SALAD WITH SEASONAL TUNA WITH SPRING ONIONS.

Ensalada de tomate fresco, bonito de campaña y cebolleta dulce.

*BRAISED ROCK OCTOPUS IN PAPRIKA OIL AND GALICIAN POTATOES.

Pulpo de pedrero al aceite de pimentón con sus cachelos.

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

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

MAIN COURSE (ONE TO BE CHOSEN ON SITE)

Segundo plato (A elegir)

*DRIED RICE WITH GARDEN VEGETABLES AND BABY SQUID.

Arroz seco de verduras de nuestra huerta y chipirones.

or - o

*OVEN-ROASTED SEA BASS SERVED WITH A TARRAGON VINAIGRETTE AND GRILLED VEGETABLES.

Lubina de estero a la vinagreta de estragón con verduritas grillé.

or - o

*GRILLED BEEF RIB-EYE STEAK WITH MALDON SALT AND CONFIT PIQUILLO PEPPERS.

Entrecot de vaca madura con sal Maldón y pimientos de piquillo confitados.

A SWEET ENDING - El dulce final

*HOMEMADE GALICIAN FILLOA CRÊPES STUFFED WITH CRÈME PÂTISSIÈRE WITH A HINT OF CINNAMON.

Filloas caseras rellenas de crema pastelera al punto de canela.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la casa.

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

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

WHITE WINES -Vinos blancos

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

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

RED WINES - Vinos tintos

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

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino.

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

PRICE PER PERSON €53,00 - VAT INCLUDED

PRECIO POR PERSONA 53,00€ - IVA INCLUIDO

Considerations about the menu:

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SET MENU 3 - MENÚ 3

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

DISHES TO BE SHARED – Para compartir

(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)

- *ACORN-FED IBERIAN CURED HAM - Jamón ibérico de montanera.
- *BOILES ISLA CRISTINA WHITE SHRIMP - Gambas blancas de Isla Cristina cocidas.
 - *BRAISED ROCK OCTOPUS WITH MILD AIOLI.
Pulpo de pedrero a la brasa con alioli suave.
- * BATTERED HAKE CHEEK BITES WITH ROSTI-STYLE POTATO.
Delicias de merluza a la romana con patata hilada.

MAIN COURSE (ONE TO BE CHOSEN ON SITE)

Segundo plato (A elegir)

- *RICE CASSEROLE WITH HUELVA LARGE RED PRAWNS.
Caldereta de arroz con carabineros de Huelva.
or - o
- *BLACK-BELLIED MONKFISH WITH GOLDEN GARLIC.
Rape de tripa negra al ajo dorado.
or - o

*BRAISED BEEF SIRLOIN IN ITS OWN JUS WITH RUSTIC POTATOES AND FINE HERBS.
Solomillo de vacuno mayor braseado en su jugo con patata rústica a las finas hierbas.

A SWEET ENDING - El dulce final

- *EGG YOLK AND CARAMEL PUDDING - Tocino de cielo al caramelo.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS.
Café Arábica e infusiones naturales.
- *HOMEMADE SWEETS - Dulces de la casa.

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

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

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

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

PRICE PER PERSON €57,00 - VAT INCLUDED

PRECIO POR PERSONA 57,00€ - IVA INCLUIDO

Considerations about the menu:

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SET MENU 4 - MENÚ 4

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

DISHES TO BE SHARED – Para compartir

(ONE DISH FOR EVERY 4 PEOPLE - Un plato para cada 4 personas)

*CARVED SLICES OF ACORN-FED IBERICO HAM.

Jamón ibérico de montanera cortado a cuchillo.

*HOMEMADE MICUIT DUCK FOIE GRAS WITH APPLE PRESERVE.

Foie de pato hecho en Casa con manzana en confitura.

*NORTHERN BONITO STEAK SALAD WITH SEASONAL TOMATOES AND SPRING ONIONS.

Ensalada de lomos de bonito del norte, tomate de temporada y cebolleta fresca.

*FRIED JIG-CAUGHT SQUID STRIPS WITH ROASTED PEPPER SALAD.

Rabas de calamar fritas con asadillo de pimientos.

MAIN COURSE (ONE TO BE CHOSEN ON SITE)

Segundo plato (A elegir)

*RICE STEW WITH GALICIAN LOBSTER.

Caldereta de arroz con bogavante gallego.

or - o

*BAKED TURBOT WITH SEASONAL VEGETABLES.

Rodaballo al horno con verduras de temporada.

or - o

*BEEF Tournedo WITH FRESH DUCK LIVER AND PORT REDUCTION.

Tournedó de carne roja con foie fresco de pato y reducción de Oporto.

A SWEET ENDING - El dulce final

*BAKED CHOCOLATE FONDANT SOUFFLÉ.

Soufflé de chocolate fluido al horno.

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

*HOMEMADE SWEETS - Dulces de la casa.

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

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

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) Celeste Crianza - Tinto Fino 100%.

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

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

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

PRICE PER PERSON €60,00 - VAT INCLUDED

PRECIO POR PERSONA 60,00€ - IVA INCLUIDO

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