

# CASA CÂMARA

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1884

MENUS FOR GROUPS

## MENU 1.

Choose in advance the same 3 starters from the 8 for all the guests:

- Scorpionfish pie with toasties and mayonnaise
- Cardinal prawn omelette with fresh spring onion
- Foie mi-cuit with toasties
- A Feira octopus, dressed with La Vera paprika and virgin olive oil
- Mushroom and apple brick with foie and Pedro Ximénez reduction
- Scallop brick with saffron and pineapple sauce
- Warm salad with morrón peppers, accompanied by chicory with anchovy and tuna belly
- Atlantic lobster salad

Main course to be chosen in advance for each guest:

- Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper sauce (for 2)
- Grilled hake with rice and vegetable garnish
- Hake fillet 'koxkera' style
- Cod 'ajoarriero' style with lobster and king prawns
- Roast lamb (minimum 2 people)
- Beef sirloin with chips and piquillo peppers

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

50.00 euro (10% VAT included)

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Menu for groups of at least 10 people. It is essential to book and arrange the complete menu ten days in advance. Menu adaptable to food intolerances.

## MENU 2.

Assorted starters:

- ¼ Scorpionfish pie with toasties and mayonnaise
- ¼ Warm salad with morrón peppers, accompanied by chicory with anchovy and tuna belly
- ¼ Scrambled egg yolk with mushrooms and crunchy vegetables

Main course:

Grilled dish (individual) with oil and chopped garlic sauce: lobster, langoustine, king prawn, prawns, razor clams, clams, hake and squid.

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

56.00 euro (10% VAT included)

Please consult for availability of this menu (day/guests).

Menu for groups of at least 10 people. It is essential to book and arrange the complete menu ten days in advance. Menu adaptable to food intolerances.

### MENU 3.

Group of starters to be chosen: for all guests.

- ¼ Scorpionfish pie with toasties and mayonnaise
- ¼ Cardinal prawn omelette with fresh spring onion
- ¼ Grilled fresh red prawns from Huelva
- Mushroom and apple brick with foie and Pedro Ximénez reduction

- or -

- ¼ Foie mi-cuit with toasties
- Scallop brick with saffron and pineapple sauce
- ¼ Warm salad with morrón peppers, accompanied by chicory with anchovy and tuna belly
- ¼ Thin Galician clams in parsley sauce

Main course to be chosen in advance for each guest:

- Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper sauce (for 2)
- Hake fillet 'koxkera' style
- Grilled hake with rice and vegetable garnish
- Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and chips (Tournedos Rossini)
- Atlantic lobster\* roasted in its juices or boiled (350 g).

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

55.00 euro (10% VAT included)

\* The option of choosing lobster has a 7.00 euro supplement with respect to the menu price.

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### MENU 4.

Assorted starters:

- ¼ Scorpionfish pie with toasties and mayonnaise
- ¼ Cardinal prawn omelette with fresh spring onion
- Scallop brick with saffron and pineapple sauce
- ¼ Donostia-style crumbled spider crab, au gratin

Main course:

- ½ Roasted monkfish with clams, king prawns and laminated garlic and chilli pepper sauce
- ½ Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and chips (Tournedos Rossini)

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

63.00 euro (10% VAT included)

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Menu for groups of at least 10 people. It is essential to book and arrange the complete menu ten days in advance. Menu adaptable to food intolerances.

## MENU 5.

Assorted starters:

- ¼ Los Pedroches Iberian acorn-fed ham
- ¼ Foie mi-cuit with toasties
- ¼ Grilled fresh red prawns from Huelva
- ¼ Thin Galician clams in parsley sauce
- Scallop brick with saffron and pineapple sauce

Main course to be chosen in advance for each guest:

- Roasted turbot with clams and king prawns, laminated garlic and chilli pepper sauce (for 2)
- Roasted sea bass with laminated garlic and chilli pepper sauce (for 2)
- Roasted sea bream with laminated garlic and chilli pepper sauce (for 2)
- Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper sauce (for 2)
- Grilled or à la meunière sole with rice and vegetable garnish

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

69.00 euro (10% VAT included)

Please consult for availability of this menu (day/guests)

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Menu for groups of at least 10 people. It is essential to book and arrange the complete menu ten days in advance. Menu adaptable to food intolerances.

## MENU 6.

Assorted starters:

- ¼ Los Pedroches Iberian acorn-fed ham
- ¼ Foie mi-cuit with toasties
- ¼ Green peppers stuffed with seafood on American sauce
- Grilled Iceland langoustines (2 units)
- ½ Atlantic lobster roasted in its juices (250 g)

Main course to be chosen in advance for each guest:

- Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper sauce (for 2)
- Hake in green sauce with cocochas and clams
- Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and chips (Tournedos Rossini)
- Grilled or à la meunière sole with rice and vegetable garnish

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

80.00 euro (10% VAT included)

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## MENU 7.

Assorted starters:

- ¼ Barnacles
- ¼ Grilled fresh red prawns from Huelva
- Boiled velvet crab (1 unit)
- Grilled Iceland langoustines (2 units)
- ¼ Fried cocochas
- ¼ Donostia-style spider crab, au gratin

Main course:

Atlantic lobster roasted in its juices (350 g)

Dessert to be chosen:

- Cream and custard millefeuille. For all guests and ordered with the menu
- Dessert to be chosen from the menu on the day of the lunch or dinner at the restaurant

Coffee or tea

Beverage to be chosen (the price includes 1 bottle for every 2 guests):

- Rioja crianza red wine
- Rueda white wine
- Cider
- Water

90.00 euro (10% VAT included)

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Menu for groups of at least 10 people. It is essential to book and arrange the complete menu ten days in advance. Menu adaptable to food intolerances.

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