

CASA CÂMARA

1884

MENUS FOR GROUPS

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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 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 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).

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MENU 3.

Group of starters to be chosen: for all guests.

- 1/4 Scorpionfish pie with toasties and mayonnaise
- 1/4 Cardinal prawn omelette with fresh spring onion
- 1/4 Grilled fresh red prawns from Huelva
- Mushroom and apple brick with foie and Pedro Ximénez reduction
- or -
- 1/4 Foie mi-cuit with toasties
- Scallop brick with saffron and pineapple sauce
- 1/4 Warm salad with morrón peppers, accompanied by chicory with anchovy and tuna belly
- 1/4 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 Monkfish in lobster sauce 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 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 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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