



PELAYO
GASTRO TRINQUET

MENÚS *for groups*



33€

VA DE BO! MENU

Included bread,
coffee and VAT

STARTERS

SOURDOUGH BREAD, HOMEMADE AIOLI and GRATED TOMATO with EVOO and oregano, and fleur du sal (1 every 4 people) (1.5)*

CREAMY COD FRITTER with caramelised piquillo pepper and pine nuts (individual) (1.4.13)*

SPANISH POTATO SALAD with smoked and salt-cured fish, and papadum (1 every 4 people) (1.4.5.7.13.14)*

TRINQUET BRAVAS with homemade brava sauce, aioli and smoked spicy paprika oil (1 every 4 people) (1.4.5.10.13)*

TITAINA with two-yolked fried egg (1 every 4 people) (4.5)*

MAINS CHOOSE ONE

(*) Choose among dry rice, creamy rice, or fideuà. One kind of rice per table. Rice are served for 2 people at least.

RICE* with CUTTLEFISH, monkfish and artichokes (1.2.3.4.13)*

RICE* with DRY-AGED PICANHA TATAKI, green asparagus, and king oyster mushrooms (1.13)*

SEA BASS with red prawn and its broth (2.3.4.13)*

FRIED MANCHEGO LAMB CHOPS with green garlic, fries, and two fried eggs (5)*

DRY-AGED SPANISH BEEF FORE-RIB with caramelized piquillo peppers, and homemade fries (1.10.13)*
(SURCHARGE +8,00€)

DESSERT

Both to share, one dessert every two people

OUR CREAMY CHEESECAKE (1.5.9.14)*

ORANGE SPONGE CAKE with 70% chocolate cream (1.5.9.14)*

OPEN BAR* Optional. Not included in the menu price

9€/PAX Beer, soft drinks, and bottled water

15€/PAX Wine, beer soft drinks, and bottled water

7€/DRINK Barceló Rum, Tanqueray Gin, or Johnnie Walker Red Label

*ALLERGENS

1. Gluten	2. Crustacean	3. Molluscs	4. Fish	5. Egg	6. Lupin	7. Mustard
8. Peanuts	9. Nuts	10. Soy	11. Sesame	12. Celery	13. Sulphites	14. Dairy

Menu available by previous reservation, minimum 8 people.

Drinks are not included. Some dishes on the menu may vary depending on the availability of raw materials.

It will be possible to choose more than one type of rice for groups where 10 or more people order rice.

*The open bar will start once all the guests have arrived and will be in effect from the beginning of the meal until dessert.

37€

EL DAU MENU

Included bread,
coffee and VAT

STARTERS

SOURDOUGH BREAD, HOMEMADE AIOLI and GRATED
TOMATO with EVOO and oregano, and fleur du sal (1 every 4 people) (1.5)*

IBERIAN CURED HAM CROQUETTE
with acorn-fed pork bacon veil (individual) (1.5.12.14)*

TOMATO SALAD with tuna belly (1 every 4 people) (4.13)*

SCRAMBLED EGGS with BABY FAVA BEANS "La Catedral"
wagyu beef jerky and Stilton cheese (1 every 4 people) (5.13.14)*

DEEP-FRIED BACON from SORIA
with pico de gallo, and Galician dressing (1 every 4 people) (1.10)*

MAINS CHOOSE ONE

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SENYORET RICE*
with red shrimp, scampi, and fresh fish (1.2.3.4.13)*

RICE* with DRY-AGED PICANHA TATAKI,
green asparagus, and king oyster mushrooms (1.13)*

TURBOT with Bilbao-style veggies (2.3.4.13)*

SLOW-COOKED IBERIAN PORK ABANICO Joselito®
with green pepper sauce and Ratte potatoes (12.13.14)*

DRY-AGED SPANISH BEEF FORE-RIB
with caramelized piquillo peppers, and homemade fries (1.10.13)*
(SURCHARGE +8,00€)

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