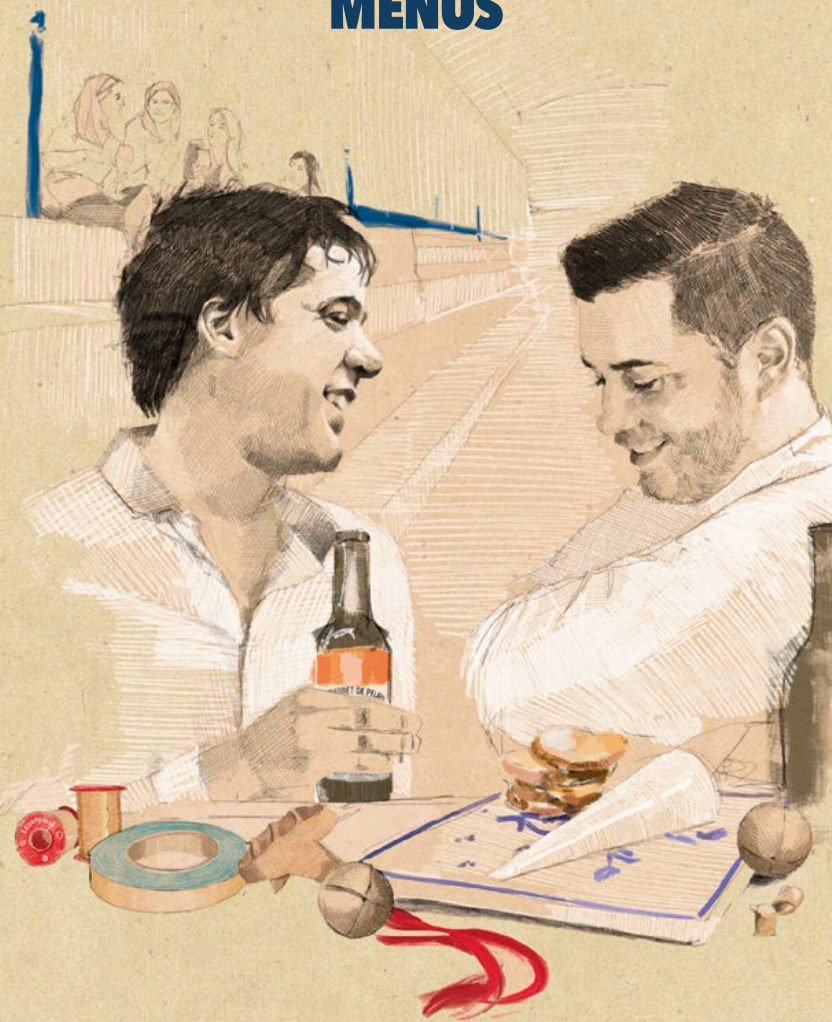




PELAYO
GASTRO TRINQUET

**SET
GROUP
MENUS**





SET GROUP MENUS



PELAYO
GASTRO TRINQUET

VA DE BO! Set Menu

STARTERS

- Cod fritter with caramelized Piquillo pepper and pine nuts (per person) 1 · 4 · 5 · 9 · 13 · 14
- Smoked and salt-cured fish salad with chargrilled potato and papadum (1 dish every 4 people) 1 · 4 · 5 · 7 · 13 · 14
- Trinquet bravas (1 dish every 4 people) 1 · 5 · 13
- Sailor's titaina (1 dish every 4 people) 4 · 5 · 9 · 14

MAIN COURSE Choose one

- Octopus and veggies rice* 1 · 2 · 3 · 4 · 12 · 13
- Duck, boletus, and foie rice* 1 · 12 · 13
- Sea bass with red prawn broth (per person) 2 · 3 · 4 · 13
- Manchego lamb chops with green garlic, "poor man's" potatoes, and egg (individual) 1 · 5

* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

DESSERT Both to share, one dessert every 2 people

- Creamy cheesecake 1 · 5 · 9 · 14
- Orange sponge cake with 70% chocolate cream 1 · 5 · 14

32€ VAT, coffee, and bread service included

Open bar*

- Beer, sodas, and spring water 9€/pax
- Sethouse wine, beer, sodas, and spring water agua . 15€/pax
- After drink
CACIQUE, TANQUERAY or JOHNNIE WALKER RED LABEL 7€

* Open bar will start once all the guests are present. It will take place from the beginning of the meal until dessert.

EL DAU Set Menu

STARTES

- Iberian cured ham croquette (per person) 1 · 5 · 12 · 14
- Chargrilled whole cuttlefish, red curry allipebre, and honey peanuts (1 dish every 4 people) 2 · 4 · 8 · 9 · 12 · 13 · 14
- Canned tomato salad, chargrilled onion, tuna belly, and black olive with fresh green chili tapenade (1 dish every 4 people) 4 · 13
- Our famous broken eggs with black pig sobrassada, caramelized onion, and Mahón cheese (1 dish every 4 people) 1 · 5 · 13 · 14

MAIN COURSE Choose one

- Peeled seafood (senyoret) rice with red prawn and baby scampi* 1 · 2 · 3 · 4 · 12 · 13
- Duck, boletus, and foie rice* 1 · 12 · 13
- Chargrilled turbot with Biscayan-style veggies (per person) 4
- Chargrilled veal fore rib with chargrilled piquillo peppers confit and homemade French fries (36-days maturing / 1 dish every 2 people) 1 · 13

* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

DESSERT Both to share, one dessert every 2 people

- Creamy cheesecake 1 · 5 · 9 · 14
- Orange sponge cake with 70% chocolate cream 1 · 5 · 14

36€ VAT, coffee, and bread service included

Menus available by prior reservation, minimum for 8 people. Drinks are not included. Some dishes on the menus may vary depending on the availability of raw materials. Menus not available in March, December and special days. It will be possible to choose more than one type of rice for groups of 10 or more people ordering rice.

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