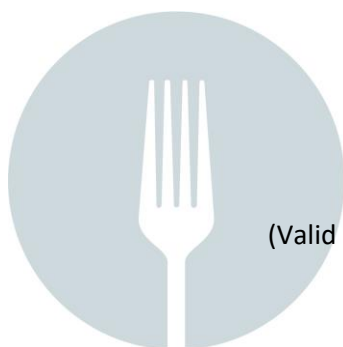




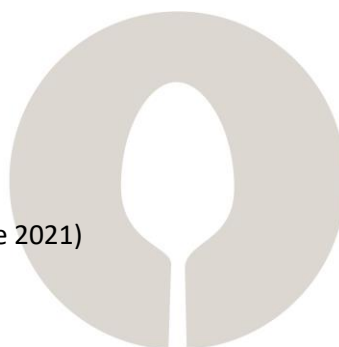
La pulpería
de Mila

Lagasca, 11 28001
Madrid
T- 91 576 00 85



GROUP MENUS MENÚS DE GRUPO

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



GRUPO OTER
restaurantes
www.grupo-oter.com

SET MENU 1 - MENÚ 1

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

GALICIAN DELICACIES (DISHS TO BE SHARED)**VIANDAS DE MIÑA TERRA GALEGA (PARA COMPARTIR)**

*GARDEN TOMATO WITH PICKLED PIPARRA PEPPERS.

Tomate de la Huerta con piparras encurtidas.

*OCTOPUS AND PILGRIM SCALLOP VILLAGE PIE.

Empanada de la Aldea de pulpo y zamburiñas.

*OMELETTE FROM BETANZOS (WITH GALICIAN POTATO AND POACHED ONION).

Tortilla de Betanzos (patata gallega y cebolla pochada).

*DELIGHT OF HAKE "A LA ROMANA" WITH JULIENNED POTATO.

Delicias de merluza a la Romana con patata hilada.

MAIN COURSE (CHOOSE FROM) - A ELEGIR UNO

*MARINIÈRE RICE CASSEROLE WITH PEELED SHELLFISH.

Caldeiro de arroz a la Marinera.

Or - O

*BAKED SEA BASS SLICE SERVED WITH A TARRAGON VINAIGRETTE AND TURNED VEGETABLES.

Corte de lubina al horno a la vinagreta de estragón con verduras torneadas.

Or - O

*PAN-FRIED BEEF ENTRECÔTE WITH WILD GARLIC.

Entrecot de vacuno mayor a la sartén con ajo rústico.

A SWEET ENDING - EL DULCE FINAL

*GALICIAN-STYLE CHEESECAKE A WILD BERRIES COULIS.

Quesada gallega con coulis de frutos silvestres.

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE - NUESTRA BODEGA**WHITE WINE - BLANCO**

(D.O.Rueda) Guardaviñas - Verdejo 100%.

RED WINE - 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).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- 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.
- The dishes on the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.

SET MENU 2- MENÚ 2

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

GALICIAN DELICACIES (DISHS TO BE SHARED)**VIANDAS DE MIÑA TERRA GALEGA (PARA COMPARTIR)**

*TUNA BELLY SALAD WITH PEELED TOMATO AND SPRING ONIONS.

Ensalada de ventresca de bonito con tomate pelado y cebolleta.

*COD FRITTERS WITH SUGARCANE HONEY (2 UNITS PER PERSON).

Buñuelos de bacalao con miel de caña (2 uds. Por persona).

*LEEK AND FRESH HAKE OMELETTE

Tortilla de puerros y merluza de pincho.

*GALICIAN-STYLE OCTOPUS WITH CACHELOS (TYPICAL POTATOES OF GALICIA).

Pulpo a la gallega con cachelos.

MAIN COURSE (CHOOSE FROM) - A ELEGIR UNO

*RICE STEW WITH GARDEN VEGETABLES AND CUTTLEFISH.

Caldereta de arroz con verduras de la Huerta y chipirones.

Or - O

*CELEIRO LINE-CAUGHT HAKE WITH SMALL POTATOES, VIRGIN OLIVE OIL.

AND GALICIAN-STYLE GARLIC SAUCE.

Merluza de Celeiro con patatinas, aceite y ajada de pimentón.

Or - O

*PAN-FRIED GALICIAN VEAL CHOP.

Chuleta de ternera gallega a la sartén.

A SWEET ENDING - EL DULCE FINAL

*HOMEMADE CREPES FILLED WITH CUSTARD AND FRIED WITH CINNAMON AND SUGAR.

Filloas caseras (blondas rellenas de crema pastelera, fritas con canela y azúcar).

*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café Árabe e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOOSE A WHITE WINE AND A RED ONE)**NUESTRA BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)****WHITE WINES - BLANCOS**

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

(D.O. Ribeiro) Neno de Somoza - Godello 100%.

RED WINES - TINTOS

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

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

*MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (con gas 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)

**GALICIAN DELICACIES (DISHES TO BE SHARED)
VIANDAS DE MIÑA TERRA GALEGA (PARA COMPARTIR)*****ACORN-FED IBERIAN CURED HAM.**

Jamón ibérico de montanera.

***OVEN-BAKED PILGRIM SCALLOPS WITH POACHED ONION IN ALBARIÑO WINE SAUCE (2 UNITS PER PERSON).**

Zamburiñas al horno con cebolla pochada al Albariño (2 uds. por persona).

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

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

***BRAISED ROCK OCTOPUS WITH MILD AIOLI.**

Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM) - A ELEGIR UNO***RICE HOTPOT WITH LARGE RED PRAWN.**

Caldero de arroz con carabineros.

Or - O

***BLACK-BELLIED MONKFISH WITH SAUTÉED GARLIC AND CHILLI.**

Rape de tripa negra con refrito de ajo-guindilla.

Or - O

***GRILLED GALICIAN BEEF SIRLOIN.**

Solomillo de vaca gallega a la parrilla.

A SWEET ENDING - EL DULCE FINAL***EGG YOLK AND CARAMEL PUDDING.**

Tocino de cielo al caramelo.

***ARABICA COFFEE AND NATURAL HERBAL TEAS.**

Café Árábica e infusiones naturales.

HOMEMADE SWEETS - Dulces de la Casa.*OUR SELECTION OF WINE (CHOOSE A WHITE WINE AND A RED ONE)****NUESTRA BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)****WHITE WINES - BLANCOS**

(D.O.: Albariño) Martín Codax - Albariño 100%.

(D.O.: Ribeiro) Neno de Somoza - Godello 100%.

RED WINES - TINTOS

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

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

MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (con gas o sin gas)*PRICE PER PERSON €55,00 – VAT INCLUDED****PRECIO POR PERSONA 55,00€ - IVA INCLUIDO****Considerations about the menu:**

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SET MENU 4 - MENÚ 4

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

**GALICIAN DELICACIES (DISHES TO BE SHARED)
VIANDAS DE MIÑA TERRA GALEGA (PARA COMPARTIR)**

- *SLICED ACORN FED IBERIAN CURED HAM.
Jamón ibérico de montanera.
- *GRILLED ISLA CRISTINA WHITE SHRIMP.
Gamba blanca de Isla Cristina a la parrilla.
- * GALICIAN-STYLE OCTOPUS WITH CACHELOS (TYPICAL POTATOES OF GALICIA).
Pulpo a la gallega y sus cachelos.
- *JIG-CAUGHT SQUID GRILLED WITH ALBARIÑO WINE MAYONNAISE.
Luras de potera fritas con mahonesa de Albariño (Calamares).

MAIN COURSE (CHOOSE FROM) - A ELEGIR UNO

- *RICE STEW WITH NATIONAL LOBSTER.
Caldereta de arroz con bogavante nacional.
Or - O
- *GALICIAN-STYLE WILD TURBOT TRANCHE.
Trancha de rodaballo salvaje a la gallega.
Or - O
- *GRILLED BEEF FILLET WITH PEPPER CONFIT.
Solomillo de vaca mayor a las brasas con pimientos confitados.

A SWEET ENDING - EL DULCE FINAL

- * BAKED DARK CHOCOLATE SOUFFLÉ AND VANILLA ICE CREAM.
Soufflé de chocolate negro con crema helada de vainilla.
- *ARABICA COFFEE AND NATURAL HERBAL TEAS.
Café Árabe e infusiones naturales.
- *HOMEMADE SWEETS - Dulces de la Casa.

**OUR SELECTION OF WINE (CHOOSE A WHITE WINE AND A RED ONE)
NUESTRA BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)****WHITE WINES - BLANCOS**

(D.O.: Albariño) Martín Códax - Albariño 100%.

(D.O.: Ribeiro) Neno de Somoza - Godello 100%.

RED WINES - TINTOS

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

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

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

PRICE PER PERSON €60,00 – VAT INCLUDED**PRECIO POR PERSONA 60,00€ - IVA INCLUIDO****Considerations about the menu:**

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