



Espronceda, 27 | 28003 Madrid | Tfno.: 91 535 39 02 - 91 535 08 61
www.verduraybrasa.com | verdुरaybrasa@grupo-oter.com



GROUP MENUS MENÚS DE GRUPO



(Valid until May, 2021 - Hasta mayo de 2021)



GRUPO OTER
restaurantes
www.grupo-oter.com



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Set menu 1 - Menú 1

(Valid until May, 2021 - Hasta mayo de 2021)

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (Un plato para cada 4 personas)

HAND-SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

SEASONAL TOMATOES DRESSED WITH PICKLED PIPARRA PEPPERS.

Tomates de temporada aliñados con piparras encurtidas.

CHEF'S CROQUETTES (*COASTAL SHRIMP AND LEEK, *ACORN-FED IBERIAN CURED HAM).

Croquetas caseras del Chef (De gamba de costa y puerro, y de jamón ibérico de bellota).

GRILLED EGGPLANT WITH MALAGA-STYLE AJOBLANCO SOUP.

Berenjena braseada con ajoblanco malagueño.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - Plato principal a elegir (FOR MORE THAN 30 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 30 personas, se elegirá el plato con antelación)

GRILLED LINE-CAUGHT HAKE IN A SMOOTH BILBAINA SAUCE.

Merluza de pincho a la parrilla con Bilbaina ligera.

OAK-GRILLED BEEF ENTRECÔTE.

Entrecot de vacuno mayor a la brasa.

**(OUR MAIN DISHES ARE ACCOMPANIED BY FINE ENGLISH-FRIED POTATOES,
AND LIVE LETTUCE SEASONED WITH PURPLE ONION).**

*(Nuestros platos principales van acompañados de patatas a la inglesa fritas y finas,
y lechuga viva aliñada con cebolla morada)*

A SWEET ENDING - El dulce final

***BRIOCHE FRENCH TOAST WITH VANILLA ICE-CREAM.**

Torrija brioche 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 - Bodega

WHITE WINE -Vino blanco

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

RED WINE - Vino 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 - Hasta mayo de 2021)

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (Un plato para cada 4 personas)

HAND-SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

COURGETTE CARPACCIO WITH PESTO SAUCE, ARUGULA AND PINE NUTS.

Carpaccio de calabacín con pesto, rúcula y piñones.

RINGS OF JIG-CAUGHT SQUID FRIED TO ORDER WITH LIME MAYONNAISE.

Rabas de calamar de potera fritas al momento con mahonesa de lima.

GRILLED CAULIFLOWER IN ALMOND SAUCE.

Coliflor braseada en salsa de almendras.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE) - Plato principal a elegir
(FOR MORE THAN 30 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)
(Para grupos de más de 30 personas, se elegirá el plato con antelación)**

BRAISED SEA BASS FILLET.

Lomo de lubina de estero braseada.

GRILLED BEEF SIRLOIN WITH SEA SALT FLAKES.

Solomillo de vacuno mayor en parrilla a la escama de sal.

*(OUR MAIN DISHES ARE ACCOMPANIED BY FINE ENGLISH-FRIED POTATOES,
AND LIVE LETTUCE SEASONED WITH PURPLE ONION).*

*(Nuestros platos principales van acompañados de patatas a la inglesa fritas y finas,
y lechuga viva aliñada con cebolla morada)*

A SWEET ENDING - El dulce final

*** TIRAMISÚ WITH COFFEE-SOAKED SPONGE FINGERS, MASCARPONE AND AMARETTO.**

Tiramisú de Marcarpone, Amaretto y soletilla de café

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

Café Árabe e infusiones naturales.

***HOMEMADE SWEETS - Dulces de la casa.**

OUR SELECTION OF WINE- Bodega

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

WHITE WINES - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

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

RED WINES - Vinos tintos

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

(D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 100%.

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

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DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (Un plato para cada 4 personas)

HAND-SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

GRILLED FRESH ARTICHOKE WITH SEA SALT FLAKES (2 UNITS PER PERSON).

Alcachofas frescas braseadas a la escama de sal (2 uds. por persona).

GRILLED ROCK OCTOPUS WITH ALBARIÑO WINE MAYONNAISE.

Pulpo de roca a la brasa con mahonesa de Albariño.

FRIED FRESH HAKE MORSELS WITH A RICE-FLOUR COATING.

Bocaditos de merluza de pincho frita en harina de arroz.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE) - Plato principal a elegir
(FOR MORE THAN 30 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)
(Para grupos de más de 30 personas, se elegirá el plato con antelación)**

BLACK-BELLIED MONKFISH SAN SEBASTIAN-STYLE.

Rape de tripa negra a la Donostiarra.

BEEF Tournedo WITH A REDUCED JUS SAUCE AND TENDER GARLIC SHOOTS.

Tournedó de carne roja con reducción de sus jugos y ajetes tiernos.

*(OUR MAIN DISHES ARE ACCOMPANIED BY FINE ENGLISH-FRIED POTATOES,
AND LIVE LETTUCE SEASONED WITH PURPLE ONION).*

*(Nuestros platos principales van acompañados de patatas a la inglesa fritas y finas,
y lechuga viva aliñada con cebolla morada)*

A SWEET ENDING - El dulce final

*** CHEESE SOUFFLE WITH VANILLA CREAM AND RED FRUITS.**

Soufflé de queso con cremosa vainilla y frutos rojos.

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

Café Árabe e infusiones naturales.

*** HOMEMADE SWEETS - Dulces de la casa.**

**OUR SELECTION OF WINE- Bodega
(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)
(A elegir un vino blanco y un tinto para el grupo) - (Magnum)**

WHITE WINES - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

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

RED WINES - Vinos tintos

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

(D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING) - Aguas minerales (con 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 - Hasta mayo de 2021)

DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

Para compartir (Un plato para cada 4 personas)

HAND-SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de bellota al corte.

HOME-MADE DUCK FOIE GRAS TERRINE WITH APPLE AND FIG PRESERVE.

Terrina de foie de pato hecha en Casa con confitura de higos y manzana.

COASTAL SHRIMP AND ASPARAGUS TEMPURA AND SWEET ONION RINGS

Tempura de gambas de costa, trigueros y aros de cebolla dulce.

BEETROOT AND SMOKED BABY CARROT WITH YOGHURT AND MINT SAUCE

Remolacha y zanahoria baby ahumada con salsa de yogurt y menta.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - Plato principal a elegir

(FOR MORE THAN 30 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(Para grupos de más de 30 personas, se elegirá el plato con antelación)

GUETARIAN-STYLE TURBOT - Rodaballo estilo Guetaria.

CHAR-GRILLED BEEF CHOP - Chuleta de vaca madura a las brasas.

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AND LIVE LETTUCE SEASONED WITH PURPLE ONION).**

*(Nuestros platos principales van acompañados de patatas a la inglesa fritas y finas,
y lechuga viva aliñada con cebolla morada)*

A SWEET ENDING - El dulce final

*** DARK CHOCOLATE FONDANT WITH VIOLET ICE CREAM.**

Coulant de chocolate negro y crema helada de violeta.

***ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árábica e infusiones naturales.**

***HOMEMADE SWEETS - Dulces de la casa.**

OUR SELECTION OF WINE- Bodega

(CHOOSE A WHITE WINE AND A RED ONE FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

WHITE WINES -Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

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

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

RED WINES - Vinos tintos

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

(D.O. Ribera de Duero) La Celestina Crianza - Tempranillo 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva. - Tempranillo, Garnacha tinta y Mazuelo.

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

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