




## GROUP MENU 2025-26

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# EVENT MENUS

## GROUPS OF 8 OR MORE

**Exclusive with booking and prior reservation.**

**Minimum of 1 week in advance.**

## TERMS AND CONDITIONS:

- The prices indicated are for events from Friday to Sunday. If the event is from Monday to Thursday (not a public holiday or the eve of a public holiday), there will be a 10% discount on the base price listed for each menu.
- Drinks included in the menus are Water, Soft Drink, House Wine, or Beer (draft and 0.0 bottle). The "Open Bar" refers to unlimited service of the same drinks, starting from the guests' arrival and ending with dessert. Any additional drinks will be fully billed and added to the final account
- Reservation and booking with a minimum of 1 week, regarding the date of the event.
- The final number of attendees must be confirmed at least 2 days before the event. Afterward, a reduction in the number of attendees will not be accepted without a justified reason, and the total menu price will be maintained for the number initially confirmed.
- These menus are for groups of 8 to 20 people. For a larger number of attendees, please consult the manager.
- A deposit for the total cost of the event may be required 3 days before the event date.
- In case of diner allergies or intolerances, the specified dishes can be changed.
- Any changes to the menus, whether in the dishes or the drinks, can be negotiated on a personalized basis

**AMBASSADORS OF  
THE MEDITERRANEAN**



# MEDITERRANEAN MENU

(10% discount from Monday to Thursday)

€29 P.P WITH 2 DRINKS  
€35 P.P FOR OPEN BAR

## WELCOME:

Basket of bread with alioli and olives

## STARTERS:

(To share)

### Caprese Salad

With mozzarella, tomato and olive oil, flavored with basil

### Beef cheek croquettes

### Aubergines battered

In Greek tempura served with tzatziki

## MAIN COURSE:

(Choose 1 per person)

### Papardelle "Tou Stavrou"

Mallorcan camaïot sofrito and balsamic sauce, topped with brosat seasoned with lime and extra virgin olive oil (E.V.O.O.)

### Grilled salmon with Salmorreta

(Ñora pepper and tomato sauce) Served with basmati rice and sautéed vegetables

### Battered Halloumi cheese burger (Cyprus P.D.O.)

With mixed lettuce, Greek tomato sauce, roasted aubergines, and roasted green pepper

### Yaourtlu kebab

Spiced minced beef skewers on pita bread with Greek yogurt and tomato sauce, served with homemade french fries

## ASSORTMENT OF DESSERTS:

(To share)

### Tsureki "French Toast"

### Mallorcan Gató cake

### Mosaic of chocolate, cookies, and walnuts

### Ice creams

## DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%



Gluten-free dish



Lactose-free dish



100% vegan dish

# PURE GREECE MENU

(10% discount from Monday to Thursday)

€29 P.P WITH 2 DRINKS  
€35 P.P FOR OPEN BAR

## WELCOME:

Basket of pita bread with tzatziki and Kalamata olives

## STARTERS:

(To share)

### Typical Greek salad

Tomato, cucumber, onion, capers, Kalamata olives, E.V.O.O. and Feta cheese

### Tirokafterí

Soft, slightly spicy Feta cheese mousse, served with bread sticks (bread sticks with gluten)

### Keftedes

Greek beef meatballs, flavored with spearmint, with homemade french fries

## MAIN COURSE:

(Choose 1 per person)

### Gyros

(Pork or chicken) Grilled meat strips on pita bread, with tomato, onion, and tzatziki sauce (pork) or honey-mustard sauce (chicken)

### Traditional Greek Moussaka

Potato, eggplant, zucchini, and beef Bolognese, baked with a gratin béchamel

### Shrimp casserole "saganaki" style

Homemade tomato sauce with aromatic herbs and melted Feta cheese

### Juncar Beyerdí

Tender beef stew with aromatic herbs, red wine, and cinnamon, served on a bed of creamy eggplant

## ASSORTMENT OF DESSERTS:

(To share)

### Mosaic of chocolate, cookies, and walnuts

### Kataifi

With walnuts and honey

### Baklavá

Filled with walnuts and pistachios

### Ice Creams

## DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%



Gluten-free dish



Lactose-free dish



100% vegan dish

# EXCLUSIVE MENU

(10% discount Monday to Thursday)

€35€ P.P WITH 2 DRINKS  
€41€ P.P FOR OPEN BAR

## WELCOME:

Basket of pita bread with Tirokafterí and Kalamata olives

## STARTERS:

(To share)

### Palet Salad

Mixed lettuce, chicken strips, sun-dried tomato, cured Mahón cheese, nuts, and pistachio vinaigrette

### Tuna tartare

### Kiunefé

Kataifi dough pastry filled with chicken, mozzarella, and sun-dried tomato

## MAIN COURSE:

(Choose 1 per person)

### Grilled beef sirloin, with “svickova” sauce

Vegetable sprout sauce, with sautéed potatoes with citrus and aromatic herbs

### Crispy octopus leg

On Santorini Fava, red onion, capers and spicy oil  

### Asturian Cachopo

1st quality beef fillet, breaded with panko, filled with serrano ham and Mahón cheese

## ASSORTMENT OF DESSERTS

(To share)

### Dubai Cake

Kataifi base, mascarpone and pistachio praline cream, covered with chocolate ganache

### Nougat Tiramisu

### Santiago Cake

### Ice creams

## DRINKS:



Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%



Gluten-free dish



Lactose-free dish



100% vegan dish

# “TO NIBBLE” MENU

(10% discount Monday to Thursday)

€20 P.P WITH 2 DRINKS  
€26 P.P FOR OPEN BAR

## SERVINGS:

(To share)

**Squid strips with alioli**

**Chicken croquettes**

**Fava de Santorini**   

Greek hummus, seasoned with caramelized onion and capers

**Caprese skewers**

With mozzarella balls and cherry tomatoes seasoned with E.V.O.O. and basil

**Camembert bites**

Served with homemade strawberry jam

**Dolmadakia**   

Stuffed vine leaves with rice

**Fried eggs with cured cellar ham and homemade french fries**  

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## DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%



Gluten-free dish



Lactose-free dish



100% vegan dish