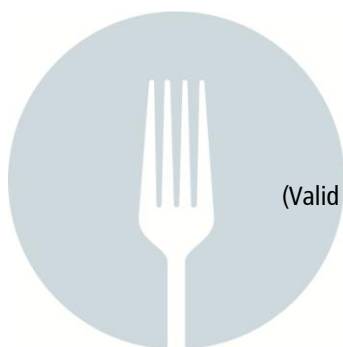




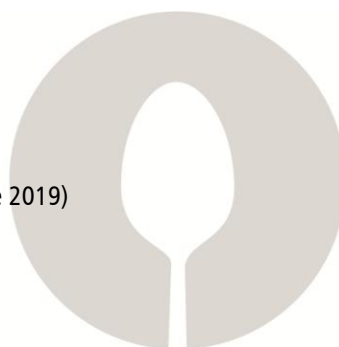
La pulpería
de Mila

Lagasca, 11 28001 Madrid
T- 91 576 00 85
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GROUPS MENÚ MENÚ DE GRUPOS

(Valid until October, 2019 - Válidos hasta octubre de 2019)



GRUPO OTER
restaurantes
www.grupo-oter.com

SET MENÚ 1 - MENÚ 1

(Valid until October, 2019 - Válido hasta octubre de 2019)

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

*OCTOPUS AND PILGRIM SCALLOP PIE.

Empanada de la aldea de pulpo y zamburiñas.

*CREAMY POTATO AND POACHED ONION OMELETTE.

Tortilla melosa de patatas y cebolla pochada.

*GARDEN TOMATO WITH PICKLED PIPARRA PEPPERS.

Tomate de la Huerta con piparra encurtida.

*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, SO YOU DON'T STAIN YOURSELF.

Caldeiro de arroz a la Marinera, limpio.

Or - O

*LINE-CAUGHT HAKE SLICE SERVED WITH A TARRAGON VINAIGRETTE AND TURNED VEGETABLES.

Corte de merluza de pincho 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.

WINE LIST - BODEGA

WHITE WINE - BLANCO

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

RED WINE - TINTO

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

*MINERAL WATER (STILL OR SPARKLING)

Aguas minerales con gas o sin gas

COVER CHARGE PER PERSON €45,00 – VAT INCLUDED

PRECIO POR PERSONA 45,00€ - 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.
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SET MENÚ 2- MENÚ 2

(Valid until October, 2019 - Válido hasta octubre de 2019)

GALICIAN DELICACIES (DISHERS TO BE SHARED)

VIANDAS DE MIÑA TERRA GALEGA (PARA COMPARTIR)

*CREAMY LEEK AND FRESH HAKE OMELETTE

Tortilla melosa de puerros y merluza de pincho.

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

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

*TUNA BELLY SALAD WITH PEELED TOMATO AND SPRING ONIONS.

Ensalada de ventresca de bonito con tomate pelado y cebolleta.

*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 (churrasco).

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 arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

BODEGA (A ELEGIR UN BLANCO Y UN TINTO)

WHITE WINE - BLANCO

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

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

RED WINE - TINTO

(D.O.Ca. Rioja) Hacienda Calavía 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.

COVER CHARGE PER PERSON €48,00 – VAT INCLUDED

PRECIO POR PERSONA 48,00€ - IVA INCLUIDO

Considerations about the menu:

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SET MENÚ 3 - MENÚ 3

(Valid until October, 2019 - Válido hasta octubre de 2019)

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

*PLATTER OF BOILED WHITE PRAWN FROM HUELVA.

Fuente de gambas blancas cocidas.

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

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

*GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos verde a la parrilla con romesco.

*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con Alioli suave.

MAIN COURSE (CHOOSE FROM) - A ELEGIR UNO

*RICE HOTPOT WITH VEGETABLES WITH LARGE RED PRAWN FROM ISLA CRISTINA.

Caldero de arroz con carabineros de Isla Cristina.

Or - O

*BLACK-BELLIED MONKFISH WITH SAUTÉED GARLIC AND CHILLI.

Rape de tripa negra con refrito de ajo-guindilla.

Or - O

*GRILLED GALICIAN BEEF ENTRECÔTE.

Entrecot 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 arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

BODEGA (A ELEGIR UN BLANCO Y UN TINTO)

WHITE WINE - BLANCO

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

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

RED WINE - TINTO

(D.O.Ca. Rioja) Hacienda Calavía 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.

COVER CHARGE PER PERSON €54,00 – VAT INCLUDED

PRECIO POR PERSONA 54,00€ - IVA INCLUIDO

Considerations about the menu:

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SET MENÚ 4 - MENÚ 4

(Valid until October, 2019 - Válido hasta octubre de 2019)

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

*ACORN FED IBERIAN HAM.

Jamón ibérico de montanera.

*GRILLED RED SHRIMP

Gamba roja 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 AND NATIONAL LOBSTER STEW.

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 arábica e infusiones naturales.

*HOMEMADE SWEETS - Dulces de la Casa.

OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

BODEGA (A ELEGIR UN BLANCO Y UN TINTO)

WHITE WINE - BLANCO

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

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

RED WINE - TINTO

(D.O.Ca. Rioja) Hacienda Calavía 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.

COVER CHARGE PER PERSON €58,00 – VAT INCLUDED

PRECIO POR PERSONA 58,00€ - IVA INCLUIDO

Considerations about the menu:

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