

Plazas de Sevilla Menus

In Manolo León Guadalquivir the following menus have been designed for group meals, minimum four people. To these menus can be added optional of ibericos (Iberian pork products), seafood, etc, as well as to add a small cocktail to them at the beginning. The main course is chosen the moment of the meal. Menus include coffee, tea and herbal teas.

Parques de Sevilla Cocktail Menus

They are cocktail-style menus for a more dynamic and informal event. It is for a minimum of 20 diners and will always be served in a private space of the restaurant.

To these menus can be added optional of ibericos (Iberian pork products), seafood, etc. There are different pans.

These menus are orientative, being able to combine between them. Drinks included: Beer with and without alcohol, red wine Azpilicueta Cz. white wine Aura , soft drinks and mineral water.

The restaurant has six spaces, depending on the number of guests one space or another can be chosen.

To these menus can be added optional of ibericos, seafood, etc. There are different pans.

To reserve such spaces you will need a reservation block.
The number of guests must be set three days before the event.

Menus valid until 03/28/18

NOTE: VAT included

Please make your reservations indicating the name of the menu and its price.

PLAZA DE LOS VENERABLES 34,00 €

Everything to share

Iberian ham toast
Homemade croquettes
Green salad with tuna
Scrambled eggs Aragonian style
Iberian pork loin with garnish

Individuak dessert
Drinks

PLAZA DEL DUQUE 39,00 €

Everything to share

Green salad with tuna
Iberian ham toast
Homemade croquettes
Scrambled eggs Aragonian style

To choose, Main course:

Cod with garlic and king prawns
Iberian sirloin with almond sauce

Individuak dessert
Drinks

PLAZA DE DOÑA ELVIRA 36,00 €

Everything to share

Iberian ham toast
Homemade croquettes
Green salad with tuna
Scrambled eggs Aragonian style
Cod in tempura
Iberian pork loin with garnish

Individuak dessert
Drinks

PLAZA NUEVA 41,00 €

Everything to share

Quinoa salad with crispy cheese
Iberian ham toast
Foie millefeuille with fig and tangerine sorbet
Homemade croquettes

To choose, Main course:

Tuna with basil with clams
Iberian pork loin au ras hanout

Individuak dessert
Drinks

PLAZA DE LA ENCARNACIÓN 43,00 €

Everything to share

Assorted Iberian pork products dish
Homemade croquettes
Mushroom stir fry
Garlic shrimp coca, white simelli blanco, dry tomato and rocket

To choose, Main course:

Cod with garlic and king prawns
Iberian sirloin with almond sauce

Individuak dessert
Drinks

PLAZA DE SAN FRANCISCO 49,00 €

Everything to share

Assorted Iberian pork products dish
Baby vegetable salad with low-temperature tuna emulsified with oil
Crispy artichokes with tomato boronía and ham julienne
Grilled octopus with garlic parmentier, paprika oil and garlic chips

To choose, Main course:

Beef sirloin with cream of foie and boletus rissoto
Corvina fish grilled with sautéed garlic and king prawns with grilled vegetables

Individuak dessert

Drinks

PLAZA VIRGEN DE LOS REYES 46,50 €

Everything to share

Assorted Iberian pork products dish
Baby vegetable salad with low-temperature tuna emulsified with oil
Crispy artichokes with tomato boronía and ham julienne
Grilled octopus with garlic parmentier, paprika oil and garlic chips

To choose, Main course:

Seafood and vegetable lasagne
Veal, mushrooms, and vegetable pie

Individuak dessert
Drinks

PLAZA DE ESPAÑA 54,00 €

Everything to share

Ración de jamón ibérico 5J SRC
Foie millefeuille with fig and tangerine sorbet
Soy tuna dices with red rice and soy mayonnaise
Crispy artichokes with tomato boronía and ham julienne

To choose, Main course:

Monkfish with veggies and oregano
Roasted piglet at 62º

Individuak dessert
Drinks

PLAZA DEL SALVADOR 59,00 €

Everything to share

Iberian Pork Ham 5J SRC serving

White prawns from Huelva

Mussels gelled in their pickle salad

Scallops with seafood scrums

Soy tuna dices with red rice and soy mayonnaise

To choose, Main course:

Hake with pilpil sauce of spinach and clams

Lamb roasted in its juice

Individual dessert

Drinks