



MENÚ "SEVILLA MONUMENTAL" 2018

In Manolo León Guadalquivir the following menus have been designed for group meals, at least 8 people in seated menus and 20 in cocktail / buffet menus.

All our menus include drinks that are the following:

Beers, Azpilicueta Cz. Red wine, Aura white wine, soft drinks and mineral water. (The drinks included in the menu begin when the diners are sitting at the table and finish with the desserts).

The main course is chosen at the time of the meal.

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

To reserve these spaces will be necessary to block the reservation and the number of guests must be fixed three days before the event.

Depending on the number of guests and the space chosen, a cost for exclusivity may apply. Check after meal time schedules.

To these menus you can add the following extras:

WELCOME CUP 2,00 € / PER PERSON (15 minutes)

WELCOME APPETIZER (3 APERITIVES + DRINKS) € 6.00 / PER PERSON (20 minutes)

WELCOME APPETIZER (6 APERITIVES + DRINKS) € 10.00 / PER PERSON (30 minutes)

LIST OF APERITIVES TO CHOOSE:

Dice of cheese and anchovies

Pionono of tuna mousse with caramelized onions

Teaspoon of gelled mussels

Pâté de Maison

Prawn salad with alioli sauce

Fried cuttlefish from Huelva

AFTER MEAL DRINKS: CUPS € 7.00 AND BOTTLES € 75.00 (NOT PREMIUM).
REFRESHMENTS AND WAITER SERVICE INCLUDED.

NOTE: Prices VAT Included

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

Menus valid until 01/01/2019.

TORRE DEL ORO

Price per person € 37.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>Everything to share:</u>
Bread with ham or 1/2 serving of Iberian ham SRC
Croquettes Manolo León
Green salad with canutera tuna
Aragonese scrambled eggs
Cod in tempura
Iberian pork loin with garrison.
Individual dessert Coffee and herbal teas

ARCHIVO DE INDIAS

Price per person € 41.50
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Mini spinach salad, stuffed squid and ink emulsion
Bread with ham or 1/2 serving of Iberian ham SRC
Croquettes Manolo León
Aragonese scrambled eggs
<u>Individual dish to choose:</u>
Iberian pork loin with garrison.
Garlic cod with prawns
Individual dessert Coffee and herbal teas

PALACIO DE SAN TELMO

Price per person € 42.50
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Quinoa salad with crunchy cheese
Bread with ham or 1/2 serving of Iberian ham SRC
Duck Foie
Croquettes Manolo León
<u>Individual dish to choose:</u>
Dice of tuna with soy
Tagliatelle with seafood
Iberian pork loin al Ras el hanout with cous cous
Individual dessert Coffee and herbal teas

COSTURERO DE LA REINA

Price per person € 44.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Bread with ham or 1/2 serving of Iberian ham SRC
Octopus onions with violet potatoes, emulsion lime and ginger
Croquettes Manolo León
Crispy artichokes with tomato boronía and julienne of ham.
<u>Individual dish to choose:</u>
Cod fillet with clam sauce
Bull tail with potatoes and vegetables
Iberian sirloin with almond sauce
Individual dessert Coffee and herbal teas

NOTE: VAT Included

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the name of the menu and its price.

Menus valid from 03/01/2018 to 01/31/2019

REALES ALCAZARES

Price per person € 45.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Foie Mille Feuille with jam
Octopus with onions, violet potatoes, and ginger and lime emulsion
Scallops with crumbs a la marinera and white asparagus
Croquettes Manolo León
<u>Individual dish to choose:</u>
Dice of swordfish in manzanilla white wine sauce
Iberian pork loin al Ras el hanout with cous cous
Cheek veal, vegetable and mushroom cake
Individual dessert Coffee and herbal teas

CATEDRAL DE SEVILLA

Price per person € 46.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Ham portion 5J SRC
Mini spinach salad, stuffed squid and ink emulsion
Aragonese scrambled eggs
Grilled octopus with poached potatoes, and lemon, paprika and thyme oil
<u>Individual plate to choose:</u>
Beef tenderloin with foie gras and boletus risotto
Corvina with fresh onion and ali oli prawns
Individual dessert Coffee and herbal teas

CASA PILATOS

Price per person € 50.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Foie Mille Feuille with jam
Soy tuna dice with red rice and soy mayonnaise
Crispy artichokes with tomato boronía and julienne of ham.
Enokys with sauteed razor-shells, garlic and parsley
<u>Individual dish to choose:</u>
Monkfish in clam sauce and vegetables with oregano
Veal sirloin with mustard
Vegetable, seafood and hake lasagna
Individual dessert Coffee and herbal teas

LA GIRALDA

Price per person € 52.00
Rioja de la casa Azpilicueta Cz, White wine Aura Beers, soft drinks and mineral water.
<u>To share:</u>
Ham serving 5J SRC
Mini spinach salad, stuffed squid and ink mayonnaise
Crayfish in tempura with mix of lollos and sumak vinaigrette
Vegetable tagliatelle and cuttlefish wok with lime and ginger emulsion
<u>Individual dish to choose:</u>
Hake in pilpil sauce of spinach and clams
Iberian pork loin al Ras el hanout with cous cous
Roasted lamb in its sauce
Individual dessert Coffee and herbal teas

MENÚ INFANTIL

Price per person € 22.00
Soft drinks, water and juices.
<u>To share:</u>
Toast with ham. Croquettes Manolo León
<u>Individual dish to choose:</u>
Breaded or grilled veal fillets with chips
Chocolate cake

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 the name of the menu and its price.

Menus valid from 03/01/2018 to 01/31/2019

MENÚ CÓCTEL GUADALQUIVIR 2018

COLD TABLE

Pasta salad with tuna loin
Prawn salad
Low temperature loin head
Assorted cheese with jam, nuts and rolls
Quiche Lorraine with spinach
Pâté de la maison
Scorpionfish cake
Galantine of poultry and nuts
Assorted sushi
Assorted salmon and tuna tataki

COLD APPETIZERS

Tuna mouse Pionono with caramelized onions
Cod confit in spinach oil
Mille feuille and caramelized apple
Pintxo of fresh cheese, anchovies and strawberry
Teaspoon of cockles with lime

FRIED AND HOT APPETIZERS

Croquettes Manolo León
Fried cuttlefish from Huelva
Hake with a lime touch
Pintxo of Iberian pork loin al Ras el hanout
Pintxo of tandori chicken
Shrimp pouch in alioli sauce

CASSEROLE (To choose 1)

Seafood rice
Boletus risotto

MINI PASTRY

(Truffles, tocinillo de cielo, almond cake and lemon cake)

DRINKS

Beers with and without alcohol
Red wine Rioja (Azpilicueta Cz.)
White wine (Aura)
Soft drinks and mineral water

The price per person is € 40.00 (Price VAT included)

Manolo León

Sevilla 1986

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OPTIONAL:

Optional appetizers:

Salmon and goat cheese roll
Grapes with roquefort and walnuts
Teaspoon of gelled mussels
Rolando of tortilla and anchovies
Prawn fritters
Profiteroles stuffed with seafood
Cod fritters

Price for each additional aperitif € 1.00 / per person (VAT included)

Iberian pork product options (Servings for every 4 people):

Iberian pork ham SRC € 5.00 / per person (VAT included)
Iberian pork loin SRC € 4.00 / per person (VAT included)
Assorted Iberian pork products € 5.00 / per person (VAT included)

Casserole options:

Pochas beans with clams
Chickpeas with spinach
Iberian pork cheek with vegetables
Potatoes with cuttlefish

Price for each additional casserole 2.50 € / per person (VAT included)

After meal options:

Coffee and herbal teas € 1.50
Lemon sorbet € 4.00
Cups (not premium) € 7.00 Bottles (not Premium) € 75.00