

Menús La Sevilla Monumental 2022/23

Manolo León.
Sevilla 1986
· RESTAURANTES & CATERING ·



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At Manolo León the following menus “La Sevilla Monumental” have been designed for group meals, minimum 4 diners in seated menus and 20 in cocktail/buffet menus.

Having an exclusive space requires a minimum consumption (check with administration).

1.- All our menus include the following drinks:

Beers, red wine, white wine, soft drinks and water. (The drinks included in the menu start when the diners sit down and end with the desserts).

2.- The main dish is chosen at the time of the meal.

3.- The menus include individual dessert. San Marcos cake or chocolate duo. (all diners must take the same)

4.- We have three establishments:

- Manolo León C/ **Guadalquivir**, 8 (Casa Manolo León)
- Manolo León C/ **Juan Pablos**, 8 (Bar Manolo León)
- Manolo León **Plaza del Duque** (El Corte Inglés Gourmet Zone)

5.- To reserve these spaces, it will be necessary to block the reservation and the number of diners must be set a few days before the event.

6.- Depending on the number of diners and the space chosen, a cost may be applied for exclusivity. **Check after-lunch timetables.**

The following extras can be added to these menus

- Welcome cup € 4,00/Person (20 minutos)
- Welcome appetizer (3 Appetizers + Drinks) € 9,00/ Person (25 minutos)
- Welcome appetizer (6 Appetizers + Drinks) € 13,00/ Person (35 minutos)

List of appetizers to choose

- Diced cheese and anchovies
- Tuna mousse pionono with caramelized onion
- Teaspoon of gelled mussels
- Pâté de Maison
- Bag of alioli prawns
- Foie taquito with sweet carrot
- Salmon pionono with caper mousse
- Fried cuttlefish

AFTER MEAL: DRINKS € 8.00 AND BOTTLES € 85.00 (NOT PREMIUM).
SOFT DRINKS AND WAITER SERVICE INCLUDED.

Prices VAT included

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

Valid until September 30, 2023

Archivo de Indias

All to share:

- ½ portion of Iberian ham 5J Reserve
- Croquettes Manolo León (12 Units)
- Symphony of tomatoes with burrata cheese and basil emulsion
- Aragonese Scrambled Eggs
- Battered cod
- Iberian pork with garnish

The price is € 43.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Torre del Oro

Chef's appetizer

To share:

- ½ portion of Iberian ham 5J Reserve
- Symphony of tomatoes with burrata cheese and basil emulsion
- Aragonese Scrambled Eggs
- Croquettes Manolo León (12 Units)

Individual plate (to choose):

- Gilthead with marinara sauce
- Iberian pork ingot with garnish
- Rice with Iberian pork and mushrooms

The price is € 46.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Reales Alcázares

Chef's appetizer

To share:

- ½ portion of Iberian ham 5J Reserve
- Croquettes Manolo León (12 Units)
- Cuttlefish with boletus and tomato confit with vanilla
- Aragonese Scrambled Eggs

Individual plate (to choose):

- Garlic cod fillet with prawns
- Iberian pork ingot with garnish
- Bull tail timbale with potatoes and vegetables

The price is € 47.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Palacio de San Telmo

Chef's appetizer

To share:

- ½ portion of Iberian ham 5J Reserve
- Spinach salad, crispy cheese with candied pears and asparagus tips.
- Millefeuille of foie with jam
- Croquettes Manolo León (12 Units)

Individual plate (to choose):

- Grilled lacquered salmon loin with orange reduction and sautéed rice with tarragon
- Iberian pork with garnish
- Chickpea stew with jowls at low temperature and Norway lobsters

The price is € 48.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Casturero de la Reina

Chef's appetizer

To share:

- Millefeuille of foie with jam
- Swordfish tataki with candied pineapple
- Croquettes Manolo León (12 Units)
- Sautéed mushrooms with clams

Individual plate (to choose):

- Bull tail timbale with potatoes and vegetables
- Cod fillet with clam sauce
- Ras el Hanout Iberian pork with cous cous

The price is € 50.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Casa Pilatos

Chef's appetizer

To share:

- Iberian ham ration 5J Reserve
- Avocado, tomato and prawn salad.
- Crispy artichokes with tomato boronia and ham julienne
- Croquettes Manolo León (12 Units)

Individual plate (to choose):

- Saffron hake with clams
- Ras hanout Iberian pork with cous cous
- Rice with Iberian pork and mushrooms

The price is € 51.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

NOTE: The crispy artichokes at Manolo León C/ Juan Pablos are served with roasted salmorejo.

Catedral de Sevilla

Chef's appetizer

To share:

- Iberian ham ration 5J Reserve
- Avocado, tomato and prawn salad
- Crispy artichokes with tomato boronia and ham julienne
- Croquettes Manolo León (12 Units)

Individual plate (to choose):

- Beef tenderloin with foie cream and boletus risotto
- Corvina with spring onion and alioli prawn
- Beans with clams and prawns

The price is € 53.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

La Giralda

Chef's appetizer

To share:

- Symphony of tomatoes with burrata cheese and basil emulsion
- Iberian ham ration 5J Reserve
- Crispy artichokes with tomato boronia and ham julienne
- Sautéed mushrooms with clams

Individual plate (to choose):

- Grilled sea bass with spring onion emulsion and steamed potatoes
- Veal sirloin with foie with creamy mushrooms
- Creamy rice with shrimps

The price is € 58.00 per guest. (VAT included).

Single dessert: Drinks, coffee and herbal tea

Children's Menu

To share:

- Grilled bread with Iberian ham
- Croquettes Manolo León (8 Units)

Individual plate (To choose all the children the same plate):

- Breaded beef fillets with French fries
- Grilled beef fillets with French fries
- Beef burger with fries
- Grilled Iberian pork with fries
- Breaded chicken breasts with fries

The price is € 25.00 per guest. (VAT included).

Chocolate cake / Soft drinks, juices and water.

Cocktail Menu Sevilla Monumental

COLD TABLE

- Prawn salad
- Loin head at low temperature
- Assorted cheese with jam, nuts and rolls
- Spinach Quiche Lorraine
- Pâté de la Casa
- Scorpionfish cake
- Assorted sushi
- Assorted salmon and tuna tataky

CUISINE OF THE WORLD

- Giosas, hakao, arepas, mini burgers, tacos...

COLD APPETIZERS

- Tuna mouse pionono with caramelized onion
- Cod confit in spinach oil
- Millefeuille of foie and caramelized apple
- Pintxo of fresh cheese, anchovies and strawberry
- Spoon of cockles with lime

FRIED AND WARM APPETIZERS

- Croquettes Manolo León
- Fried cuttlefish from Huelva
- Hake with a touch of lime
- Iberian pork pintxo at ras hanout
- Tandori chicken pintxo

CAZUELITA (To choose):

- Seafood rice
- Boletus risotto

MINI PASTRY

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

BEVERAGES:

- Beers with and without alcohol
- Rioja red wine (Azpilicueta Cz.)
- White wine (Balandro)
- Soft drinks and water

The price per person is **€44.00** (VAT Price Included)

Cocktail Optionals:

Optional appetizers:

- Optional appetizers:
- Salmon and goat cheese roll
- Grapes with Roquefort and walnuts
- Teaspoon of gelled mussels
- Rolando with tortilla and anchovies
- Shrimp fritters
- Seafood stuffed profiteroles
- Cod fritters

Price for each additional appetizer **€ 1.40**/guest (VAT included)

Iberian options (Serving for every 4 people):

- Iberian ham SRC **€6.50**/guest (VAT included)
- Iberian loin SRC **€5.50**/guest (VAT included)
- Assorted Iberian meat **€6.00**/guest (VAT included)

Casserole Options:

- Beans with clams
- Chickpeas With Spinach
- Iberian cheek with vegetables
- Potatoes with cuttlefish

Price for each additional appetizer **€3.75**/guest (VAT included)

After meal Options:

- Coffee and herbal tea **€ 2,00** (IVA inc.)
- Lemon sorbet **€ 5,50** (IVA inc.)
- Glasses (not premium) **€ 8,00** (IVA inc.)
- Bottles (not Premium) **€ 85,00** (IVA inc.)
- Glass of Cava **€ 3,00** (IVA inc.)

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Rutas del
Vino

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our restaurants



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