

# GROUP MENUS S P E A K E A S Y

2018/2019



# MENU 1

## WELCOME COCKTAIL

### DRY MARTINI

### FRESH FRUIT MARTINIS

Apple Martini

Strawberry Martini

Passion Fruit Martini

Coconut Martini

### MOJITOS

Passion Mojito

Classic Mojito

Red Fruit Mojito

### SNACKS

Iberian ham reserve from Jabugo J.P. Domecq and bread with tomato

Mascarpone and chives blini

Salmon marinated on teriyaki sauce

Shrimp croquette

Fried dough stuffed with "sobrasada" (Majorcan sausage)

### MAIN COURSES

Pea glass with parmesan foam

Hake with soft thyme "pil pil" sauce and sautéed vegetables

Veal ribs "Irish gold" at 62°

### DESSERT

Apple tarte Tatin with vanilla ice cream

### CELLAR

Orube Crianza (A.O. Rioja)

Fray Germán (A.O Rueda)

Cava Elyssia Gran Cuvée

Still water *Solán de Cabras* and Nespresso coffee

Price per person: 75,00€ (VAT included)

## MENU 2

### WELCOME COCKTAIL

#### DRY MARTINI

#### FRESH FRUIT MARTINIS

Apple Martini

Strawberry Martini

Passion Fruit Martini

Coconut Martini

#### MOJITOS

Passion Mojito

Classic Mojito

Red Fruit Mojito

### SNACKS

Iberian ham reserve from Jabugo J.P. Domecq and bread with tomato

Tuna in tempura with wasabi emulsion

Mascarpone and chives blini

Parmesan croquette

Crispy shrimp with curry powder

### MAIN COURSES

Zucchini cream with tuber chips

Fresh fish market with squid

Sweet veal with potatoes and mushrooms parmentier

### DESSERT

Chocolate Brownie with chantilly and Bayley´s toffee

### CELLAR

Fra Guerau Crianza (A.O. Montsant)

Fray Germán (A.O Rueda)

Cava Elyssia Gran Cuvée

Still water *Solán de Cabras* and Nespresso coffee

Price per person: 85,00€ (VAT included)

# MENU 3

## WELCOME COCKTAIL

### DRY MARTINI

### FRESH FRUIT MARTINIS

Apple Martini

Strawberry Martini

Passion Fruit Martini

Coconut Martini

### MOJITOS

Passion Mojito

Classic Mojito

Red Fruit Mojito

## SNACKS

Iberian ham reserve from Jabugo J.P. Domecq and bread with tomato

Caesar salad mini roll

Tuna tacos in tempura with wasabi emulsion

Crispy shrimp with curry powder

Foie lollipops with pistachios

## MAIN COURSES

Salmon tartare with guacamole

Ravioli with mushrooms and prawns

Roasted scallops with red curry

Boneless Iberian suckling pig with aniseed pineapple

## DESSERT

Cheesecake with mango coulis and caramel foam

## CELLAR

Fra Guerau Crianza (A.O. Montsant)

Segura Viudas Xarel·lo (A.O Penedès)

Cava Cuvée DS

Still water *Solán de Cabras* and *Nespresso* coffee

Price per person: 100,00€ (VAT included)

# MENU 4

## WELCOME COCKTAIL

### DRY MARTINI

### FRESH FRUIT MARTINIS

Apple Martini

Strawberry Martini

Passion Fruit Martini

Coconut Martini

### MOJITOS

Passion Mojito

Classic Mojito

Red Fruit Mojito

## S N A C K S

Iberian ham reserve from Jabugo J.P. Domecq and bread with tomato

Tuna tacos in tempura with wasabi emulsion

Cheese croquette

Spanish potato salad with anchoives and tuna

## MAIN COURSES

Lobster salad, iberian ham, marinated tomatoes, saffron and nuts

Wild sea bass with lime cream, salicornia and razor-shells tempura

Veal sirloin steak "Wellington style" with truffle sauce

## DESSERT

Lemon mousse with meringue and its sorbet with cava and vodka Gray Goose

## CELLAR

Fra Guerau Crianza (A.O. Montsant)

Segura Viudas Xarel·lo (A.O Penedès)

Cava Cuvée DS

Still water *Solán de Cabras* and *Nespresso* coffee

**Price per person: 125,00€ (VAT included)**

# MENU 5

## WELCOME COCKTAIL

### DRY MARTINI

### FRESH FRUIT MARTINIS

Apple Martini

Strawberry Martini

Passion Fruit Martini

Coconut Martini

### MOJITOS

Passion Mojito

Classic Mojito

Red Fruit Mojito

## SNACKS

Mascarpone and chives blini

Marinated salmon with teriyaki sauce

Shrimp croquette

Fried dough stuffed with "sobrasada" (Majorcan sausage)

## MAIN COURSES

Warm vegetable salad with roasted calamari

Boneless shoulder of lamb with a thousand leaves of potatoes and mushrooms

## POSTRE

Foam of Catalan cream

## BODEGA

Orube Crianza (A.O. Rioja)

Fray Germán (A.O Rueda)

Cava Elyssia Gran Cuvée

Agua Solán de Cabras y café Nespresso

Price per person: 70,00€ (VAT included)



## Important Note

### Bookings of groups:

By making a booking for a group with an agreed menu, the restaurant "Speakeasy" buys, elaborates and arranges the space and the service according to the number of covers agreed with the Customer.

Therefore, the minimum covers due to charge shall be the one agreed with the Customer, independently from the number of people that would really attend.

The Customer assume on himself/herself the number of people who would not show unless a previous communication made not later than 48 hours before the date of the booking.

Extras requests or a superior number of people will be charged accordingly.

The distribution of the consumers will be according to the availability of the Room.

Any variation of the space or the rent of material will be charged aside.

### Kitchen hours:

From Monday to Saturday from **20:30h** to **23:30h**.

Closed Saturday noon, Sunday and hold.

The hour of closing the restaurant SPEAKEASY is until the **01:30h**.

For other cases of schedules and consumptions consulting prices.

### Deposit:

In order to confirm a booking of a group, the **50%** approximately of the total must be deposited and will be discounted from the definitive bill.

Bank transfer to:

**Vertice de Hosteleras, S.A.**

**Bank: SABADELL Atlántico**

**Rbla. Catalunya, 115**

**08008 BARCELONA**

**IBAN ES22**

**cc 0081 0200 20 0001595666**

**BIC BSABESBB**

Please send the transfer receipt via MAIL [reservas@drymartiniorg.com](mailto:reservas@drymartiniorg.com)

or fax: 0034 93 204 36 16