

S P E A K E A S Y
GROUP MENUS
SPRING - SUMMER
2 0 1 9



MENU 1

ITALIAN APERITIVE WELCOME COCKTAIL

SNACKS

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

Smoked salmon canape with cremêt cheese and dill

Mini "Mexican Bomb with avocado"

Vegetable Spring-roll

MAIN COURSES

Pea cream with parmesan cloud

Sea bass with orange and honey sauce and steamed vegetables

Beef fillet with potato strudel

DESSERT

Lemon Pie with Italian meringue

CELLAR

Orube Crianza (D.O. Rioja)

Valdubón Verdejo (D.O Rueda)

Cava Elyssia Gran Cuvée

Solán de Cabras Water and Lavazza Coffee

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

MENU 2

ITALIAN APERITIVE WELCOME COCKTAIL

S N A C K S

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

Tuna in tempura with wasabi emulsion

Crepê pizza with brie cheese, dry tomato and arugula

Porcini and foie gras croquette with apple compote

Meat Spring-Roll with sweet chili sauce

MAIN COURSES

Warm salad of roasted vegetables with candied squid

Fresh fish with Sicilian with ratatouille and lemon sauce

Tikka Masala Chicken with basmati rice and papdum

DESSERT

Chocolate in textures

CELLAR

Orube Crianza (D.O. Rioja)

Valdubón Verdejo (D.O Rueda)

Cava Elyssia Gran Cuvée

Solán de Cabras Water and Lavazza Coffee

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

MENU 3

ITALIAN APERITIVE WELCOME COCKTAIL

SNACKS

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

Mini cheese roll

Salmon marinated in "Gin&tonic" with wakame seaweed

Shrimp and Guacamole basket

Micuit foie gras with caramelized Apple

MAIN COURSES

Mango Poke Bowl

Mushroom and duck confit ravioli with truffled leeks cream

Roasted scallops with red curry

Boneless Iberian suckling pig with aniseed pineapple

DESSERT

Tea Matcha Tiramisú with ice cream

CELLAR

Fra Guerau Crianza (D.O. Montsant)

Segura Viudas Xarel·lo (D.O Penedès)

Cava Cuvée DS

Solán de Cabras Water and Lavazza Coffee

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

MENU 4

ITALIAN APERITIVE WELCOME COCKTAIL

S N A C K S

Iberian ham reserve from Jabugo J.P. Domecq

Bread with tomato

Crunchy foie with caramelized apple

Focaccia of Potato with rosemary, anchovy and herring caviar

MAIN COURSES

Cold almond cream with real crab

Wild sea bass with green peas and sprigs

Beef sirloin in Wellington style with truffle sauce

PRE - DESSERT

Sharon Stone Cocktail
(chocolate cocktail with orange)

DESSERT

White chocolate mousse with mango and passion fruit

CELLAR

Fra Guerau Crianza (D.O. Montsant)

Segura Viudas Xarel·lo (D.O Penedès)

Cava Cuvée DS

Solán de Cabras Water and Lavazza Coffee

Price per person: 125,00€ (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.

In case of cancellation the establishment or person responsible for the management of the group must be informed with a minimum of 48 hours. in advance, otherwise, the deposit already made will not be refund.

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

These menus includes: 1 white wine glass, 1 red wine glass and 1 cava glass. After coffee, any drink will be considered as an extra drink.

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:

Of Monday through Saturday from 20:30h to 24:00h. Closed Sunday.

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

or fax: 0034 93 204