

**diecisiete**grados  
BRASAS & VINOS

# GROUP SET MENUS 2020

## Terms and Options

When making your booking for Group Set Menus, please pay careful attention to the following points:

The composition of set menus cannot be changed. Any change will involve a new price quote.

Menus include one bottle of water for each guest and one bottle of wine for every three guests; aperitifs and beers are not included.

Every extra product will be charged according to the amount consumed.

Menus are for a minimum of 10 people.

Bookings will only go ahead subject to reservation in advance and payment of 20% of the total charge.

With each menu, a drink may be ordered at Trendy, for a supplement of €6 in addition to the price of the menu.

GRUPO PALMA OCIO

# menu 1

## Starters

home-made iberian ham

### **CROQUETTES**

### **PRAWN SALAD**

like grandma used to make

assorted

### **FRIED EGGS**

## Main Course

### **JOSELITO IBERIAN STEAK**

served with potatoes and dried peach sauce

### **BARBECUED HAKE STEAK**

with seasonal vegetables

## After Lunch

### **DESSERT**

selection of home-made desserts

### **WINE**

Amarén & Bravia

**MENU PRICE € 35 - VAT INCLUDED**

**INCLUDED: WATER & COFFEE**

**CHOICE OF 1 MAIN COURSE**

**DRINK AT TRENDY - € 6 SUPPLEMENT**

GRUPO PALMAOCIO

# menu 2

## Starters

### **BURRATA CHEESE**

with cherry tomato confit and home-made pesto

### **ANDALUSIA-STYLE SQUID**

with a citrus alioli sauce

prawn and black pudding

### **CROQUETTES**

## Main Course

### **STEAK**

grilled over oak coals

### **COD STEAK**

with a prawn and rice stir-fry

## After Lunch

### **DESSERT**

selection of home-made desserts

### **WINE**

Amarén & Bravia

**MENU PRICE € 40 - VAT INCLUDED**

**INCLUDED: WATER & COFFEE**

**CHOICE OF 1 MAIN COURSE**

**DRINK AT TRENDY - € 6 SUPPLEMENT**

GRUPO PALMAOCIO

# menu 3

## *Starters*

### **COD FRITTERS**

with a spicy romesco sauce

### **BARBACUED OCTOPUS TENTACLE**

with mashed potato with sun-dried tomatoes and chipotle sauce

iberian Joselito steak

### **TATAKI**

## *Main Course*

### **“JAPANESE CUT” FORE RIB**

grilled over oak coals

### **SEA BASS**

with a wheat, artichoke and prawn purée

## *After Lunch*

### **DESSERT**

selection of home-made desserts

### **WINE**

Amarén & Bravia

**MENU PRICE € 47 - VAT INCLUDED**

**INCLUDED: WATER & COFFEE**

**CHOICE OF 1 MAIN COURSE**

**DRINK AT TRENDY - € 6 SUPPLEMENT**

GRUPO PALMAOCIO