

GROUP MENUS

The final number of guests will be reconfirmed 48 hours in advance. The consumption ticket must be paid on the day of the banquet. Prices are per person, including VAT, with a 10% service charge for terrace service. The selected menus are for a full table service.



Share Menu - 45€

(For 12 or more seated guests)
Monday through Friday, weekends and holidays

TO SHARE

TOMATO CRYSTAL BREAD
ROASTED CHICKEN CROQUETTE
CRYSTAL SHRIMP
RUSSIAN SHRIMP SALAD
ROASTED EGGPLANT WITH CANE
HONEY, GRANA PADANO, AND
SOBRASADA
STROGANOFF MEATBALLS

ASSORTED DESSERTS

Cocktail Menu - 48€

(For 12 or more guests, standing room only)
Monday through Friday, weekends, and holidays

TO SHARE

CHEESE ASSORTMENT
IBERIC MEAT ASSORTMENT
ARTISANAL BREAD SELECTION
ROASTED CHICKEN CROQUETTE
GLASS PRAY COCKTAIL
SHRIMP RUSSIAN SALAD
STEAK TARTARE
MUSHROOM RISOTTO

ASSORTED DESSERTS

Casa Telmo Menu - 59€

((For 12 or more seated guests)
Monday through Friday, weekends and holidays

TO SHARE

TOMATO CRYSTAL BREAD
ROAST CHICKEN CROQUETTE
GLASS PRAWNS
ROASTED EGGPLANT WITH CANE
HONEY, GRANA PADANO, AND
SOBRASADA

SECOND TO CHOOSE

BEEF TENDERLOIN ON A BED OF
MASHED POTATOES WITH SAUTÉED
SHALLOTS

SEABASS A LA PUTANESCA

ASSORTED DESSERTS

1 BEER OF SODA, MINERAL WATER OR SPARKLING WATER, AND COFFEE OR TEA

WINE CELLAR

1 BOTTLE OF WINE PER 3 PEOPLE

Option 9€

White wine Petit Caus - D.O. Penedès. (Xarel.lo, Macabeo, ...)
Red wine Protocolo tinto - IGP Tierra de Castilla (Tempranillo)

Option 13€

White wine Mustillant - D.O. Penedès (Parellada, Macabeo)
Vino tinto Isart - D.O. Penedès (Garnacha)