



## MENUS 2024

UP TO 20 PEOPLE

### INDIVIDUAL

“Foie” terrine in pickle from Px

\*\*\*

Russian salad with prawns and tuna belly in a Marie Antoinette glass

\*\*\*

“Torreznos Sorianos” with soured apple puree

\*\*\*

Steamed bao bread with melted and crunchy pecorino cheese with black truffle caviar

### MAIN COURSE TO CHOOSE

Hake loin with “piparras pil pil”

OR

Gilled octopus with black “Ali Oli”

OR

“Tacos Mex” with orange ear

OR

Green curry vegetables and jasmine rice

OR

Glazed beef knuckle with mashed potato and truffle butter

OR

Beef tenderloin with foie

### DESSERT

Cream puff pastry and cheesecake

### GRAPES OF THE BELLS

(in dinner service at 00:00)

### BEVERAGES

Waters and beers from Madrid

White and red wine different D.O.

**Per person, €66 VAT INCLUDED \*\*\***

\*\*\* Prices from Monday to Thursday

Friday, Saturday, Sunday and eve, supplement €12 per person

Menus valid from January to November 2024



UP TO 40 PEOPLE

**ALL TO SHARE AND CHOOSE**  
**A MAIN COURSE**

Russian salad with prawns and tuna belly in a Marie Antoinette glass

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“Foie” terrine in marinade from PX

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Red tuna tataki with “ajoblanco” sauce

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Homemade Iberian ham croquettes

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Steamed bao bread with melted and crunchy pecorino cheese with black truffle  
caviar

**MAIN COURSE**

Grilled Artichokes with “Ajoblanco” sauce

OR

Grilled octopus with black “Ali Oli”

OR

Hake loin with “piparras pil pil”

OR

Red Tuna tataki with white garlic sauce

OR

Iberico knuckle with mashed potato and herb butter

OR

Beef tenderloin with foie

**DESSERT**

Cream puff pastry and cheesecake

GRAPES OF THE CAMPANADAS

(in dinner service at 00:00)

**BEVERAGES**

Waters and beers from Madrid

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White and red wine different D.O.

**Per person, €72 VAT INCLUDED \*\*\***

\*\*\* Prices from Monday to Thursday

Friday, Saturday, Sunday and eve, supplement €12 per person

Menus valid from January to November 2024

**UP TO 60 PEOPLE**

**EVERYTHING TO SHARE, THE MOST FUN AND VARIED**

Russian salad with prawns and tuna belly in a Marie Antoinette glass

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“Foie” Terrine in Marinade from PX

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Diced red tuna with “guaca-mango”

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Steamed bao bread with melted and crunchy pecorino cheese with black truffle caviar

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Fried cod in pieces

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Homemade Iberian ham croquettes

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Grilled Artichokes with “Ajoblanco” sauce

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Fried cod on a stick

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Homemade Iberian ham croquettes

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“Pastrami” and sweet and sour sandwiches

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Black rice with ali oli served in plain sight

**DESSERTS**

Samplings of our varieties of sweets, 3 varieties

**BEVERAGES**

Waters and beers from Madrid

\*\*

White and red wine different D.O.

**Per person, €85 VAT INCLUDED \*\*\***

\*\*\* Prices from Monday to Thursday.

Fridays, Saturdays, Sundays, eves and Holidays, supplement €10 per person

Menus valid from January to November 2024.

The menu includes a drink at the table at the beginning of the menu and until dessert. Does not include aperitif drinks or coffees.



FROM 60 PEOPLE OUR GASTRONOMIC OFFER WILL BE IN COCKTAIL FORMAT WITH TABLES AND CHAIRS ON THE TERRACE WITH VIEWS

### GROUP RESERVATION PAYMENT POLICY

50% of the total amount to reserve the date and time.  
Remaining 50% 5 days before the date of the celebration  
If the reservation is in 10 days or less from the budget approval, the payment will be 100%.

#### **Way to pay**

In person at the restaurant, both signal and the rest.

Or, by bank transfer to an El Corte Inglés account number that they provide.

Or, through Pay by Link (Bizum for business operations)

### CANCELLATION POLICY

For The Celebration Of Events With Restaurant Service  
The 100% Payment Of The Event Must Be Made Maximum 5 Days Before The Day  
Of The Event.

At All Times And Management Restaurant Puertalsol Will Be The Point Of  
Customer Service.

### CANCELLATION POLICY

#### IN CASE OF THE 50% SIGNAL

FULL REFUND UP TO 15 BUSINESS DAYS BEFORE THE DATE OF THE EVENT.  
(LESS PROCESSING COSTS)

#### THE CASE OF 100%

FULL REFUND UP TO 15 BUSINESS DAYS BEFORE THE EVENT. (LESS  
PROCESSING EXPENSES).  
BETWEEN 15 AND 7 DAYS BEFORE THE EVENT (IN BOTH CASES) : 25% OF THE  
TOTAL AMOUNT.

LESS THAN 7 DAYS FROM THE DATE OF THE EVENT:  
GROUPS UP TO 12 PEOPLE: REFUND OF 25% OF THE TOTAL  
LARGER GROUPS: LOSS OF SIGNAGE OR AMOUNT EXCEPT IN CASE STUDIES  
DUE TO DEMONSTRABLE FORCES MAJEURE.