



me

Here are 6 proposals so you can see how we work.

Prices are approximate for about 100 people and for using an equipped kitchen wherever you want to hold the event. It is possible to fully customize the menu to suit your taste; therefore, please contact us by email at:
eventos@restaurantesilabario.com or call us on +34 986 077 363

nus

a

Appetizer

included in the menus:

Tartare of tuna fish, sesame seeds and avocado with prawn bread.

Brandade of cod with spinach caviar on raisin and nut bread.

Ribs lacquered in sweet and sour sauce.

Mackerel in a citrus marinade.

Bloody Mary and sardine.

Traditional corn bread turnovers.

Creamy croquettes made with wild mushrooms and Iberian ham.

Shrimp brochette, smoked cheese and garlic.

Mussels in red marinade of pickles on sunflower seed bread with foie gras and green apple.



me

nu

one

Roast scallops with creamy pea soup, Iberian ham
and smoked cashew nuts.

Glazed rib of veal, roast sweet potatoes and seasonal peas.

Runny chocolate sponge cake with orange custard cream
and tangerine sorbet.

A selection of wines and coffee service.

110 €





me

nu two

Pickled partridge salad, green apple with dried fruits and nuts.

Line-caught hake with Tsuyu pil-pil, with its caviar
and sautéed cauliflower.

Roast suckling lamb, potatoes of importance
and charcoaled peppers.

Apple crumble, cider-flavoured custard cream
and green apple sorbet.

A selection of wines and coffee service.

125 €

—
me

three nu

Burela tuna cocktail and sea urchin with lemon pil-pil.

Cod roasted in bourbon bread, with its brandade flavoured with smoked sausage and young garlic.

Iberian pork tenderloin, mashed potatoes with chives and sweet and sour sauce.

Creamy Tetilla cheese, quince jelly and macadamia nuts.

Sticky toffee pudding with saffron cream and mango sorbet.

A selection of wines and coffee service.

140 €





me

nu

four

Spider crab with egg done to perfection, with onion and roe.

Roast monkfish, warmed with onions and onions.

Roast Mos cockerel, with creamy pepitoria sauce
and tender carrots.

Vanilla, cocoa and cookie custard.

Breton pastry tart with strawberries, sour cream
and cheese ice cream.

A selection of wines and coffee service.****

157 €



me

five

nu

Prawn salad with black garlic, lime and sesame seed dressing.

Roast wild turbot, razors and lemon pil-pil.

Galician veal shanks stewed in their own juice,
boletus mushrooms and consommé with a cumin aroma.

Cream of sweet rice, cinnamon and cocoa beans.

Apple pastry tart baked on the spot, vanilla
and cinnamon ice cream.

A selection of wines and coffee service.

168 €

—
me

nu
—

six

Roast cardinal prawn, carnaroli rice made from its roe
and Codium seaweed.

Baked sea bass with sea urchins, mussels and snow peas.

Galician veal tenderloin, smoked cheese and Padrón peppers.

Strawberries macerated in port, dark chocolate, salt and pepper.

Crème brûlée, flambéed pineapple and coconut ice cream from
Malaysia.

195 €



other services:

Corners:

You can complete the appetizer by choosing some of the food stalls we offer, and if your idea for your special day is to have a FOOD MARKET wedding, then here is an option:

Seafood

Ham

Range of cold cuts

Octopus with pulpeira [live preparation in traditional style]

Cheese dairy

Fusion cuisine

Other options

Sushi bar

Oyster station

etc.

Post-banquet service:

We offer a 3-hour post-banquet open bar service that includes our midnight snack for your guests to regain their strength during the dance.

Midnight snack:

Chicken and rocket mini ciabatta bread rolls.

Fresh fruit brochettes.

Spanish tortilla snacks.

Mini vegetable rolls made with Viennese bread.

Tuna fish, chive and black olive sandwiches.

18 €