

A group of people are seated at a long outdoor table, eating and drinking. The scene is set in a casual outdoor dining area with a wooden building in the background. The people are engaged in conversation and eating. The table is filled with various dishes, including salads and bread, and several glasses of beer. The overall atmosphere is relaxed and social.

GROUP MENU LATROUPE PRADO



GROUP MENU

LUNCH & DINNER BUFFET

HALF MENU 13,50€

(First course or second course + dessert)

MENÚ COMPLETO 16,50€

(First course, second course + dessert)

STARTERS

- Spanish Potato omelet
- Cuban rice with tomato
- Seasonal pasta salad
- Hot or cold soup (depending on the season)
- Chicken noodle soup
- Three-delight rice
- Garden salad

MAINS

- Selection of pizzas
- Roasted chicken with baked potatoes
- Beef and spinach lasagna
- Macaronis with Bolognese sauce
- Pork tomato stew with white rice
- Chicken wings with French fries
- Grilled pork loin steaks with baked potatoes

DESSERT

- Yogurt with fruit in syrup
- Assorted ice creams
- Traditional Flan
- Seasonal fruit salad
- Rice pudding
- Spanish Custard
- Tiramisu

The whole group must choose the same starter, main course, and dessert per day.



TAKE AWAY

LUNCH

PICNIC MENU 12,50€

OPTION 1

- Juice
 - Bottle of water
 - Chips
 - Cold chicken sandwich with lettuce, tomato, and sauce
 - Chocolate pastry (concha)
 - Fruit
-

OPTION 2

- Juice
 - Bottle of water
 - Chips
 - Tuna sandwich with lettuce, tomato, avocado, and sauce
 - Chocolate pastry (concha)
 - Fruit
-

VEGAN PICNIC MENU 12,50€

- Juice
- Bottle of water
- Chips
- Chilean sandwich with sweet potato, avocado, lettuce, tomato, and sauce
- Chocolate pastry (concha)
- Fruit



TERMS AND CONDITIONS

RESERVATIONS AND CONFIRMATIONS:

- All reservations for group menus must be made at least 15 days in advance.
- Reservations are subject to availability and may be limited during periods of high demand.

GROUP SIZE:

- Group menus are designed for groups of at least 13 people and may be subject to a maximum group size depending on the restaurant's capacity.
- Adjustments in group size must be communicated at least 15 days in advance.

MENU SELECTION:

- The same menu must be chosen for the whole group per day.
- Adaptations may be made for dietary restrictions, allergies and/or intolerances.
- Vegetarian, vegan, gluten-free or other options may be considered upon request.
- This information must be confirmed up to 72 hours prior to the arrival of the group. after this date, the restaurant will not be able to adapt the menus.

PAYMENTS AND MODIFICATIONS:

- Payment for menus must be made at least 15 days prior to the group's arrival by bank transfer.
- Modifications to the reservation, such as changes in group size or menu adjustments, can be made up to 15 days prior to the group's arrival.

GENERAL PROVISIONS:

- The restaurant reserves the right to make changes to menus, prices and policies as necessary, which will be communicated as far in advance as possible.
- The restaurant may relocate a room group depending on availability and seating capacity on the requested dates.



MEJILLONES A LA
CHALACA 2€ UD

CARRILLO DE VACA
CON BONIAT

CEVICH CARRETI
16



LATROUPE
PRADO