

Talaia

Events Menu

Prices: 85€ / 100€ / 115€ / 130€

Menu 85€

Standing Appetizers

To choose from the list of appetizers: 5 units

Main courses on the table

1 Rice of your choice

1 Meat or 1 Fish of your choice

Dessert

1 of your choice

Menu 100€

Standing Appetizers

To choose from the list of appetizers: 5 units

Main courses on the table

1 Rice of your choice

1 Starter of your choice

1 Meat or 1 Fish of your choice

Dessert

1 of your choice

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Events Menu

Menu 115€

Standing Appetizers

To choose from the list of appetizers: 7 units

Final courses served on the table

1 Rice of your choice or 1 Starter of your choice

1 Fish of your choice

1 Meat of your choice

Dessert

1 of your choice

Menú 130€

Standing Appetizers

to choose from the list of appetizers: 10 units
(Iberian ham cutter service and 48 oysters included)

Final courses served on the table

1 Rice of your choice or 1 Starter of your choice

1 Fish of your choice

1 Meat of your choice

Dessert

1 of your choice

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Events Menu

Standing Appetizers

- Ninoyaki of codfish and roasted pepper with saffron allioli sauce, in japanese fritter dough
- Mini tartlet of parfait of foie-gras, lemon gel and pickled onion with bay leaf
- Mini coca of cheese, spinachs and homemade sobrasada from “Carnicería Ivorra” (Sella)
- Croquette of fresh milk and Iberian ham
- Mini brioche of 100% butter, with its gravy, kimchi mayonnaise and crunchy onion
- Our sandwich of mini squid in brioche with its ink
- Mini tartlet with tartare of white shrimp, basque chilli pepper mayonnaise and tomato ponzu
- Cone with seaweed stuffed with bonito tartare, Tartar sauce and avocado cream

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Standing Appetizers

- Mini pizza of tuna tartare, sun-dried tomato pesto, burrata and basil
- Mini fried empanadas of stew oxtail, pico de gallo, avocado cream and Brava sauce
- Mussels with our pickle and crunchy
- Iberian ham cut, with glass bread and tomato
(supplement according to market)
- Course of natural oysters with pickled shallot, Gribiche sauce and acidulated Dashi
(supplement of 24 oysters 120€)

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Starters

- Smoked and roasted scallop, apple aguachile, celery and rocket, acidulated cucumber and Greek tzatziki
- Shrimps (4 units per person), quail pickle, creamy carrot and vinaigrette of miso
- Grilled norway lobster, gravy of lobster with garlic, cured egg yolk and orange vinaigrette
- Scarlet shrimps with suquet gravy and potato gnocchi

Rices

Shrimp, artichoke and monkfish

Lobster (with supplement)

Rabbit and aubergine

Duck and mushrooms

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Fish

- Roasted monkfish with ham fat, wrapped with olivada, Hollandaise of olive and anchovy colatura
- Turbot, green tomato gravy, seaweed treacle, parsnip and swede cream
- Grilled tuna cheek at low temperature with its gravy, cumin yoghurt and shisho air

Meat

- Roasted beef sirloin, potato and collard greens, carrots and meat gravy
- Roasted shoulder of lamb, cauliflower pil-pil and gravy of its own roasted
- Roasted duck breast and mousse of its gravy with sweet wine reduction

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Desserts

- Crunchy chocolate sponge cake, ganache of hazel chocolate, coffee mousse and white chocolate with caramelized hazels
- Jijona nougat soufflé, crème anglaise of Ras el Hanout and rum ice cream
- Russian cake with almonds
- Cocoa and carob sponge cake, pecan nuts and spiced chocolate praline mousse, caramelized walnuts and Madagascar vanilla ice cream

Talaia

Children Menu

Starters

- Iberian ham and fresh milk croquettes
- Venezuelan tequeños with fresh cheese and our special pink sauce
- Mini cheeseburger served with ketchup, mustard and mayonnaise

Main Course

Spicy and crispy chicken
or
Burela hake fish & chips

Dessert

Vanilla ice cream

30€ (Drinks included)