



La Rita

# Menú

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Calle Infantas 29

## Events Menu 41€

### To start

Mushroom cream with pecorino cheese and croutons.

### To continue

Our creamy salad with black garlic ali oli and confited tuna belly  
Codfish fritters with mango emulsion  
Scrambled onion blood sausage with raisins ,pine nuts and roasted red peppers

### To end

Skewered hake loin with prawn and mussels emulsion  
Slow-baked boneless ribs in black beer and Coca Cola sauce.

### Desserts

Creamy cheesecake with red fruit molasses.

### Drinks included in the meal

Vega Real white wine, verdejo  
Veo Veo red wine, tempranillo  
Soda, juice, beer, water

## Events Menu 50€

### To start

Warm tomato cream texture with rawn tartare, beetroot sprouts and banana chips

### To continue

Scarlet shrimp croquettes  
Avocado roll filled with Norwegian salmon macerated in passion fruit, trout caviar and anchovy sauce  
Confitted artichoke flowers with olive oil

### To end

Monkfish skewer with jasmine rice sautéed in a WOK and soft emulsion of teriyaki sauce.  
Iberian acorn-fed sirloin marinated in ras el hanout style with fried cassava and citrus couscous

### Desserts

Roasted pineapple timbale with rum and honey with cinnamon ice cream

### Drinks included in the meal

Sonrisa de Tares white wine, Rias Baixas  
Protos Roble red wine, Ribera del Duero  
Soda, juice, beer, water.

## Events Menu 70€

### To start

Soft cream of crabs with scallop flan and its coral.

### To continue

Foie mi cuit with red vermouth liquid caramel, candied orange compote and pink pepper petals

Creamy Iberian ham croquettes

Juicy cod omelette

### To end

Oven roasted turbot popieta in its juices

Fatling cubes sauteed with garlic and potatoes

### For dessert

Arabic tart with crème brulee and toasted almonds

### Beverages

Marieta white wine, Albariño (Rias Baixas)

Protos Crianza red wine, tempranillo (Ribera del Duero)

Soda, juice, beer, water



## Booking Conditions

We have a large wine cellar; in case you want to make any change do not hesitate to contact our sommelier about the possibility and he will clarify any question you have.

For group bookings, and due to our personal service policy we establish the following rules:

1. Date reservation will not be totally confirmed until budget approval, which means that the earlier the reservation is made, the less likely is that the required date will be missed.
2. In order to confirmed the reservation, a 15% deposit must be done in advance.
3. Those are group menus. At least 8 diners.
4. In case that you made a total group cancellation within 10 days before the date of the event it will be penalized with the total amount of the deposit.
5. A 5% reduction in the number of diners is allowed in the budget at no cost. If this percentage is exceeded, the total booking price will be invoiced.
6. Payment of the rest of contracted services will be made at the end of the event.

