

EL MIRLO



COCKTAIL + CANAPÉS

MENUS

STATIONS

DRINKS

AREAS

EXCLUSIVE USE

[COCKTAIL AND CANAPÉS](#)[MENUS](#)[DRINKS](#)[STATIONS](#)[AREAS](#)[EXCLUSIVE USE](#)

COCKTAIL AND CANAPÉS

SELECTION 1 · EUR 60

Potato, egg and tuna salad
Anchovies in vinegar, crisps
Salmorejo, ham, egg
Ham croquettes
Patatas bravas, aioli
Marinated dogfish

SELECTION 2 · EUR 75

Seasoned tomato tartare
Smoked sardine toast, apple
Tuna tartare toast, truffle
Seafood cocktail tartlet
Fried squid cone, aioli
Cuttlefish croquettes
Tuna, caramelised onions
Tuna meatballs, pepitoria sauce

SELECTION 3 · EUR 90

Fish ceviche on half a lime
Coconut and pineapple ajoblanco
Strawberry gazpacho, basil oil
Cured sausage toast, capers
Tuna tartare toast, truffle
Galician-style octopus, paprika
Prawns, pil-pil sauce
Iberian pork skewer, satay sauce
Mini Retinta Butyet, cheese, rocket
Fried baby squid cone, lime

Drinks not included • 120 minutes service

Price per person • 10% VAT included



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- To share - To choose -

EL MIRLO MENU · EUR 65

STARTERS TO SHARE

Castilian tomato salad, spring onion, olives, sherry vinegar

Potato salad, tuna belly, olive oil mayo

Diced bluefin tuna, olive oil

Ham and cuttlefish croquette selection

Fried calamari, roasted garlic aioli

Prawns, pil-pil sauce

MAINS TO CHOOSE

Creamy seafood and fish rice, or

Rotena style sea bass

DESSERT TO SHARE

Payoyo cheese flan

El Mirlo tiramisu

PALOMA MENU · EUR 85

STARTERS TO SHARE

Mozzarella, tomatoes, basil oil, pine nuts

Prawn salpicón, peppers, avocado, cocktail sauce

Sea bass ceviche, yellow pepper, sweet potato

Ham and cuttlefish croquette selection

Galician style octopus

Marinated tuna rib, chimichurri sauce

MAINS TO CHOOSE

Creamy rice, Norway lobster, monkfish, or

Retinta sirloin entrecôte

DESSERT TO SHARE

Chocolate coulant, vanilla ice cream

Caramelised vanilla rice pudding

PUNTA PALOMA MENU · EUR 115

STARTERS TO SHARE

Tuna tiradito, truffle ponzu

El Mirlo salad

Boiled white prawns

Tuna tataki, salmorejo, toasted almonds

Clams, white wine

Ham and cuttlefish croquette selection

Grilled tiger prawns

MAINS TO CHOOSE

Creamy lobster rice, or

Retinta beef sirloin

DESSERT TO SHARE

Chocolate coulant, vanilla ice cream

Caramelised vanilla rice pudding

Payoyo cheese flan

Maximum 20 pax • including soft drinks and water

Standard wine package + EUR 50 per person / Premium + EUR 70 per person

Price per person • 10% VAT included

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- To share - To choose -

MENU 1 · EUR 95

STARTER TO CHOOSE

Almadraaba tuna tartare, avocado, truffle ponzu
Lobster salad, semi-dried tomato piperrana, sherry vinaigrette

MAIN TO CHOOSE

Ronda style sea bass fillet
Roasted beef sirloin, red wine sauce

DESSERT TO CHOOSE

Chocolate coulant, salted caramel ice cream
Three-chocolate cake, vanilla cream, raspberries

MENU 2 · EUR 125

STARTER TO CHOOSE

Almadraaba tuna tartare, avocado, truffle ponzu
Lobster salad, semi-dried tomato piperrana, sherry vinaigrette

FISH TO CHOOSE

Ronda style sea bass fillet
Grouper fillet, seafood sauce

MEAT TO CHOOSE

Roast beef fillet, red wine sauce
Lamb tetrazzini, rosemary sauce

DESSERT TO CHOOSE

Chocolate coulant, salted caramel ice cream
Three-chocolate cake, vanilla cream, raspberries

Maximum 20 pax • including soft drinks and water
Standard wine package + EUR 50 per person / Premium + EUR 70 per person

Price per person • 10% VAT included



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- Drinks package - Open bar - Premium open bar -

Please, select a **DRINKS PACKAGE** to complete your menu or cocktail

STANDARD • EUR 50

WHITE WINE

Viña Zorzal • Chardonnay

or

Fento • Albariño

RED WINE

Naku • Rioja

or

Balbás • Ribera del Duero

ROSE WINE

Clos de Lom

CAVA

Pedregosa

PREMIUM • EUR 70

WHITE WINE

Sancette • Sauvignon Blanc

or

Avancia • Godello

RED WINE

Valenciso • Rioja

or

San Cobate • Ribera del Duero

ROSE WINE

Whispering Angel

CHAMPAGNE

Comte de Champagne

or

Pol Roger

120 minutes

Price per person • 10% VAT included

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- Drinks package - **Open bar** - Premium open bar -

OPEN BAR

GIN

Larios - Gordon's - Bombay - Beefeater

VODKA

Smirnoff - Absolut - Bacardi

WHISKY

Ballantine's - Johnnie Walker -
Red Label & White label - J&B

RUM

Bacardi - Brugal Añejo - Barceló imperial

1 hour, EUR 30 / 2 hours, EUR 50

Price per person • 10% VAT included

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- Drinks package - Open bar - Premium open bar -

PREMIUM OPEN BAR

GIN

Tanqueray - Beefeater 24 - G'Vine - Hendrick's

VODKA

Belvedere - Beluga - Grey Goose - Citoc

WHISKY

Chivas Regal - Johnnie Walker -
Black & Gold Label - Macallan 12 - Jack Daniel's

RUM

Bacardi 8 - Brugal Añejo - CaciQue 500 -
Havana 7 - Barceló imperial

1 hour, EUR 50 / 2 hours, EUR 85

Price per person • 10% VAT included

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EXTRA STATIONS

Iberian platter, cheese selection • EUR 20

Iberian ham carver + 6/7kg ham • Upon request

Mojito, Sau Sau cocktail stations • EUR 20

Premium Gin & Tonic station • EUR 30

Sushi station • EUR 30

Oysters station • EUR 20

Minimum 30 pax • Price per person and hour

10% VAT included

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Main terrace • Balcony terrace • Chillout • Terraza del Chozo • El Chozo



Approximately 80 - 95 pax



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Main terrace • [Balcony terrace](#) • Chillout • Terraza del Chozo • El Chozo



Approximately 35 - 50 pax

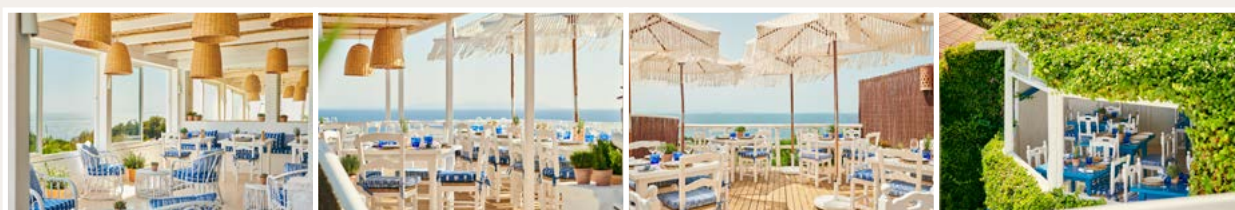


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Main terrace • Balcony terrace • [Chillout](#) • Terraza del Chozo • El Chozo



Approximately 100 - 120 pax



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Main terrace • Balcony terrace • Chillout • [Terraza del Chozo](#) • El Chozo



Approximately 32 pax



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Main terrace • Balcony terrace • Chillout • Terraza del Chozo • [El Chozo](#)



Approximately 45 pax



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EXCLUSIVE USE OF THE VENUE

APRIL, MAY, SEPTEMBER AND OCTOBER:

EUR 10.000 Monday to Friday
EUR 15.000 Saturday and Sunday

JUNE, JULY AND AUGUST

EUR 30.000



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