

EVENTS



CANCHA

EVENTOS



• MENU 1 •

STARTERS

- *Selection of Home-Made Empanadas (Spinach, Onion and Pine Nuts / Tomato, Mozzarella and Basil / Hand Cut Beef, Egg and Olive).
- *Char-Grilled Spicy Sausage and Grilled Black Pudding.
- *Tomato Salad with Red Onion and Garlic.

MAIN COURSES

- *Sirloin Cap Steak and Corn-Fed Chicken Breast with Home-Made French Fries and Creamed Spinach.
- Or
- *Vegetarian or Fish Option from our Seasonal Menu.

DESSERT

- *House Desert to Share.

DRINKS INCLUDED:

- *House Malbec / House Verdejo or House Rose.
- *Soft-Drinks, Beers, Cafes and Teas.

Price per Person
€77,00 (inc. VAT)





• MENU 2 •

STARTERS

- *Selection of Home-Made Empanadas (Spinach, Onion and Pine Nuts / Tomato, Mozzarella and Basil / Hand Cut Beef, Egg and Olive).
- *Char-Grilled Spicy Sausage and Grilled Black Pudding.
- *Tomato Salad with Red Onion and Garlic and / or Seasonal Salad.
- *Baked Italian Provolone Cheese with Argentine Chilli and Oregano.

MAIN COURSES

- *Entrecote with Home-Made French Fries, Creamed Spinach and Seasonal Vegetables.
- Or
- *Vegetarian or Fish Dish from our Seasonal Menu.

DESSERT

- *House Desert to Share.

DRINKS INCLUDED

- *House Ribera del Duero / House Verdejo or Albariño or House Rose.
- *Soft-Drinks, Beers, Cafes and Teas.

Price per Person
€89,00 (inc. VAT)





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• MENU 3 •

STARTERS

- *Selection of Home-Made Empanadas (Spinach, Onion and Pine Nuts / Tomato, Mozzarella and Basil / Hand Cut Beef, Egg and Olive).
- *Char-Grilled Spicy Sausage and Grilled Black Pudding.
- *Tomato Salad with Red Onion and Garlic and / or Seasonal Salad.
- *Baked Italian Provolone Cheese with Argentine Chilli and Oregano.
- *Char-Grilled Artichokes with Payoyo Cheese, Truffle Honey and Lemon Salt.

MAIN COURSES

- *Rib Eye with Home-Made French Fries, Truffle and Parmesan French Fries, Creamed Spinach and Seasonal Vegetables.

Or

- *Vegetarian or Fish Dish from our Seasonal Menu.

DESSERT

- *Home-Made Pancakes with Dulce de Leche, Caramel Sauce and Vanilla Ice Cream and our House Desert from our Seasonal Menu.

DRINKS INCLUDED

- *Red Wine (Reserva Selection) / Perro Verde or Martin Codax or Organic Rose.
- *Soft-Drinks, Beers, Cafes and Teas.

Price per Person
€110,00 (inc. VAT)





• CHILDRENS MENUS •

*Refreshments, Corn-Fed Chicken Breast and Chips, Ice Cream.

€30,00 (inc. VAT) Price per child

*Refreshments, Char Grilled Sausages, Home Made Beef-burgers and Chips, Ice Creams.

€35,00 (inc. VAT) Price per child

EVENTS CONDITIONS

*All the menus are served, “Argentinian Style”, signifying that all courses will be served in the centre of the table to share.

*If there are more than 40 people in a group, it may be necessary to book exclusivity of the restaurant.

*To enjoy exclusivity of the restaurant for your event, it is necessary to have a “minimum spend”. This varies according to the month of your event.

*Only the drinks specified are included.
All spirits and liquors etc will be charged separately.

*If there are less than 15 people for your event, on a Wednesday, Thursday or Friday in the lunch service, there is a possibility that the wood fire grill will not be open. In this case, the same menu will be served but without the use of the wood-fired Grill.

*Start and Finish times for a lunch event: 13:00 – 17:30 h.
(there is a possibility of going to the garden area, subject to the weather, at 17:00 until 18:30 h).

*Start and finish time for a dinner event: 19:30 pm. until 12:00 pm.





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