

The background image shows a restaurant interior with several round tables covered in white tablecloths. Each table is set with white plates, glasses, and silverware. The chairs are dark green. In the center, there is a fireplace with a dark wood mantel. To the right, a large painting of a figure is visible on the wall. The lighting is warm and ambient.

El rincón de
vespok
Puerta de Hierro



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Calle Isla de Oza, 16, 28035 Madrid

CONTENTS

1	Cocktail menu.....	3
2	Seated menu.....	6
3	Vegetarian menu.....	9
4	Menu kids.....	11
5	Food stations.....	13
6	Optional extras for your event.....	15
7	Our spaces.....	17
8	Terms and conditions.....	24



1. COCKTAIL MENU

COCKTAIL MENU I

BITES

Seasonal cream
Teaspoon of Russian salad
Caprese skewer
Teaspoon of salmon tartare
Ham croquette
Chicken finger
Lebanese hummus with focaccia
Semolina puntalette risotto with wild boar
and seasonal mushrooms

DESSERT

Lemon pie cubes

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

WHITE WINE: Castiñeira | Albariño

RED WINE: Añares | Rioja

50 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived





COCKTAIL MENU II

BOCADOS

Seasonal cream soup
Iberian ham platter
Selection of Spanish cheeses
Tartlet with white sauce and seasonal mushrooms
Teaspoon of Russian salad
Red prawn croquette
Teaspoon of steak tartare
Ham croquette
Chicken finger
Creole chorizo skewer
Teaspoon of creamy seafood rice

DESSERT

Mountain of brownie cubes

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

WHITE WINE: Viernes | Godello
RED WINE: Finca Resalso | Ribera

55 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived



2. SEATED MENU

MENU I

STARTERS (TO SHARE)

Russian salad with ventresca tuna, piparra peppers
and black olive crumbs

Ham croquettes

Carabineros prawn croquettes

Arbizu chistorra sausage

Artichoke flowers on a bed of romesco sauce and Parmesan cheese

MAIN (TO CHOOSE)

Low-temperature salmon with citrus fruits,
dill and stir-fried vegetables

Venison ravioli

DESSERT OR COFFEE

Arabic cake

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

WHITE WINE: Castiñeira | Albariño

RED WINE: Añares | Rioja

50 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived





MENU II

STARTERS (TO SHARE)

Iberian ham platter
Spanish cheese platter
Ham croquettes
Prawn croquettes
Cheerokee tomato salad with onion and vinaigrette

MAIN (TO CHOOSE)

Hake with hollandaise sauce and white asparagus
Grilled Iberian pork with sweet potato

DESSERT OR COFFEE

Cheesecake

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

WHITE WINE: Viernes | Godello
RED WINE: Finca Resalso | Ribera

55 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived



3. VEGETARIAN MENU

VEGETARIAN MENU

STARTERS (TO SHARE)

Cheerokee tomato salad with onion and vinaigrette
Waldorf salad with seasonal apples
Artichokes with romesco sauce

MAIN (TO CHOOSE)

Seasonal mushrooms with truffle, garlic and parsley
Creamy vegetable rice

DESSERT OR COFFEE

Seasonal fruit

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

WHITE WINE: Castiñeira | Albariño

RED WINE: Añares | Rioja

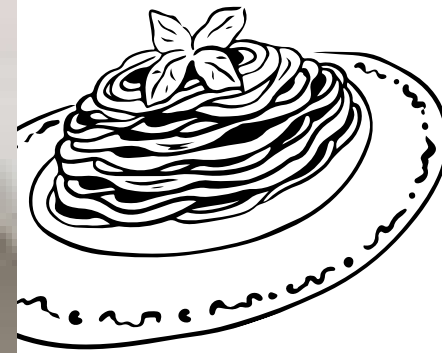
50 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived





4. MENU KIDS



MENU KIDS

STARTERS

Ham croquettes
Chicken fingers

MAIN (TO CHOOSE)

Angus burger [150g] with chips and sauce
Bolognese pasta with Parmesan cheese

DESSERT

[Individual | To choose]

Vanilla, chocolate or strawberry ice cream

DRINKS

Included during meal service
[approx. 90 min.]

Soft drink | Water

30 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived





5. FOOD STATIONS

GILDAS

Anchovy
Pinckled anchovy
Bonito and tomato
Anchovy and pepper
Cod and anchovies

9 € | PERSON

CHEESE STATION

Assorted cheeses with grapes, walnuts and breadsticks

Consult price

IBERIAN HAM CARVING

100% acorn-fed ham, Extremadura
50% acorn-fed ham, Salamanca
50% Iberian free-range ham, Salamanca

Consult price

FRESH OYSTERS

(Opened live by a professional shucker)

- Minimum 50 oysters | 4 € each
(includes shucker service for 1 hour)

- From 100 oysters / 3,10 € each
(includes shucker service for 2 hours)

We recommend 3 oysters per person

CANDY BAR

Sweets | Chocolates
350 €





6. OPTIONAL EXTRAS FOR YOUR EVENT

WELCOME DRINK

[Until all the guests arrive]

Additional welcome drink before and/or after the menu

7 € | person
[Wine | Beer | Soft drink]

Glass of cava
MM Selección Especial Brut
5 € | person

Glass of champagne
10 € | person

OPEN BAR

Spirits

Ron: Brugal - Barceló - Cacique
Whisky: Johnnie Walker Red Label - JB
Ginebra: Tanqueray - Seagrams - Beefeater
Vodka: Absolut - Stolichnaya

1 hour: 18 € | 2 hours: 27 € | 3 hours: 36 €

Ticket per glass

If you do not contract the open bar service, we offer the option of purchasing drinks by ticket.

9 € | copa

[References specified above]

AUDIOVISUALS

Screen, projector and sound
175 €

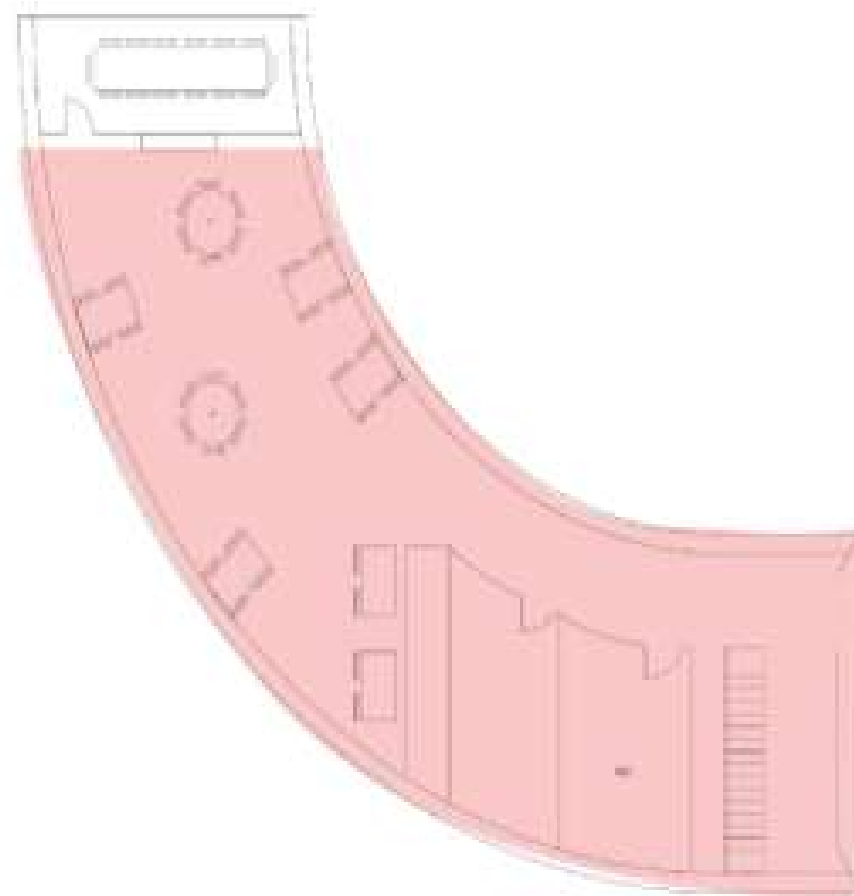




7. OUR SPACES

FIREPLACE ROOM

Capacity
Cocktail: 70 guests
Seated: 40 guests



*Features a private bathroom and independent sound system
Exclusive use of the space, minimum consumption € 2,400



FIRST FLOOR ATTIC

Capacity
Cocktail: 30 guests
Seated: 24 guests

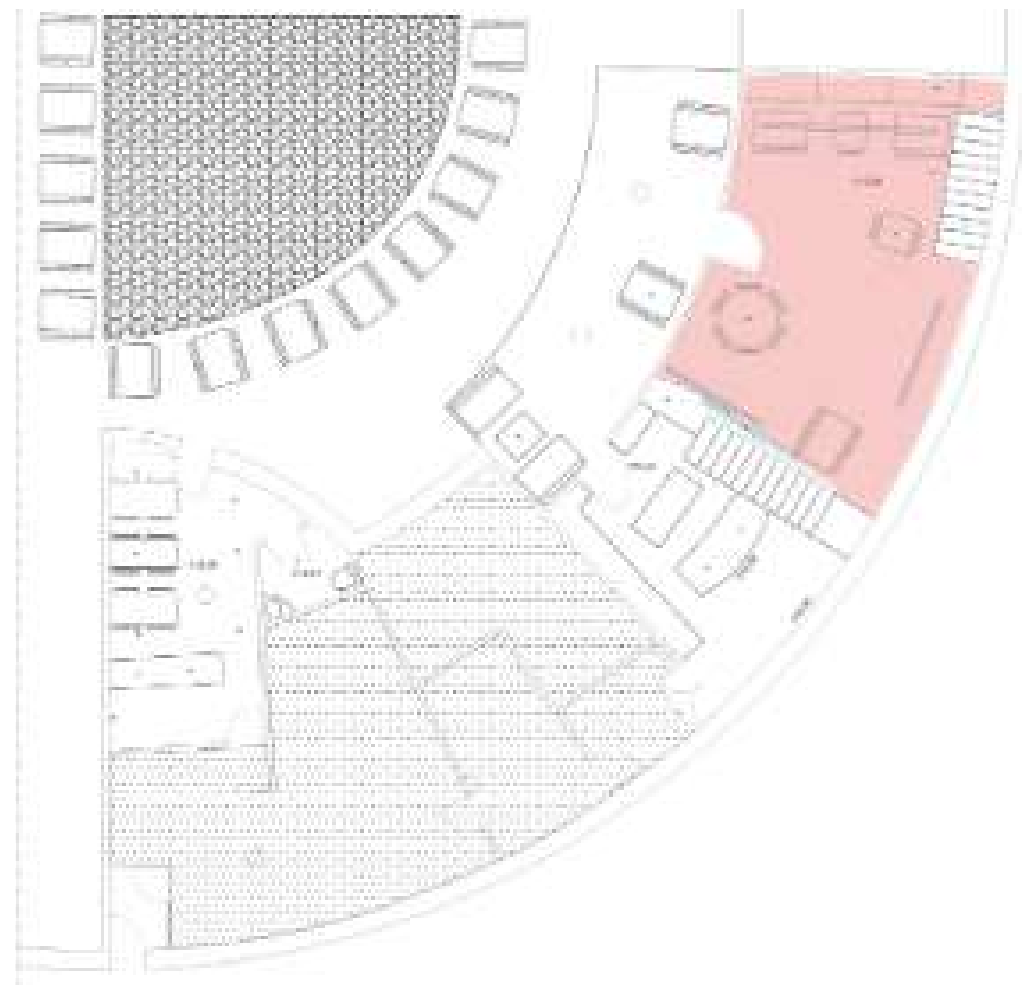


*Private bathroom included.
Exclusive use of the space, minimum consumption € 1,200



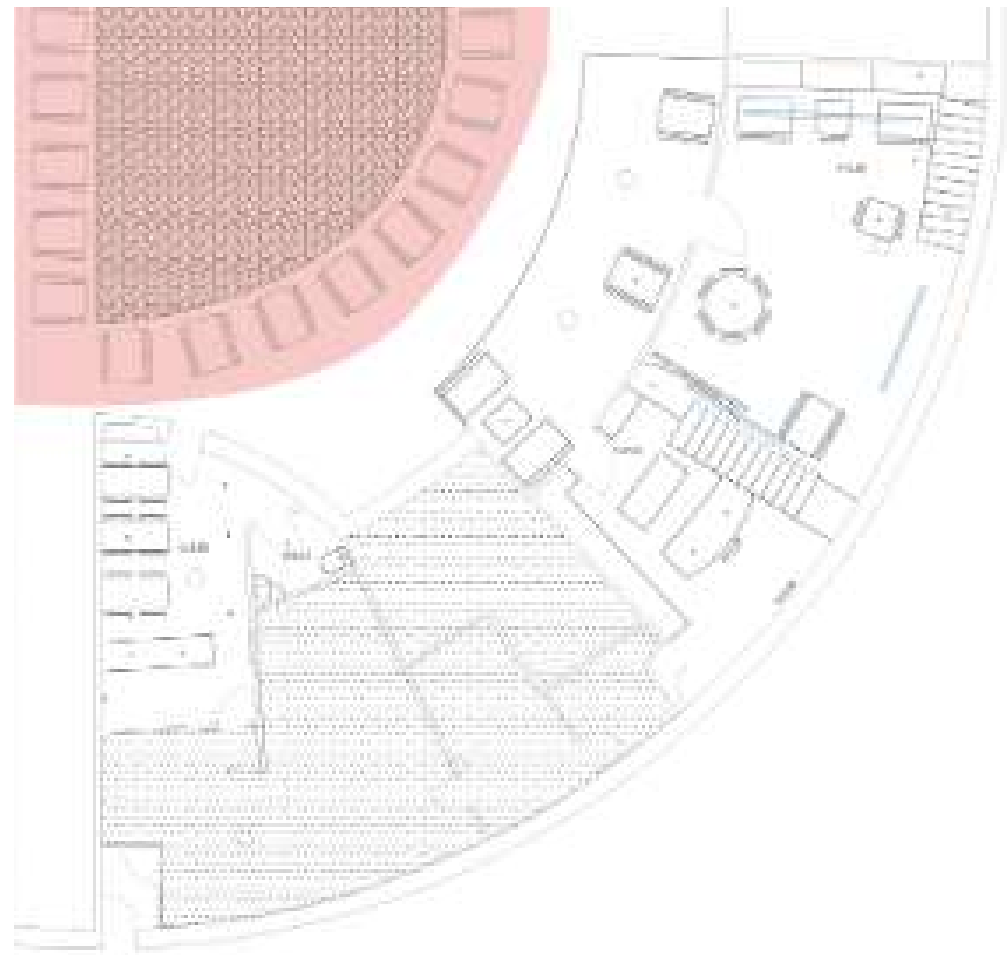
BAR / CAFÉ

Capacity
Cocktail: 30 guests
Seated: 24 guests



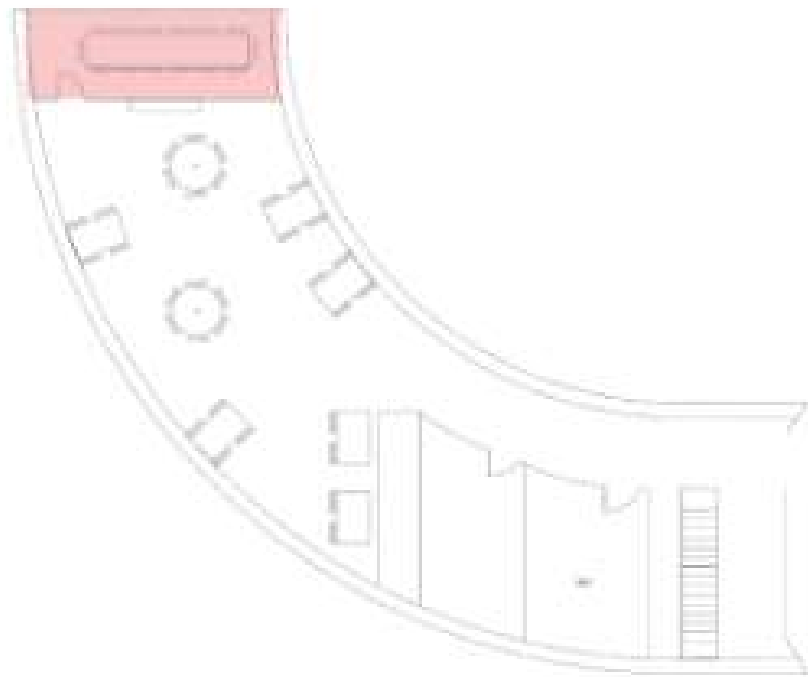
TERRACE

Capacity
Cocktail: 120 guests
Seated: 102 guests



RESERVED FIREPLACE

Capacity
Seated: 12 guests



It has a screen and independent air conditioning.
Exclusive use of the space, minimum consumption € 600



RESERVED FLOOR STREET

Capacity
Seated: 12 guests



*It has a private bathroom.





8. TERMS AND CONDITIONS

1. Reservation: To reserve the space, 50% of the total cost of the event must be paid.
2. Confirmation: 72 hours before the event, the final number of attendees will be confirmed. This number may be increased, subject to consultation with and approval by the restaurant, but may not be decreased.
3. Remaining 50%: To be paid before the event. IBAN: ES35 0049 5142 1327 1621 8475 (El Rincón de Vespok, S.L)
4. Concept: "Date + Restaurant + Customer" (Ej: "14 september, El Rincón Puerta de Hierro, Rodrigo López)
5. Proof: Send bank proof in PDF format to reservas@elrincondevespok.com



CANCELLATION POLICY

1. If the event is cancelled 15 days or more in advance, there will be no charge.
2. If cancelled 15 days or less in advance, there will be a charge of 50% of the deposit paid.
3. If cancelled one week or less in advance, there will be a charge of 100% of the deposit paid.



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