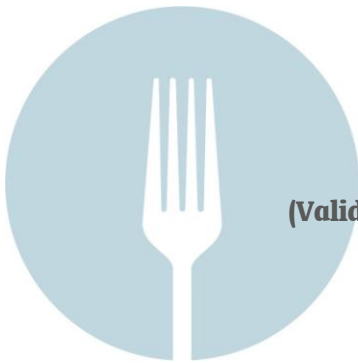




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**GROUP MENÚ**  
**MENÚ DE GRUPOS**

**(Valid until October, 2019 - Hasta octubre de 2019)**



**GRUPO OTER**  
restaurantes  
[www.grupo-oter.com](http://www.grupo-oter.com)



### SET MENU 1 - MENU 1

(Valid until October, 2019 - Hasta octubre de 2019)

#### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

##### Para compartir (Un plato para cada 4 personas)

\*SMOKED BEEF FROM LEÓN WITH MARCONA ALMOND.

Cecina de buey ligeramente ahumada con almendras Marcona.

\*DRESSED GARDEN TOMATOES WITH PICKLED PIPARRA PEPPERS.

Tomates de la Huerta seleccionados con piparras y aceite de oliva virgen.

\*TEITU SAVOURY PIE - Empanada "Teitu".

COUNTRY-STYLE OMELETTE FROM ASTURIAS.

Tortilla paisana típica de Asturias.

#### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)



\*HAKE STUFFED WITH SPIDER CRAB FROM "LA RÍA".

Merluza rellena de centollo de la Ría.

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\*GRILLED ASTURIAN ROXA BEEF SIRLOIN.

Entrecot de vaca roxa a las brasas.

#### A SWEET ENDING - El dulce final

\*CREAMY RICE PUDDING.

Cremoso de arroz con leche.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.



#### OUR SELECTION OF WINE - Bodega

##### WHITE WINE - Vinos blancos

(D.O. Rueda) Guardaviñas - Verdejo 100%.

##### RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales con gas o sin gas.

**COVER CHARGE PER PERSON €48,00 - VAT INCLUDED**

**Precio por persona 48,00€ - Iva incluido**

#### Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.



## SET MENU 2 - MENU 2

(Valid until October, 2019 - Hasta octubre de 2019)

### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

#### Para compartir (Un plato para cada 4 personas)

\*FRESHLY CAUGHT BONITO FILLETS WITH TOMATOES AND SPRING ONIONS.

Lomo de bonito de campaña con cebolleta y tomate.

\*BROKEN FRIED FREE-RANGE EGGS WITH CURED IBERICO HAM AND BABY POTATOES.

Huevos estrellados con jamón ibérico y patatinas.

\*BRAISED ROCK OCTOPUS WITH MILD AÏOLI.

Pulpo de pedrero a la brasa con Alioli suave.

\*NAVELGAS BEANS STEW WITH PRESERVED MEATS.

Fabes de Navelgas con su compango.

### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

\*CHARCOAL-GRILLED MONKFISH WITH A LIGHT BILBAO-STYLE SAUCE .

Rape a la brasa con Bilbaína ligera.

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\*GRILLED BEEF FILLET FROM THE ASTURIAN VALLEY (ROXA)

BREED REARED IN THE SOMIEDO DISTRICT OF ASTURIAS.

Lomo de vacuno mayor de los valles de Somiedo a la parrilla.

### A SWEET ENDING - El dulce final

\*FRESHLY FRIED MILK FLAMBÉED.

Leche frita al momento.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

### OUR SELECTION OF WINE- Bodega

(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

#### WHITE WINE -Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

#### RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHARGE PER PERSON €54,50 - VAT INCLUDED**

#### Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.

**Precio por persona 54,50€ - Iva incluido**

**SET MENU 3 - MENU 3**

(Valid until October, 2019 - Hasta octubre de 2019)

**DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)**

**Para compartir (Un plato para cada 4 personas)**

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

\*CLAMS FROM LUARCA, SLIGHTLY SPICY.

Almejas de la costa de Luarca, ligeramente picantitas.

\*FRIED BLACK-BELLIED MONKFISH BITES.

Fritos de pixín de tripa negra.

\*GRANDMOTHER BROAD BEANS WITH STEW FREE-RANGE CHICKEN.

Fabas de la Abuela con pitu estofado.

**MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)**

**(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)**

**Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)**

\*OVEN-BAKED SEA BASS STEAK WITH TOMATO CASSE AND BASIL OIL.

Lomo de lubina al horno con casse de tomate y aceite de Albahaca.

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\*VEAL STEAK WITH FRESH DUCK FOIE OR IN CABRALES CHEESE SAUCE.

Tronco de solomillo con foie o al Cabrales.

**A SWEET ENDING - El dulce final**

\*EGG YOLK AND CARAMEL PUDDING WITH CREAMY VANILLA ICE CREAM.

Tocino de cielo al caramelo con helado cremoso de vainilla.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

**OUR SELECTION OF WINE- Bodega**

**(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)**

**(A elegir un vino blanco y un tinto para el grupo) - (Magnum)**

**WHITE WINE - Vinos blancos**

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

**RED WINE - Vinos tintos**

(D.O. Ca. Rioja) Hacienda Calavía Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHARGE PER PERSON €59,50 - VAT INCLUDED**

**Precio por persona 59,50€ - Iva incluido**

**Considerations about the menu:**

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## SET MENU 4 - MENU 4

(Valid until October, 2019 - Hasta octubre de 2019)

### DISHES TO BE SHARED (ONE DISH FOR EVERY 4 PEOPLE)

#### Para compartir (Un plato para cada 4 personas)

\*SLICED ACORN-FED IBERIAN CURED HAM

Jamón ibérico de montanera al corte.

\*DUCK LIVER TERRINE WITH WILD BERRIES.

Terrina de hígado de pato y frutos del bosque.

\*BROAD BEANS WITH CLAMS - Fabes con almejas de Costa.

\*COD FRITTERS, ELABORATED TO ORDER (2 UNITS PER PERSON).

Buñuelos de bacalao elaborados al momento (2 Uds. Por persona).

### MAIN COURSE (ONE TO BE CHOSEN ON SITE FROM)

(FOR MORE THAN 30 PEOPLE CHOSEN JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

#### Segundo plato a elegir (Para grupos de más de 30 personas, se elegirá el segundo plato con antelación)

\*GRILLED WILD TURBOT WITH PEPPER CONFIT.

Rodaballo salvaje al horno con pimientos confitados.

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\*OAK CHAR-GRILLED BEEF SIRLOIN.

Lomo de vaca madurado al carbón de encina.

### Dessert - Postre

\*PANTXINETA CAKE (SHEETS OF FINE PUFF PASTRY STUFFED CUSTARD).

Tarta Pantxineta (Láminas de fino hojaldre rellenas de crema pastelera).

\*ARABICA COFFEE AND NATURAL HERBAL TEAS.

Café arábica e infusiones naturales.

\*HOUSE LIQUOR - Licores de la Casa.

### OUR SELECTION OF WINE- Bodega

(CHOICE OF WHITE OR RED FOR THE WHOLE GROUP) - (MAGNUM)

(A elegir un vino blanco y un tinto para el grupo) - (Magnum)

#### WHITE WINE - Vinos blancos

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Codax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

#### RED WINE - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía - Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste - Crianza - Tinto Fino 100%.

(D.O. Ca Rioja) Marqués de Riscal Rva.- Tempranillo, Garnacha tinta y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

MINERAL WATER (STILL OR SPARKLING), SOFT DRINKS AND BEERS.

Aguas minerales (con o sin gas), refrescos y cervezas.

**COVER CHANGE PER PERSON €65,00 - VAT INCLUDED**

**Precio por persona 65,00€ - Iva incluido**

#### Considerations about the menu:

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