

A photograph of the exterior of La Casa de Maria restaurant at dusk. The building is a multi-story structure with a warm yellow facade on the left and a lighter, off-white facade on the right. The yellow section features arched windows on the top floor, some with balconies, and a central entrance with a dark awning. A Spanish flag is visible on one of the balconies. The off-white section has more rectangular windows and balconies, some with decorative iron railings. The sky is a deep blue with some light clouds. In the foreground, there's a street with a few cars and a 'No Entry' sign. The overall atmosphere is elegant and sophisticated.

2026

M E N U S F O R E V E N T S

LA CASA DE MARIA



LA CASA DE MARIA

SALON BELMONTE

FIRST FLOOR

TABLE SETUP CAPACITY FOR 20 DINERS

LACASADEMARIA

ÁTICO

SEATED AT AN IMPERIAL TABLE FOR 12 DINERS

COCKTAIL STYLE FOR 25 DINERS

LA CASA DE MARIA

ÁTICO

PRIVATE TERRACE



LA CASA DE MARIA

ÁTICO

TERRACE VIEWS



LA CASA DE MARIA

MENU ON TABLE

M E N U S F O R E V E N T S

LA CASA DE MARIA



MENU 1

€58
VAT INCLUDED

STARTERS (TO BE SHARED BETWEEN 4 PEOPLE)

VINE-RIPENED TOMATO SALAD WITH SPRING ONION, TUNA BELLY AND EXTRA VIRGIN OLIVE OIL

“ENSALADILLA” WITH IBERIAN HAM, DRIED TOMATO AND MAYONNAISE LIGHTLY INFUSED WITH PALO CORTADO SHERRY

100% “LAZO” IBERIAN HAM CROQUETTES

SOFT LIGHTLY SET POTATO OMELETTE WITH “LAZO” CURED PORK JOWL AND TRUFFLE

FRIED HAKE SERVED WITH MAYONNAISE AND A HINT OF SHERRY WINE

MAIN COURSE (INDIVIDUAL)

IBERIAN PORK PLUMA WITH GREEN PEPPER SAUCE

DESSERT

BAKED PAYOYO CHEESECAKE

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ · DRAUGHT BEER ·
SOFT DRINKS · MINERAL WATER

DRINKS ARE INCLUDED FROM
THE ARRIVAL OF 100% OF THE
DINERS AND CONCLUDE WITH
THE DESSERT SERVICE



THE MAIN COURSE OF ALL MENUS MAY BE REPLACED WITH ARROZ DEL SEÑORITO OR IBERIAN RICE,
PROVIDED THIS IS REQUESTED IN ADVANCE. THE CHANGE MUST APPLY TO THE ENTIRE TABLE.



MENU 2

€63
VAT INCLUDED

STARTERS (TO BE SHARED BETWEEN 4 PEOPLE)

VINE-RIPENED TOMATO SALAD WITH BURRATA AND EXTRA VIRGIN OLIVE OIL

WHITE PRAWN TARTARE WITH BELLOTA HAM CURED PORK FAT AND A MILD GARLIC AIOLI

FRIED ARTICHOKE SERVED ON SMOKED POTATO CREAM WITH PIMENTÓN DE LA VERA PAPRIKA

100% “LAZO” IBERIAN HAM CROQUETTES

BROKEN EGGS WITH RED TUNA “CHICHARRÓN”

MAIN COURSE (INDIVIDUAL CHOICE. PLEASE NOTIFY 5 DAYS BEFORE THE EVENT)

BEEF SKIRT STEAK WITH FRENCH FRIES / CORVINA A LA BILBAINA WITH BAKER POTATOES

DESSERT

CARAMELISED BRIOCHE FRENCH TOAST

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ · DRAUGHT BEER ·
SOFT DRINKS · MINERAL WATER



DRINKS ARE INCLUDED FROM
THE ARRIVAL OF 100% OF THE
DINERS AND CONCLUDE WITH
THE DESSERT SERVICE

THE MAIN COURSE OF ALL MENUS MAY BE REPLACED WITH ARROZ DEL SEÑORITO OR IBERIAN RICE,
PROVIDED THIS IS REQUESTED IN ADVANCE. THE CHANGE MUST APPLY TO THE ENTIRE TABLE.



MENU 3

€73
VAT INCLUDED

STARTERS (TO BE SHARED BETWEEN 4 PEOPLE)

DRY-AGED PICAÑA WITH GRATED FOIE GRAS AND LIGHT BRED

“ENSALADILLA” WITH IBERIAN HAM, DRIED TOMATO AND MAYONNAISE
LIGHTLY INFUSED WITH PALO CORTADO SHERRY

FOIE GRAS AND QUINCE MILLE-FEUILLE WITH WHIPPED GOAT’S CHEESE SNOW

BEEF STEAK TARTARE TOPPED WITH A FRIED EGG

FIRST COURSE (INDIVIDUAL)

GLAZED BLUEFIN TUNA BELLY WITH TRADITIONAL ONION STEW

SECOND COURSE (INDIVIDUAL)

IBERIAN PORK PLUMA WITH GREEN PEPPER SAUCE

DESSERT

BAKED PAYOYO CHEESECAKE

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ · DRAUGHT BEER ·
SOFT DRINKS · MINERAL WATER

THE MAIN COURSE OF ALL MENUS MAY BE REPLACED WITH ARROZ DEL SEÑORITO OR IBERIAN RICE,
PROVIDED THIS IS REQUESTED IN ADVANCE. THE CHANGE MUST APPLY TO THE ENTIRE TABLE.

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VEGETARIAN MENU

€58
VAT INCLUDED

APPETIZERS

VINE-RIPENED TOMATO WITH BURRATA AND EXTRA VIRGIN OLIVE OIL

FRIED ARTICHOKES SERVED ON SMOKED POTATO CREAM WITH
“PIMENTÓN DE LA VERA”

SAUTÉED SEASONAL MUSHROOM WITH PARMESAN CREAM AND LOW-
TEMPERATURE EGG

MAIN COURSE

SEASONAL VEGETABLE RICE

DESSERT

BAKED PAYOYO CHEESECAKE

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ · DRAUGHT
BEER · SOFT DRINKS · MINERAL WATER

DRINKS ARE INCLUDED FROM
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COCKTAIL MENU 1

€60
VAT INCLUDED

COLD APPETIZERS

MATRIMONIO GILDA WITH WHITE ANCHOVY AND ANCHOVY
IBERIAN ACORN HAM AND SUN-DRIED TOMATO ENSALADILLA
DRY-AGED BEEF STEAK TARTARE ON TOAST
MARINATED POTATOES WITH OCTOPUS AND PAPRIKA VINAIGRETTE

HOT APPETIZERS

CREAMY 100% LAZO HAM CROQUETTE
MINI TRUFFLED SPANISH OMELETTE
CRISPY BULL MEAT STEW IN RED WINE
FRIED FISH BITE WITH FORTIFIED WINE MAYONNAISE

TO FINISH

PICANHA PEPITO WITH PADRÓN PEPPERS AND GARLIC PRALINE
IBERIAN PORK PLUMA WITH GREEN PEPPERCORN SAUCE

DESSERT

SELECTION OF DESSERTS FROM CASA DE MARÍA

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ ·
DRAUGHT BEER · SOFT DRINKS · MINERAL WATER

DRINKS ARE INCLUDED FROM
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COCKTAIL MENU 2

€74
VAT INCLUDED

COLD APPETIZERS

MATRIMONIO GILDA WITH WHITE ANCHOVY AND ANCHOVY
BELLOTA IBÉRICO HAM AND SUN-DRIED TOMATO ENSALADILLA
DRY-AGED BEEF STEAK TARTARE TOAST
FOIE GRAS BONBON WITH RED BERRIES
MARINATED POTATOES WITH OCTOPUS AND PAPRIKA VINAIGRETTE
PRAWN TARTARE WITH ALIOLI ON CRISPY CRYSTAL BREAD

HOT APPETIZERS

CREAMY 100% LAZO HAM CROQUETTE
MINI TRUFFLED SPANISH OMELETTE
CRISPY PRAWNS WITH SPICY SAUCE
CRISPY BULL MEAT STEW IN RED WINE
FRIED FISH BITE WITH FORTIFIED WINE MAYONNAISE
BROKEN EGGS WITH TUNA CRACKLING

TO FINISH

PICAÑA PEPITO WITH PADRÓN PEPPERS AND GARLIC PRALINE
IBERIAN PORK PLUMA WITH GREEN PEPPERCORN SAUCE
CREAMY RICE

DESSERT

SELECTION OF DESSERTS FROM CASA DE MARÍA

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ ·
DRAUGHT BEER · SOFT DRINKS · MINERAL WATER

DRINKS ARE INCLUDED FROM
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VEGETARIAN COCKTAIL MENU

€55
VAT INCLUDED

COLD APPETIZERS

TRADITIONAL ENSALADILLA WITH SUN-DRIED TOMATO TARTAR AND PIPARRA

PIQUILLO PEPPERS TARTAR ON BREAD

AVOCADO WITH GREEN APPLE PIPIRRANA

SANLUQUEÑO STYLE POTATOES

HOT APPETIZERS

FRIED ARTICHOKE WITH CREAM OF POTATO AND PEPPER

CROQUETA OF VEGETABLES

MINI TORTILLA TRUFADA

TEMPERED VEGETABLES WITH ROMESCU SAUCE

TO FINISH

SAUTÉED MUSHROOMS WITH PARMESAN CREAM

STEWED BROAD BEANS

DESSERT

SELECTION OF DESSERTS FROM CASA DE MARÍA

DRINKS

WHITE WINE · RED WINE · CROFT TWIST FINO SPRITZ ·
DRAUGHT BEER · SOFT DRINKS · MINERAL WATER

DRINKS ARE INCLUDED FROM
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A vertical photograph of a wine cellar. The shelves are filled with various wine bottles, some with white labels and others with darker labels. The lighting is warm and focused on the bottles, creating a sophisticated atmosphere.

WINES

INCLUDED IN THE MENU

SPARKLING WINE: GRIMAU

SEMI-SWEET WINE: AGUADULCE

WHITE WINE: PALOMO COJO

RED WINE (RIBERA DEL DUERO): LA DUERA

RED WINE (RIOJA): SIERRA CANTABRIA

SOMMELIER'S SELECTION

SUPPLEMENT: €25 PER PERSON

SPARKLING WINE: ANDRÉ DELORME BLANC DE BLANCS

SEMI-SWEET WINE: ENTREMARES

WHITE WINE: COVA BALADAL

RED WINE (RIBERA DEL DUERO): NOBBIS

RED WINE (RIOJA): FINCA LA ORACIÓN

EXTRAS

100% ACORN-FED IBERIAN HAM “LAZO”

Special Selection. Price per person: €7 (VAT included)

100% ACORN-FED IBERIAN PORK LOIN (PRESA) “LAZO”

Price per person: €6 (VAT included)

NATIONAL & INTERNATIONAL CHEESE SELECTION

Served with preserves, seasonal fruit, toasted bread and accompaniments

Price per person: €6.50 (VAT included)

SPECIAL OYSTERS – ÎLE D’OLÉRON No. 2

Price per person: €5.60 (VAT included)

COOKED OR GRILLED PRAWNS / LANGOUSTINES

Price per person: €9 (VAT included)

WELCOME DRINK

Pre-event drinks service before the scheduled start time of the event.

Includes: white wine, red wine, draft beer, Croft Twist Fino Spritz, soft drinks and mineral water.

- Price: €8 + VAT per person
- Duration: 30 minutes

WELCOME COCKTAIL + 2 APPETIZERS

Includes: 2 mini canapés plus white wine, red wine, draft beer, Croft Twist Fino Spritz, soft drinks and mineral water.

- Price per person: €10 + VAT
- Duration: 30 minutes

CUSTOMISED MENU CARD

Design and preparation of a personalised menu card for the event, tailored to the client’s image and style, including the final selected menu.

- Price: €1.50 per unit (VAT included)

ESSENTIAL FLORAL DECORATION

Arrangement of mini vases with seasonal flowers (subject to availability), distributed across the tables to create a warm, welcoming and elegant atmosphere with a natural, delicate touch.

- Price: €100 (VAT included)

PREMIUM FLORAL DECORATION

A more striking and sophisticated floral proposal, featuring larger and taller centrepieces, curated combinations of seasonal flowers and greenery, and a more impactful staging that enhances the space and elevates the overall experience.

- Price: €350 (VAT included)

TERMS AND CONDITIONS OF CONTRACT

THIS DOSSIER IS NOT SUBJECT TO RESERVATION

• THE RESERVATION

The reservation of spaces/services shall be confirmed upon **written confirmation from the client and acknowledgement of receipt by the venue.**

The reservation will be considered valid upon payment of a **20% deposit of the total service amount**, which will be deducted from the final invoice.

The full payment (100%) of the services must be completed 7 business days prior to the event date. The client must notify **the final number of guests no later than 7 days** prior to the event.

If the actual number of attendees exceeds the confirmed figure, the **real number of guests** will be invoiced on the day of the event.

If the number of attendees is reduced, **no refunds will be issued.**

• MENU AND SERVICE

The menu must be confirmed at the time of booking. For menus offering a choice of main course, **each guest's selection must be communicated at least 72 hours in advance.**

Any adaptations for **allergies or intolerances must be notified at least 48 hours in advance.**

Menus may be subject to changes due to menu updates or seasonal availability. Rates are valid only for the specified dates. Menus comply with **Royal Decree 1420/2006 (Anisakis regulation).**

Included beverages are unlimited and will be served **from the arrival of all guests until dessert is served.** Any consumption **prior to the start of the service is not included.** Coffee is not included in the menu.

The duration of the service is 1.5 hours, with a 15-minute courtesy period from the scheduled start time. On the day of the event, **no changes to table layout or seating arrangements will be permitted.**

LACASADEMARIA

CANCELLATION POLICY

In the event that, due to **adverse weather conditions**, rainfall or force majeure, the event cannot be held under optimal conditions, the event date or venue will be rescheduled or relocated in consultation with the client.

If rescheduling or relocation is not possible, the event will be cancelled and **a full refund of all amounts paid to date will be issued.**

Cancellation by the client up to 7 days prior to the event will result in the forfeiture of 20% of the deposit.

If the cancellation occurs within 72 hours prior to the event, 50% of the amount paid will be refunded.

After this 72-hour period, no refunds will be issued as compensation.

Regarding a **reduction in the number of guests**, if this is communicated at least 48 hours prior to the event, a refund will be issued for the cancelled menus, **provided that the reduction does not exceed 10% of the total number of attendees.**

Outside this timeframe, no refunds will be made and the menus for absent guests will not be served.

Any **request to modify** the confirmed event date must be communicated at least 15 days in advance and will be subject to availability.

LACASADEMARIA

CONTACT WITH US

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