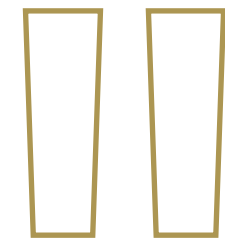


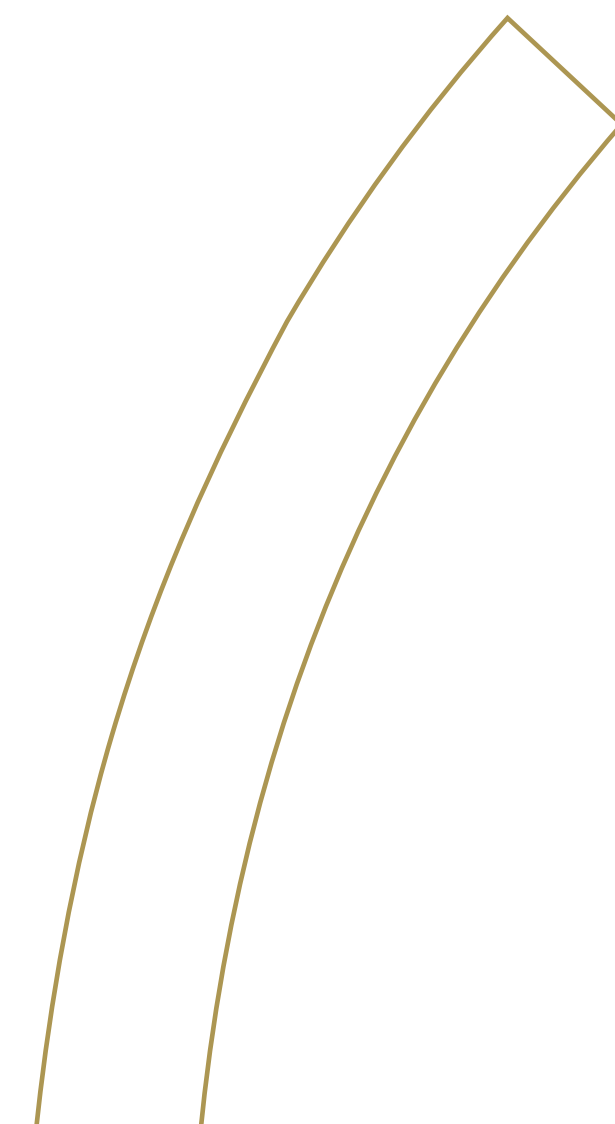
PEPE VIEIRA

EVENTOS



Our events are characterised by their originality, attention to detail and excellent service. We want you to enjoy your day and leave everything in our hands.

We create unique experiences to be remembered in time.



# OUR KITCHEN



It's recognized with **two Michelin Star**, the **Michelin Green Star** and **two Repsol Sun's**.

Our menus allow diners to discover Galicia and their flavors through a cuisine of very high level, which goes beyond the purely culinary creating a unique and unrepeatable experience through our plates.

PEPE VIEIRA

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# MENUS





# MENU 1

## APPETIZERS

Creamy Stilton cheese croquette

Spicy and fried prawn with boletus powder

Cod fritter with scalded vegetable emulsion

Crunchy veal dumpling, melting tetilla cheese and piparras sauce

Leek and prawns gyoza, teriyaki sauce and seaweed powder

Steamed mussels with green curry coriander and mint

## PLATES

Horse mackerel salad of roasted vegetables and peppers jelly

Chestnut crumble cheek and chervils, fennel puree and herb juice

## DESSERT

Santiago cake: soft almond cake, semi-liquid with sour cream and lime skin

Coffee and petit fours

## WINE SELECTION

Selected by our Sommelier, will advise and guide you to choose the most suitable wines for each moment

**84,00€ + 10% VAT**

PRICE PER PERSON

*Space fee not included*



# MENU 2

## APPETIZERS

Creamy Stilton cheese croquette

Spicy and fried prawn with boletus powder

Cod fritter with scalded vegetable emulsion

Crunchy veal dumpling, melting tetilla cheese and piparras sauce

Leek and prawns gyoza, teriyaki sauce and seaweed powder

Steamed mussels with green curry coriander and mint

## PLATES

Roasted scallop with creamy celeriac, fried pork skin and Iberian bacon

Pincho´s hake, short broth, galician boiled chopped potato, tender peas and our traditional ajada

## DESSERT

Crispy apple cake made at the moment with roasted reineta jelly and vanilla flavored milk

Coffee and petit fours

## WINE SELECTION

Selected by our Sommelier, will advise and guide you to choose the most suitable wines for each moment

**95,00€ + 10% VAT**

PRICE PER PERSON

*Space fee not included*





## MENÚ 3

### APPETIZERS

Creamy Stilton cheese croquette

Spicy and fried prawn with boletus powder

Cod fritter with scalded vegetable emulsion

Crunchy veal dumpling, melting tetilla cheese and piparras sauce

Leek and prawns gyoza, teriyaki sauce and seaweed powder

Steamed mussels with green curry coriander and mint

### PLATES

Lobster, seafood cocktail, citrus dressing, stems and seasonal flowers

Roasted old beef sirloin, creamy mashed potato and egg yolk

### DESSERT

Crunchy strudel puff with fresh milk cream and vanilla from Tahiti

Coffee and petit fours

### WINE SELECTION

Selected by our Sommelier, will advise and guide you to choose the most suitable wines for each moment

**106,00€ + 10% VAT**

PRICE PER PERSON

*Space fee not included*



# MENÚ INFANTIL

## APPETIZERS

Creamy Stilton cheese croquette

Spicy and fried prawn with boletus powder

Cod fritter with scalded vegetable emulsion

Crunchy veal dumpling, melting tetilla cheese and piparras sauce

Leek and prawns gyoza, teriyaki sauce and seaweed powder

Steamed mussels with green curry coriander and mint

## PLATES

Beef sirloin with fries

## DESSERT

Ice cream

**45,00€ + 10% VAT**

PRECIO PER CHILDREN

*Space fee not included*





Below we offer you a guide to all our dishes (starters, fish, meats and desserts) so you can prepare a personalized menu

**100% YOURS**



## CUSTOM MENU

*Customize your menu*

---

Set up your custom menu with extra snacks, adding some of our dining experiences and selecting any of our dishes.



# EXTRA APPETIZERS

Pickled sea bass sashimi of stone fruits, piparras and pickled onions

---

Roasted zamburiña with yuzu and Padrón pepper sauce

---

Spit roasted chicken skewer with yakitori sauce

---

Anchovy, olive and piparra gilda

---

Milk bread, chipotle and beef loin to the flame

---

Beet filloa, steak tartar and fresh leaves

---

Tender bud, roast beef with pickles and pesto

---

Barbecue rib dumpling, citrus and pork rind

---

Smoked sardine in "ajoblanco" chestnut

---

*Consult supplement*







# GASTRONOMIC EXPERIENCES

PRICE PER PERSON  
VAT 10% not included

## DELICATESSEN CHARCUTERIE **+6,50€**

Bellota Iberian Ham D.O. Guijuelo with our seasoned breads and a cutter

Cecina of León with tomato concasé and pepper of the worlds

Pepper cular salchichón

Iberian loin

## À FEIRA OCTOPUS COOKED BY A PULPEIRA **+8,00€**

*Minimum 100 people  
For fewer people consulted*

## PEIXES DO HÓRREO **+11,00€**

Cured and smoked fish

*Minimum 100 people  
For fewer people consulted*

## PAELLA SHOW COOKING **+5,50€**

## OYSTER BAR **+12,00€**

Oysters + champagne

## KAMADO BIVALVE OVEN





**+7,00€**

### CHEESE BAR

**+6,00€**

### OUR TRADITIONAL CORN AND WHEAT "EMPANADAS" TABLE

**+4,50€**

### MEXICAN TABLE

**+5,50€**

Cochinita pibil tacos (pico de gallo, refried black beans)

Pork rib tacos "carnitas" (guacamole, red sauce, mole)

Chicken taco (jalapeños, sour cream, guacamole, cheese, cilantro, red sauce)

Synchronized (wheat omelette, pork, tetilla cheese)

Totopos

### ASSORTED DUMPLINGS

**+3,00€**

### YAKITORI TABLE

**+3,50€**

vegetable with hoisin sauce and sesame

Yakitori pork with confit leek and oyster sauce

Yakitori cow and shitake with old mustard sauce

### YAKITORI VEGAN TABLE

**+3,50€**

Yakitori eggplant, avocado, caramelized leek, cut juice, acid and spicy

Yakitori marinated tofu, shitake, tomato, dried tomato dressing, pine nuts and basil

Yakitori cherrys, zucchini, peppers roasted in a dressing of stone fruits and curry

### COCKTAIL BAR

**+6,00€**

### VERMOUTH TABLE

**+5,00€**



# ALL DISHES

## TO START...

Smoked sardine, raisined tomato and white chestnut garlic

---

Horse mackerel salad of roasted vegetables and pepper jelly

---

Lobster in an aromatic pickle of white asparagus, dried tomato and black olive cut

---

Lobster, seafood cocktail, citrus seasoning, stems and seasonal flowers

---

Lobster in a mellow rice and black garlic ali-oli

---

Lobster in a Bloody Mery of roasted tomatoes, pickled garlic and tender crispy leaves

---

Roasted lobster with lamb's lettuce leaves vinaigrette and lime skin

---

Roasted lobster with citrus sauce, crispy Iberian rib and mint

---

Roasted norway lobster rice, seafood cocktail and fresh seasoned leaves

---

Scallop in an aromatic coconut and saffron juice in caldeirada

---

Lañadas scallop, white garlic, buds, coriander, tempura slightly spicy and olive oil

---

Roasted scallop with creamy celeriac, fried pork skin and Iberian bacon

---

Roast beef, slightly spicy roasted vegetable emulsion, basil and galmesano

---

## OF THE LAND...

Chestnut and chervil crumble cheek, mushed fennel and herbal juice

---

Mellow piece of veal glazed with parmesan cloud, basil and mustard tetilla cheese

---

Beef loin, flame eggplant with marrow juice and mustard

---

Old beef sirloin, leek ash, sweet potato puree and beetroot

---

Roasted old beef sirloin, creamy mashed potato and egg yolk

---

Piece of roasted Iberian pork with spearmint, potato glazed with pepper and concentrate of cut juice

---

Lamb shoulder slowly baked aromatized with thyme and rosemary leaves, new potatoes, candied garlic and wild asparagus

---

Villalba's Capon in creamy rice with an emulsion of its roasted juice and tender leaves

---

In a cannelloni, veal and mushrooms, creamy cream of Galmesano cheese and truffle, endive and watercress with dressing

---

## OF THE SEA...

Sea bass in a juice of its spines, potatoes, garlic and parsley

---

Roasted sea bass, raisined tomato and charcoal roasted vegetable juice

---

Sea bass pil-pil yuzu and padrones

---

Roasted turbot, herbal butter, tender bud and roasted garlic aioli

---

Paupettes of sole, beurne blanc, sour potato and endives

---

Hake pincho, short broth, Galician boiled chopped potato, tender peas and our traditional ajada

---

Monkfish roasted with a so caldeirada of grilled spines

---

## DESSERTS...

Fresh strawberries, cherries and mints infused with juice and creamy yogurt ice cream

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Passion fruit creamy, yogurt, arbequina olive oil and aromatic pepper mixture

---

Warm fluffy chocolate cake with vanilla and slightly spicy sugar

---

Crispy apple cake made at the moment with roasted reineta jelly and vanilla flavored milk

---

Creamy requeixo, almond, mint and raspberry crumble

---

Crispy puff pastry leaf with fresh milk cream and vanilla from Tahiti

---

Creamy chocolate cake, fresh cream and vanilla

---

Santiago's cake: soft almond cake, semi-liquid with sour cream and lime skin

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# OUR MENUS INCLUDE

## TABLE DECORATION

We believe that everything has to go according, so we propose an elegant and simple decoration so that everything fits in your event.

## STATIONERY

To make the date even more unforgettable, each guest will have a menu minute served





THE

SPRINGS



# PAZO DA BUZACA

A magical place, authentic and with its own personality that will make your event an unforgettable memory.

A journey through time in the heart of Galicia. A manor house built for the Varela family in the 16th century that fully respects its original structure.

Surrounded by 40,000 impressive square meters with gardens, orchard, dovecote, tower, chapel, two hórreos and majestic centennial trees.

Located in Moraña (Pontevedra) in a strategic location, just 25 minutes from Pontevedra, 30 minutes from Vilagarcía de Arousa and 45 minutes from Vigo and Santiago de Compostela.





# CONTACT

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[eventos@pepevieira.com](mailto:eventos@pepevieira.com)

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986 235 342

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[www.pazodabuzaca.com](http://www.pazodabuzaca.com)