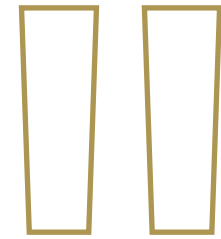


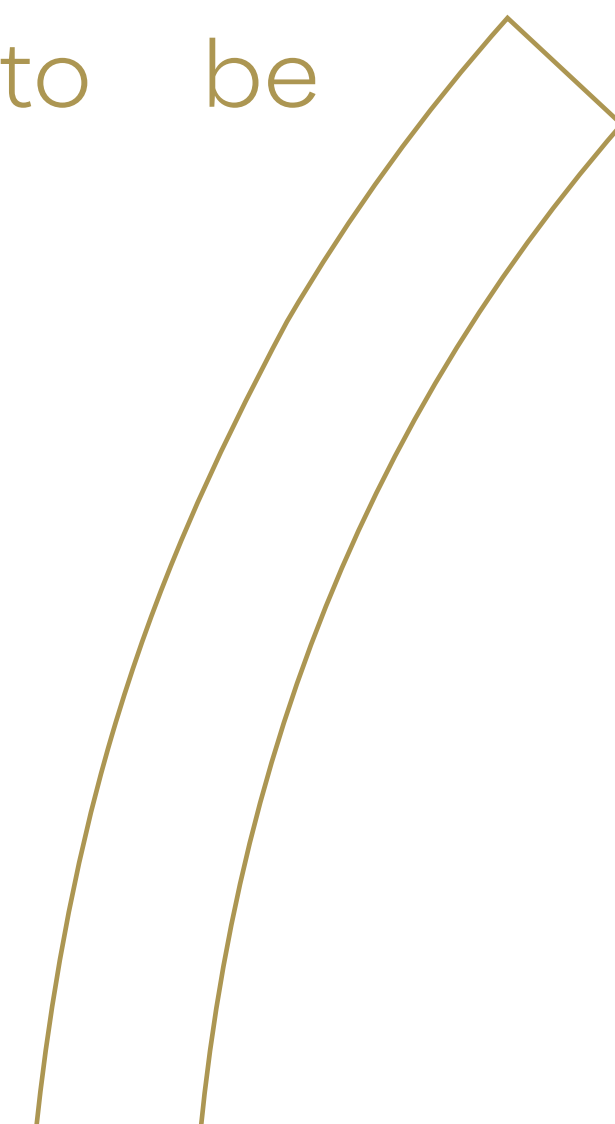
PEPE VIEIRA

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.





Thanks for let us be part of
YOUR DAY

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.



FOOD MARKET



APPETIZERS

Included in all the menus

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

Anchovy, olive and piparra gilda

Steamed mussels with green curry coriander and mint

Beet filloa, steak tartar and fresh leaves

Barbecue rib dumpling, citrus and pork rind

Tender bud, roast beef with pickles and pesto

Smoked sardine in "ajoblanco" chestnut

Boiled vegetable fougasse

Spit roasted chicken skewer with yakitori sauce

Roasted celeriac sashimi, pesto and Savel

Milk bread, chipotle and beef loin to the flame

Lañada great scallop in an airy green apple soup and fresh herbs



We also include...

OUR TRADITIONAL CORN AND WHEAT
"EMPANADAS"

of xoubas, of tuna and of meat.

CHEESE BAR

of the world... from here...

Accompanied by sweet and savoury breads and side
dishes





MENU 1

Include appetizers Food Market

PLATES

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

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

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

133,00€ + 10% VAT

PRICE PER PERSON

Space fee not included

MENU 2

Include appetizers Food Market

PLATES

Roasted norway lobster rice, seafood cocktail and fresh seasoned leaves

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

DESSERT

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

Coffee and petit fours

WINE SELECTION

Escogidos por nuestro Jefe Sumiller, os aconsejará y guiará para elegir los vinos más adecuados para cada momento

148,00€ + 10% VAT

PRICE PER PERSON

Space fee not included

MENU 3

Include appetizers Food Market

PLATES

Scallops in an aromatic coconut and saffron juice in caldeirada

Paupettes of sole, beurne blanc, sour potato and endives

Chestnut and chervil crumble cheek, mashed fennel and herbal juice

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

152,00€ + 10% IVA

PRICE PER PERSON

Space fee not included

MENU 4

Include appetizers Food Market

PLATES

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

Sea bass with pil pil of roasted peppers

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

DESSERT

Creamy requeixo, almond, mint and raspberry crumble

Coffee and petit fours

WINE SELECTION

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

168,00€ + 10% IVA

PRICE PER PERSON

Space fee not included





MENU 5

Include appetizers Food Market

PLATES

Shrimps and velvet crabs

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

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

DESSERT

Creamy chocolate cake, fresh cream and vanilla

Coffee and petit fours

WINE SELECTION

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

167,00€ + 10% VAT

PRECIO POR PERSONA
Space fee not included

MENU 6

Include appetizers Food Market

PLATES

Shrimps and norway lobster

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

Roasted old beef sirloin, creamy mashed potato and egg yolk

DESSERT

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

Coffee and petit fours

WINE SELECTION

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

204,00€ + 10% VAT

PRECIO POR PERSONA
Space fee not included

COCKTAIL MENU

PEPE VIEIRA SEA FOOD

Smoked sardine in "ajoblanco" chestnut

Leek and prawns gyoza, teriyaki sauce and seaweed powder

Roasted zamburiña with yuzu and Padrón pepper sauce

Anchovy, olive and piparra gilda

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

YAKITORI GRILL

Yakitori vegetable with hoisin sauce and sesame

Yakitori pork with confit leek and oyster sauce

Yakitori cow and shitake with antique mustard sauce

Yakitori charcoal-grilled chicken

KITCHEN SUPPLEMENTS

Tender bud, roast beef with pickles and pesto

Boiled vegetable fougasse

Beet filloa, steak tartar and fresh leaves

Barbecue rib dumpling, citrus and pork rind

Roasted celeriac sashimi, pesto and Savel

CHEESE BAR

...of the world ...from here

Accompanied by sweet and savoury breads and side dishes

OUR TRADITIONAL EMPANADAS AND DOUGH

Corn and wheat empanadas

... of xoubas

... of atún

... of carne

Milk bread, chipotle and beef loin to the flame

DESSERTS

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

Creamy requieixo, almond, mint and raspberry crumble

70% cocoa chocolate sponge cake, red fruit jelly and chocolate cream, lightly spiced

WINE SELECTION

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

120,00€ + 10% VAT

PRECIO POR PERSONA

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 adding some of our dining experiences and selecting any of our dishes.



GASTRONOMIC EXPERIENCES

PRICE PER PERSON
VAT 10% not included

DELICATESSE 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

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

*Minimum 100 people
For fewer people consulted*

PAELLA SHOW COOKING **+5,50€**

OYSTER BAR **+12,00€**

Oyster + champagne



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€

Yakitori 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...

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 Mary 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

Seafood: spider crab, velvet crab, norway lobsters, barnacles, shrimp...

OF THE LAND...

Chestnut and chervil crumble cheek, mashed 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

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



INCLUDED SERVICES AND EXTRAS

MENU TEST

The payment of the deposit or reservation ensures the menu test for a maximum of 6 people at weddings of more than 150 guests and 2 people for weddings of less than 150 guests.

EXTRA: 75 € POR PERSONA

VAT 10% not included

KID'S MENU

Pepe Vieira Food Market + Beef sirloin with fries + Ice cream

45 € POR NIÑA O NIÑO

VAT 10% not included

PROFESSIONAL MENUS

For professionals working at your wedding we offer you the option of a menu for them and would be included in the price 2 professional menus.

EXTRA: 60 € PER PROFESSIONAL

VAT 10% not included

Consult if necessary

Just Love me

THE PARTY



OPEN BAR

16€

PRICE PER PERSON
VAT 10% not included

4 hours included

600€ / extra hour

With the open bar you can enjoy a variety of jelly beans and **Hots Dogs**.

+ re dinner options:

Italian table pizza, bruschettas...5€

American table: hot dogs and burgers...6€

Variety of sandwiches: chicken curry, vegetable and pastrami...4€

Chocolate with churros.....4€

DJ

We recommend **Zeppelin Sound** for your wedding

Antonio will meet with you for the choice of music, define your musical preferences and elaborate a list of songs and special themes for specific moments.

Contact Antonio: 625 448 867

CONTACT

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