



PORTERÍA  
**SANTA CLARA**  
HOTEL BOUTIQUE BY SOJO

*Menus  
For  
Groups*





*Menu*  
*Flor del Lirio*



*To Share*

PLATTER OF IBERIAN CURED MEATS AND LOCAL CHEESES.

ASSORTMENT OF SMOKED AND PICKLED ITEMS (SMOKED SARDINE,  
WHITE ANCHOVIES IN VINEGAR, PICKLED EGGPLANTS, HOMEMADE  
GILDAS).

PRAWN SALAD WITH TUNA BELLY

IBERIAN HAM CROQUETTES.

*Choice of main course*

ARTICHOKES MONTILLANA-STYLE.

CHARCOAL-GRILLED SEA BASS WITH GARLIC-HERB DRESSING AND  
PEDRO XIMÉNEZ VINEGAR, SERVED WITH SAUTÉED VEGETABLES.

GRILLED IBERIAN PORK SHOULDER WITH ROASTED-GARLIC AIOLI AND  
CRISPY SWEET POTATO (OR FRENCH FRIES).

*Dessert*

ASSORTMENT OF HOMEMADE DESSERTS

*Drinks*

**65€ PER PERSON**



*Menú*  
*El Patio*



*Welcome.*

APEROL SPRITZ OR HUGO COCKTAIL

*To Share*

PLATTER OF IBERIAN CURED MEATS AND LOCAL CHEESES  
SARDINE AND AVOCADO TARTARE  
PRAWN RUSSIAN-STYLE SALAD WITH TUNA BELLY  
COUNTRY-STYLE TOAST WITH TOMATO AND LEÓN CURED BEEF  
GRILLED OCTOPUS TOASTS WITH MASHED PAPRIKA POTATOES  
ASSORTMENT OF IBERIAN HAM AND CUTTLEFISH CROQUETTES.

*Choice of main course*

ARTICHOKES MONTILLANA-STYLE  
GRILLED CROAKER WITH PUMPKIN PARMENTIER  
SALMON CURRY WITH WOK-SAUTÉED VEGETABLES  
GALICIAN BLOND-BEEF MEATBALLS IN SAUCE WITH PARISIENNE POTATOES  
CHICKEN PASTILLA WITH YOGURT SAUCE AND RAS EL HANOUTS

*Dessert*

ASSORTMENT OF HOMEMADE DESSERTS

*Drinks*

**75€ PER PERSON**



*Menú*

*Santa Clara*



*Welcome.*

APEROL SPRITZ OR HUGO COCKTAIL

*Tasting menu.*

CHILLED CREAMY LEEK SOUP WITH ACORN-FED IBERIAN HAM DUST  
EGGPLANT TERRINE WITH CONFIT TOMATO  
SLOW-COOKED AND SEARED LINE-CAUGHT HAKE WITH PRAWNS AND  
CARRIL CLAMS  
GRILLED DUCK MAGRET WITH WINE-POACHED PEARS  
CRUSTED BEEF TENDERLOIN WITH DUCHESS POTATOES.

*Pre-dessert cocktail.*

*Dessert*

FRIED MILK DESSERT WITH CINNAMON ICE CREAM AND MIGAS DEL NIÑO  
JESÚS

*Mignardises*

TOCINO DE CIELO (CAMEL EGG YOLK CUSTARD)  
YEMAS DE SAN PABLO (CANDIED EGG YOLKS)  
CARAMELIZED ALMONDS  
SANTA CLARA DOUGHNUTS

*Drinks*

**95€ PER PERSON**



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## *General conditions*

- UNLIMITED DRINKS ARE INCLUDED IN THE MENU. THE OPEN BAR STARTS WITH THE FIRST DISH AND ENDS ONCE THE DESSERT HAS BEEN SERVED. BEVERAGES INCLUDED: DRAFT BEER, SOFT DRINKS, WATER, AND HOUSE WINE (WHITE AND RED). COFFEE IS NOT INCLUDED IN THE MENU PRICE.
- ALLERGIES OR INTOLERANCES MUST BE NOTIFIED AT LEAST ONE WEEK IN ADVANCE.
- DRINKS CONSUMED BEFORE AND AFTER THE MENU WILL BE CHARGED SEPARATELY AND PAID AT THE TIME OF CONSUMPTION.
- GROUP MENUS CORRESPOND TO ONE DISH FOR EVERY FOUR PEOPLE.
- THE MAXIMUM WAITING TIME FOR A RESERVATION IS 30 MINUTES.
- A 50% DEPOSIT OF THE TOTAL EVENT COST IS REQUIRED UPON RESERVATION CONFIRMATION, WITH THE REMAINING BALANCE DUE ON THE DAY OF THE EVENT.
- IF THE RESERVATION IS CANCELED 7 DAYS BEFORE THE EVENT, THE DEPOSIT WILL NOT BE REFUNDED.
- THE MAXIMUM SERVICE TIME FOR THE MENU WILL BE 120 MINUTES.
- ONCE THE EVENT IS FINISHED, THE RESERVED SPACE WILL BE AVAILABLE FOR USE BY THE ESTABLISHMENT.
- IF YOU REQUIRE AN INVOICE, PLEASE NOTIFY US BEFORE THE EVENT, PROVIDING ALL NECESSARY DETAILS.
- THE INVOICE WILL BE ISSUED ONCE THE EVENT IS FINISHED TO ALLOW FOR POSSIBLE ADJUSTMENTS.

