

**LAS NAVIDADES
DE SIEMPRE**

TRAGABUCHES

MENU I

STARTERS TO SHARE

Russian salad with ham

Octopus salad

Garlic razor clams

“Pringá” croquettes

MAIN

Grilled Iberian pork presa, roasted red peppers, and
fresh lettuce salad

DESSERT

Passion fruit flan

WINE CELLAR

Sherry Mule Cocktail

Menade Ardilla 2024

Viña Sastre Roble 2023

Water, beer, soft drinks, coffee or tea

65€

per person

*10% VAT included

*Includes bread and olive oil

*Menu subject to change

MENU II

STARTERS TO SHARE

Tragabuches XXL Gilda
Reverse-stuffed avocado with prawn cocktail
Laurel-style clams
Iberian ham croquette

MAIN

Grilled beef sirloin, roasted red peppers, and
fresh lettuce salad

DESSERT

Cheesecake

WINE CELLAR

Welcome glass - Juvé & Camps Essential Xarel-lo
Sherry Mule Cocktail
Menade Ardilla 2024
Viña Sastre Roble 2023
Water, beer, soft drinks, coffee or tea

70€

per person

*10% VAT included

*Includes bread and olive oil

*Menu subject to change

*+10€ Ruinart R instead of Cava

MENU III

STARTERS TO SHARE

Iberian tuna, bluefin tuna belly, ham fat and olive oil

Cured aged beef slices with truffle vinaigrette

Goat cheese and foie mille-feuille

Cockles with ham

Fried calamari rings with spiced aioli

MAIN

Grilled beef sirloin, roasted red peppers, and
fresh lettuce salad

DESSERT

Torrija

WINE CELLAR

Welcome glass - Juvé & Camps Essential Xarel-lo

Sherry Mule Cocktail

Menade Ardilla 2024

Viña Sastre Roble 2023

Menade Sauvignon Blanc Dulce 2023

Water, beer, soft drinks, coffee or tea

80€

per person

*10% VAT included

*Includes bread and olive oil

*Menu subject to change

*+10€ Ruinart R instead of Cava

SCHEDULE

From Monday to Sunday, evening events will have access to the space from 7:30 p.m. onwards. If your reservation is between 8:00 p.m. and 9:00 p.m., the duration will be limited to a maximum of 2.5 hours. These terms apply from November 15th, 2025 to January 5th, 2026 and may be subject to changes, especially regarding venue exclusivity and opening hours.

RESERVATION POLICY

Set menu for the entire table: All guests must choose the same menu; individual menu selection is not allowed. Menus are available for groups of 8 or more people. To confirm your booking, a valid credit or debit card is required. All dishes, except for the main course, are served to share. Menus can only be adjusted in the case of allergies or food intolerances, provided they are communicated in advance.

PAYMENT METHODS

For events of 20 guests or more, full payment must be made via bank transfer. For events with fewer than 20 guests, a credit card is required and payment may be settled at the restaurant.

**Payments in cash or by card are accepted.*

CANCELLATION POLICY

Reservations can be canceled up to 72 hours before the event free of charge. If canceled after that period, a fee of €25 per person will be charged to the card on file. If the number of guests changes within 24 hours of the event, the full menu price will be charged for the original number of guests.

MORE INFORMATION

For further information, please contact:

reservas@grupodanigarcia.com

Phone: 952 81 44 46

Hours: Monday to Sunday, 11:00 a.m. to 10:00 p.m.

For more information about Tragabuches:

www.grupodanigarcia.com



TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

BOOKINGS

reservas@grupodanigarcia.com

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