



Cocktails

EVENTOS
DANI GARCÍA
COCINA CONTRADICIÓN



Cocktail I menu

Watermelon Sangria
Iberian pork rind with miso and mint
My first yoghurt
Coco loco of white almond gazpacho
Mini mollete bun with crab
Payoyo Moshi with truffle
Cherry flavoured gazpacho, cheese
and anchovies
Our creamy Russian salad
Meat croquettes
Mushroom Empanadilla
Cod fritters
Fried Seabass
Bull Burger® Dani García with Havarti
cheese and beef mayonnaise
Mini jar of chocolate with Tahitian
vanilla

Wine Cellar

Menade D.O. Rueda
Viña Sastre Cr. D.O. Ribera del Duero
Juve & Camps Milesimé D.O. Cava
Water, soft drinks & beer

Cocktail II

menu

Watermelon Sangria
Puffed rice and nori wafer
Liquid manzanilla olives
Iberian pork rind with miso and mint
My first yoghurt
Payoyo Moshi with truffle
Seafood kimuchi on a half lime
Cherry flavoured gazpacho with cheese
and anchovy
Meat and squid ink croquettes
Cod fritters
Creamy rice with seasonal vegetable
Garlic chicken taco
Bull Burger® Dani Garcia with Havarti
cheese
and beef mayonnaise
Mini jar of chocolate with Tahitian vanilla

Wine Cellar

Menade D.O. Rueda
Viña Sastre Cr. D.O. Ribera del Duero
Juve & Camps Milesimé D.O. Cava
Water, soft drinks & beer





Cocktail III

menu

Watermelon Sangria
Puffed rice and nori wafer
Liquid manzanilla olives
Iberian pork rind with miso and mint
My first yoghurt
Cristal bread with Emmental and duck ham
Payoyo Moshi with truffle
Seafood kimuchi on a half lime
Cherry flavoured gazpacho with cheese and anchovy
Meat and squid ink croquettes
Cod fritters
Fried prawns with basil
Garlic chicken taco
Bull Burger® Dani Garcia with Havarti cheese and beef mayonnaise
Mini jar of chocolate with Tahitian vanilla
Passion fruit crème caramel

Wine Cellar

Menade D.O. Rueda
Viña Sastre Cr. D.O. Ribera del Duero
Juve & Camps Milesimé D.O. Cava
Water, soft drinks & beer

Interesting facts

Services included in the culinary offer

Informative documents regarding the menu and wine cellar, seating arrangements and the name cards
High tables with tablecloth

Times periods for the services

Cocktail: 1 hour 15 minutes

Not included

10% VAT
Floral decoration
Audiovisuals

Payment conditions

Once the posible celebration date of the event has been set, the client will have a period of 15 days in which to make his on her reservation effective. This confirmation will be made valid with a deposit of €1,500, plus VAT and will be taken into account in the final invoice

The total payment of the services will be país in full 10 working days before the date fixed for the event

Further information

For further information, please direct your inquiries to eventos@grupodanigarcia.com

Telephone: 902.101.743

Working hours:
Monday to Thursday 9.00 to 18.00
Friday 9.00 a 15.00

To learn more about Dani García Restaurant, please visit our website at www.grupodanigarcia.com