



Manolo León

Sevilla 1986

· GUADALQUIVIR ·

MENUS
PLAZAS
DE SEVILLA



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At **Casa Manolo León**, the following menus “**Seville Squares**” have been designed for group meals, with a minimum of **4 diners on seated menus and 20 on cocktail-type menus**.

Having an exclusive space requires a minimum consumption (consult with administration).

Valid from September 1, 2024 to January 31, 2025

1 All our menus include drinks and dessert.

Beers, red wine, white wine, soft drinks, and water.

The drinks included in the menu begin when diners are seated and end when dessert is served, not exceeding 3/4 drinks per person.

The menus include individual dessert. San Marcos cake or Chocolate Duo cake. All diners must take the same, (Which must be chosen in advance of the event).

2 The main dish is chosen at the time of the meal.

3 To reserve an event, a 20% deposit of the reservation will be required.

*The number of diners must be fixed **three business days** before the event, not allowing variations +/- 10%, being able to change the reserved space.*

*The client will have a period of **15 days** to make the reservation effective. Once this period has passed, the reservation can be cancelled.*

4 Depending on the number of diners and the space chosen, a cost may be applied for exclusivity.

5 The restaurant is open from 1:30 p.m. to 6:30 p.m. and from 8:00 p.m. to 1:30 a.m. ⌚

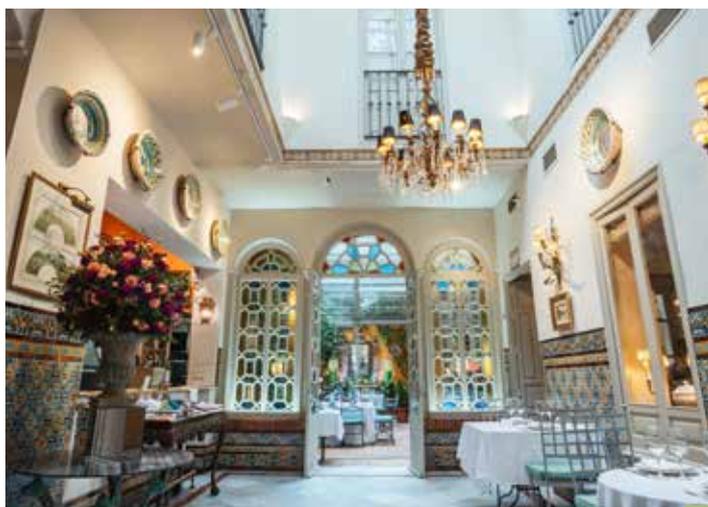
After the desserts, to remain in the restaurant until closing, a minimum consumption must be made after meal (consult with administration)

6 Please, make sure of your level of mobility.

The establishment is not responsible for it in terms of moving a guest to the place chosen.

7 The cocktail menu must be paid at 100%, three business days before the date of the event.

Being this date the one indicated to confirm the number of diners.



Claraboya



Claraboya

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At Casa Manolo León we have a **VIRTUAL TOUR** at your disposal.



Go to the tour



We offer you the possibility of adding different dishes to the menu through the **INTERACTIVE MENU**.



See the menu



Through the QR of our wine cellar you can pair your menu with a wide variety of wines and sparkling wines.



See the wine list



The following extras can be added to these menus:

WELCOME DRINK € 5.00 /GUEST (20 minutes)

WELCOME APERITIF (3 Appetizers + Drinks) € 10,00/GUEST (25 minutes)

WELCOME APERITIF (6 Appetizers + Drinks) € 15,00/GUEST (35 minutes)

LIST OF APPETIZERS TO CHOOSE:

- Cubes of cheese and anchovies
- Melva mousse pionono with caramelized onion
- Teaspoon of gelled mussels
- Pâté de la Maison
- Aioli prawn sachet
- Taquito of foie gras with sweet carrot
- Salmon pionono with caper mousse
- Fried cuttlefish

LIST OF VEGETABLE APPETIZERS TO CHOOSE:

- Vegetable skewer
- Mini vegetable burger brioche
- Spinach tartlet
- Broccoli fritters



Entrada



Patio

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“PLAZA DE LA MAGDALENA” MENU

Everything to share:

½ portion of Iberian ham 5J SRC
Croquettes Manolo León (12 Units)
Symphony of tomatoes with burrata cheese and basil emulsion
Aragonese scrambled eggs
Battered cod
Iberian pork with garnish

The price is €52.00 per diner. (VAT included)

Single dessert
Drinks, coffee, and herbal teas

“PLAZA DE LA ENCARNACIÓN” MENU

To share:

Portion of Iberian ham 5J SRC
Nicoise salad, potatoes, tuna belly, tomato and black olives
Galician octopus casserole with prawns
Scrambled mushrooms with ham

Individual plate (To choose)

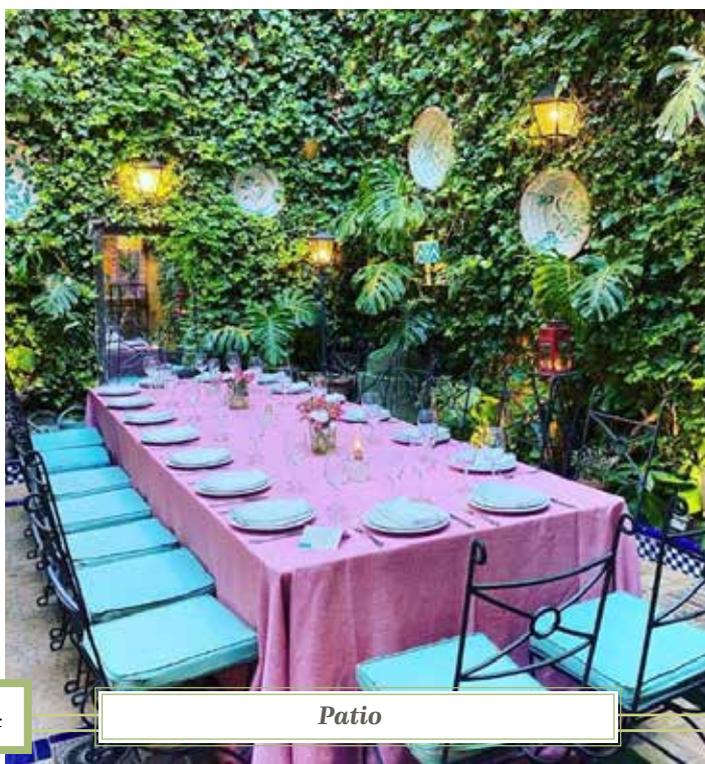
Baked cod with sautéed garlic and prawns
Iberian cheeks with payoyo glaze

The price is €56.00 per diner. (VAT included)

Single dessert
Drinks, coffee, and herbal teas



Salón Balcones



Patio

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“PLAZA NUEVA” MENU

To share:

Portion of Iberian ham 5J SRC
Assorted Andalusian cheese board
Asparagus with marinated salmon and lemon sabayon
Crispy artichokes with tomato boronia and ham julienne

Individual plate (To choose)

Hake with seafood sauce
Rice with Iberian pork and mushrooms
Iberian pork with baked potatoes and vegetables

The price is €59.00 per diner. (VAT included)

Single dessert
Drinks, coffee, and herbal teas

“PLAZA DE ESPAÑA” MENU

To share:

Portion of Iberian ham 5J SRC
Strudel of foie with preserves
Octopus salad
Clams a la marinera

Individual plate (To choose)

Beef tenderloin with foie
Seafood rice
Sea bass with emulsion of fresh chives, lemon, and ginger

The price is €62.00 per diner. (VAT included)

S

Single dessert
Drinks, coffee, and herbal teas



Salón Goyesco



Salón Teresa Noval

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“PLAZA DE DOÑA ELVIRA” MENU

To share:

Portion of Iberian ham 5J SRC
Huelva prawns
Octopus salad
Hake cubes on a skewer with lime mayonnaise

Individual plate (To choose)

Fish casserole, prawns, clams...
Creamy rice with carabineros
Grilled beef tenderloin

The price is €65.00 per diner. (VAT included)

Single dessert
Drinks, coffee, and herbal teas

“PLAZA DE CUBA” MENU

To share:

Ration of Iberian ham 5J Reserva
Huelva prawns

1st plate:

Duck micuite with assorted compotes

2nd Course:

Vichyssoise with marinated salmon cubes

3rd Course (To choose):

Corvina loin with shrimp cream
Beef tenderloin with boletus cream

The price is €80.00 per diner. (VAT included)

Single dessert

Deconstruction lemon cake
Almond quenelle with coffee crème and white chocolate
Drinks, coffee, and herbal teas



Invernadero



Salón Biblioteca



Salón Balcones y Salón Goyesco

COCKTAIL MENU “PLAZAS DE SEVILLA”

Minimum menu for 20 diners

COLD SNACKS

- Prawn salad
- Assorted national cheese board
- Tuna cubes with soy emulsion
- Diced salmon marinated in dill
- Duck micuit with sweet carrot
- Cheese lollipops with pistachio coating
 - Beef tartare with potato nest
 - Orange gazpacho
- Mini pasta stuffed with prawn salad
- Pâté de la Maison with sweet aubergine
 - Fish cake with salmon spheres
 - Roquefort ham toast
- Teaspoon of cockles with lime emulsion

FRIED AND HOT SNACKS

- Croquettes Manolo Leon
- Fried cuttlefish from Huelva
- Hake with a touch of lime
 - Cod fritters
 - Prawn fritters
- Iberian pork pintxo al Ras el Hanout

MINI PASTRY SHOP

(Truffles, bacon, almond tart and lemon tart)

DRINKS

- Beers with and without alcohol
 - Rioja red wine
 - White wine
- Soft drinks and water

The price per person is €58.00 (VAT Included)

The “Plazas de Sevilla” cocktail menu can be completed with the following options.

OPTION 1 Basic menu €58.00 (Duration 90 minutes)

OPTION 2 Option 1+Iberian ham 5J +coffee and infusions €68.00 (Duration 120 min)

OPTION 3 Option 1 + Casserole + coffee and infusions €64.00 (Duration 120 minutes)

OPTION 4 Option 2 + Casserole + cava €75.00 (Duration 130 minutes)



COCKTAIL OPTIONALS:

Optional appetizers:

- Salmon and goat cheese roll
- Grapes with roquefort and walnuts
- Teaspoon of gelled mussels
- Rolando with omelette and anchovies
- Prawn fritters
- Seafood stuffed profiteroles
- Cod fritters

Price for each additional aperitif €1.50/person (VAT Included)

Iberian ham options (portion for every 4 people):

Iberian ham 5J SRC

€7.00/person (VAT included)

Iberian tenderloin

€6.50/person (VAT included)

Assorted Iberian ham

€7.00/person (VAT included)

Casserole Options:

- Beans with clams
- Chickpeas with spinach
- Beef cheeks with vegetables
- Potatoes with cuttlefish
- Risotto with boletus
- Seafood rice

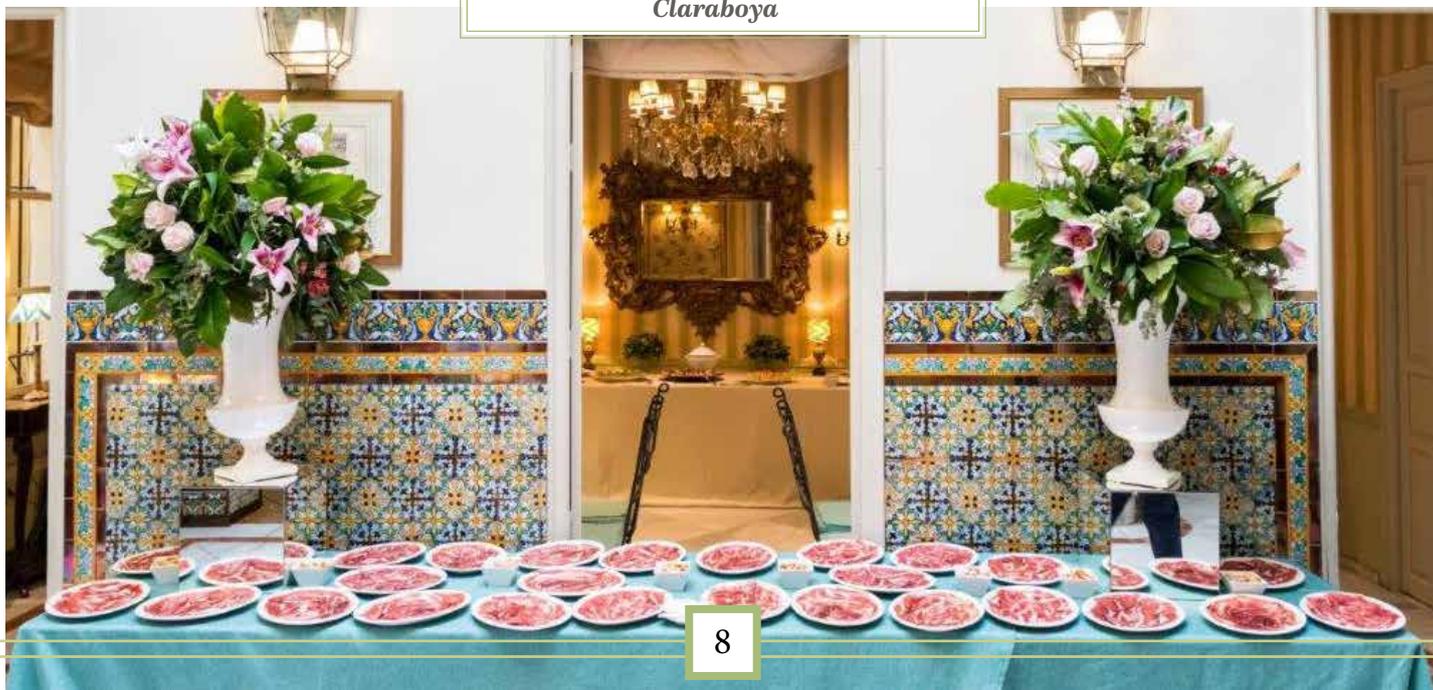
Desktop Options:

Coffee and herbal teas	€ 2,00
Lemon sorbet	€ 6,00
Drinks (non-premium)	€ 8,00
Bottles (non-Premium)	€ 85,00
Glass of Cava	€ 3,50

Price for each additional casserole

€5.00 /person (VAT Included)

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CHILDREN'S MENU

To share:

Bread with Iberian ham
Croquettes Manolo León (8 Units)

Individual plate (All children choose the same plate)

Breaded veal fillets with French fries
Grilled beef steaks with French fries
Beef burger with fries
Grilled Iberian pork with French fries
Breaded chicken breasts with French fries

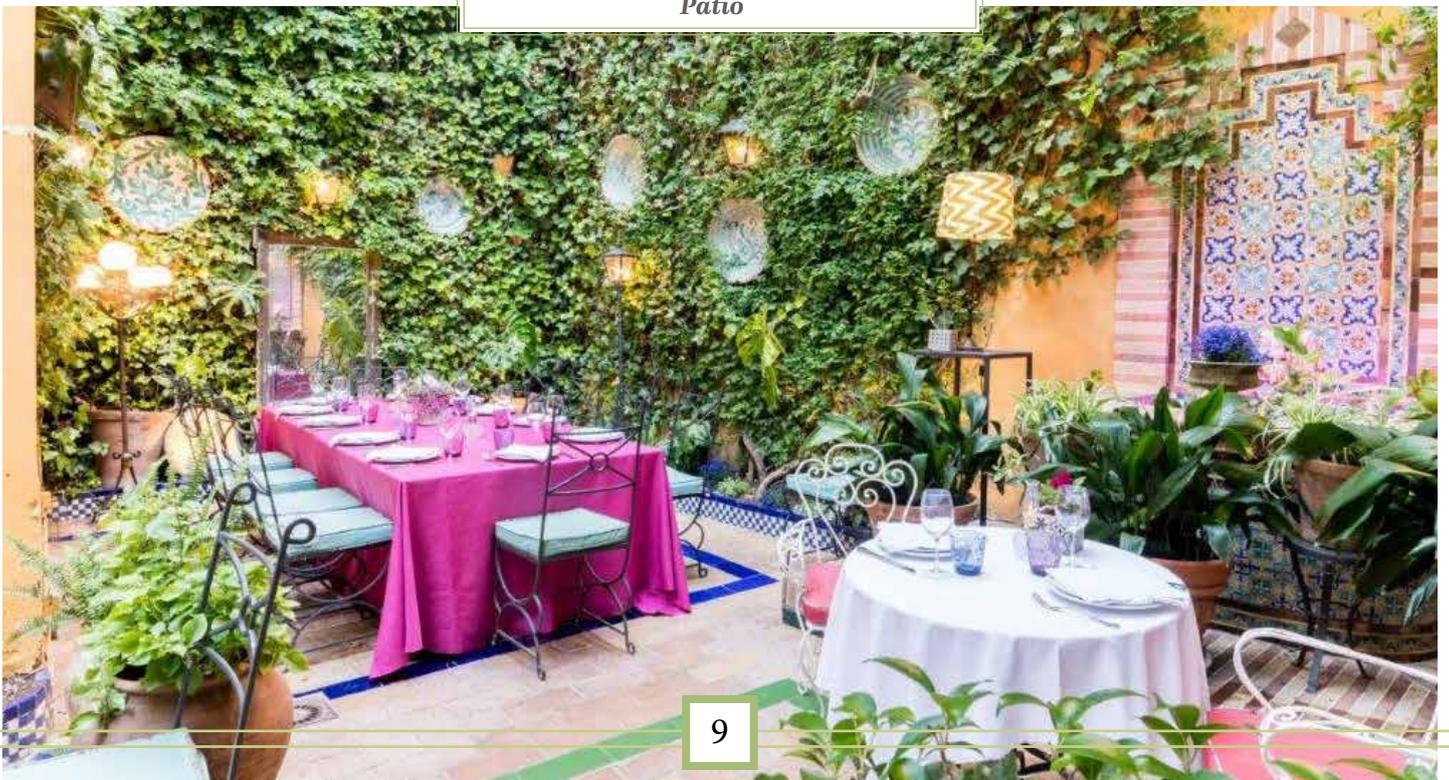
Dessert: Chocolate cake

Drinks: Soft drinks, juices, and water.

The price is €26.00 per diner. (VAT included)



Patio



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AFTER-DINNER: GLASSES € 8.50 AND BOTTLES € 90.00 (NOT PREMIUM) 120,00 € (PREMIUM)
SOFT DRINKS AND WAITER SERVICE INCLUDED.

Prices VAT included.

Please make your reservations indicating the name of the menu and its price.

Valid from September 1, 2024 to January 31, 2025



PATIO AND OUTDOOR AREA

The patio of Casa Manolo León, as well as the terrace of the pergola are the most demanded spaces of the Restaurant, please be accurate in confirming the number of diners, since the exclusivity or not will depend on the confirmed final number.

If due to weather conditions, or circumstances beyond our control, it is not possible to hold the event in the reserved place, **the company may relocate the reservation to another space in the Restaurant.**

CANCELLATION POLICY

Once the reservation is confirmed, with deposit, menu and set number of attendees, **cancellation by the client up to seven days before the event:**

- 80% of the deposit will be refunded.
- If the cancellation occurs 72 hours before the event, 50% of said deposit will be returned.
- After 72 hours there would be no refund.

In case of weather conditions, or circumstances beyond our control, consult with administration the possibility of postponing the event.

DRESS CODE:

Hen parties, girls' night out, and stag parties with costumed diners **are not allowed.**

We demand from the diners that the behavior and the outfit **within the Restaurant be appropriate and respectful with the rest of the diners.**

For any further of information, you can contact:

☎ administracion@manololeon.com

+ 34 954637130

COMMUNIONS

For these events, **the number of adult and child diners will be in line with the reserved space**, and it is important to inform about the exclusivity of the space.

Regarding the sweets that are arranged with external companies or bakeries, please, consider that they cannot be brought to the restaurant before 1:00 p.m. on the day of the event.

PET FRIENDLY

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EXCLUSIVITIES

The following related prices refer to minimum consumption in the spaces below:

- PATIO: € 3.500 minimum consumption (VAT included)
- GREENHOUSE: € 2.300 minimum consumption (VAT included)
- PATIO + TERESA NOVAL: € 4.100 minimum consumption (VAT included)
- TERESA NOVAL: € 1.000 minimum consumption (VAT included)
- LIBRARY: € 600 minimum consumption (VAT included)
- BALCONIES: € 1.400 minimum consumption (VAT included)
- GOYESCO: € 900 minimum consumption (VAT included)
- PERGOLA TERRACE: € 1.200 minimum consumption (VAT included)

CASA MANOLO LEÓN SPACES

GROUND FLOOR (Exclusively up to 125 diners)

PATIO: It has a capacity of 75 seated diners or 100 cocktail type, next to the adjoining Teresa Noval room.

THE GREENHOUSE: Available from November to May.

You have a capacity for 50 seated diners.

OUTDOOR GREENHOUSE: It has a capacity for 25 diners.

TERESA NOVAL ROOM: It has a capacity for 30 diners at three tables of 10 or for 25 diners in cocktail style.

LIBRARY ROOM: It has a maximum capacity for 20 diners at two tables of 10 or a single table of 18.

UPPER FLOOR (Exclusively up to 90 diners)

BALCONY ROOM: It has a maximum capacity for 48 diners.

(Recommended assembly is 3 tables of 12 or 4 tables of 12).

Theater mode. Maximum capacity 40 diners approximately.

Capacity for cocktail of 30/35 diners.

GOYESCO ROOM: Maximum capacity of 25 diners.

TERRACE OF THE PERGOLA: It has a maximum capacity of 25/30 diners.

Possibility of performing civil wedding ceremonies.



Claraboya

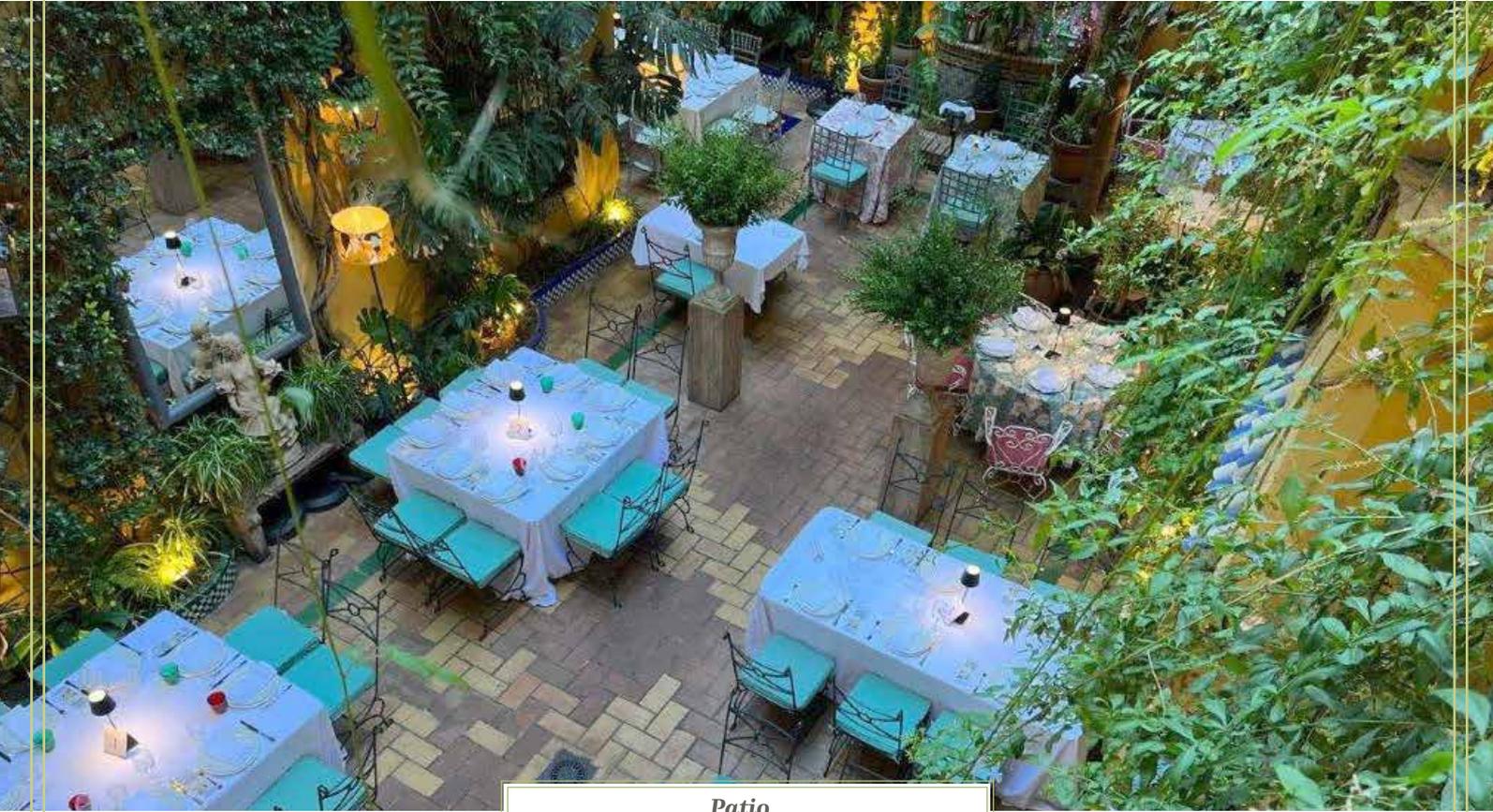


Salón de los balcones modo teatro

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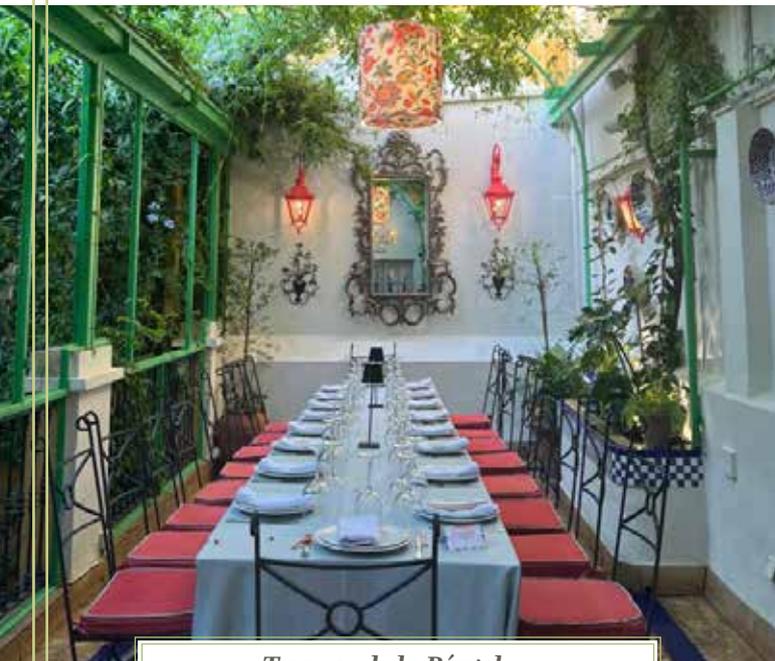
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Patio



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Terraza de la Pérgola



Exterior del Invernadero