



*Manolo León.*

Sevilla 1986

·PLAZA DEL DUQUE·

ILLUSTRIOUS  
OF SEVILLE  
*MENUS*



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Sevilla 1986

·PLAZA DEL DUQUE·

At **Manolo León Plaza del Duque** the following “**Illustrious of Seville**” menus have been designed for group meals, minimum **4 diners in seated menus and 20 in cocktail menus**.

Having an exclusive space requires a minimum consumption (consult with administration).  
All our prices include VAT

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 the diners seated and end when dessert is served, not exceeding 3/4 drinks per person.

Menus include individual dessert. San Marcos Cake or Chocolate Duo.

(Which must be chosen in advance of the event).

## 2 The main course is chosen at meal time. From 30 guests on, the main course for each diner must be chosen prior to the event

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

The number of diners must be set three business days before the event, with no more than 10% variations allowed.

The reserved space can be changed.

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

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

## 5 The Restaurant is open from 1:00 p.m. to 6:00 p.m. and from 8:30 p.m. to midnight. 🕒

### From Sunday to Thursday,

On Fridays, Saturdays and the eve of holidays closing is at 1:00

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

## 6 Snacks:

At Manolo Leon Plaza del Duque we have snack hours from 5:00 p.m. to 7:30 p.m. There is a special snack menu since the kitchen is open continuously from 1 p.m. to midnight.

We Celebrate birthdays, children's events, friends' meetings, business meetings...

**THE PRIVATE PARLOUR:** Numerous events are held in this space such as Book Presentations, Presentations of Cosmetic Products and any other type of presentation and meeting not as long as they are not held at meal times, usually between 10:00 a.m. – 1:00 p.m.

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

This date being the one indicated to set the final number of diners.

## 8 Parking

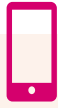
You can use El Corte Inglés car park for 2 hours free of charge, paying with the El Corte Inglés card for an amount greater than €35.



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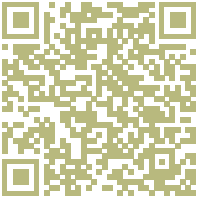
At Casa Manolo León we have a  
VIRTUAL VISIT.



Go to the visit



Through OUR WINERY QR you  
can pair the menus with different  
wines and sparkling wines.



Go to the visit



We offer you the possibility of adding  
different dishes to the menus via the  
INTERACTIVE MENU.



Go to the visit



In the following menus shown below you can add the following extras:

WELCOME DRINK € 5,00/DINER (20 minutes)

WELCOME SNACK (3 Appetizers + Drinks) € 10,00/DINER (25 minutes)

WELCOME SNACK (6 Appetizers + Drinks) € 15,00/DINER (35 minutes)

## LIST OF SNACKS TO CHOOSE:

- Cheese and anchovy dices
- Melva tuna mousse pionono with caramelized onion
- Teaspoon of gelled mussels
- Pâté de la Maison
- Aioli shrimp pouch
- Taquito of foie with sweet carrot
- Salmon pionono with caper mousse
- Fried cuttlefish

## LIST OF VEGAN/VEGETARIAN SNACKS

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



Terrace



Terrace

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## MENU “MURILLO (1617-1682) PAINTER”

### Everything to share:

1/2 Serving of SRC Ham  
 Manolo León croquettes (12 units)  
 Green salad with melva tuna and avocado  
 Aragonese scrambled eggs  
 Cod dices in tempura with garlic emulsion  
 Iberian pork presa ingot with garnish

*The price per diner is € 44,00* (VAT included)

Individual dessert  
 Drinks, coffee and herbal tea

## MENU “VELAZQUEZ (1599-1660) PAINTER”

### To share:

1/2 Serving of SRC Ham  
 Tomato salad with candied pears, burrata and raspberry reduction  
 Manolo León croquettes (12 Units)  
 Grilled squid with arrugás potatoes and green sauce

### Individual dish to choose:

Salmon with sautéed rice and mango sauce  
 Beef cheek with payoyo glaze

*The price per diner is € 47,00* (VAT included)

Individual dessert  
 Drinks, coffee and herbal tea



*Gazebo*



*Manolo Leon's private parlour*

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## MENU “FERNANDO HERRERA (1534-1597) POET”

### To share:

1/2 Serving of SRC Ham  
Andalusian cheese board with jam  
Smoked salmon salad with goat cheese pearls and figs  
Crispy artichokes with tomato boronia and ham shavings

### Individual dish to choose from:

Iberian pork presa with fries and vegetables  
Marinera sea bass with sautéed vegetables

*The price per diner is € 50,00* (VAT included)

Individual dessert  
Drinks, coffee and herbal tea

## MENU “MARTINEZ MONTAÑES (1568-1649) SCULPTOR”

### To share:

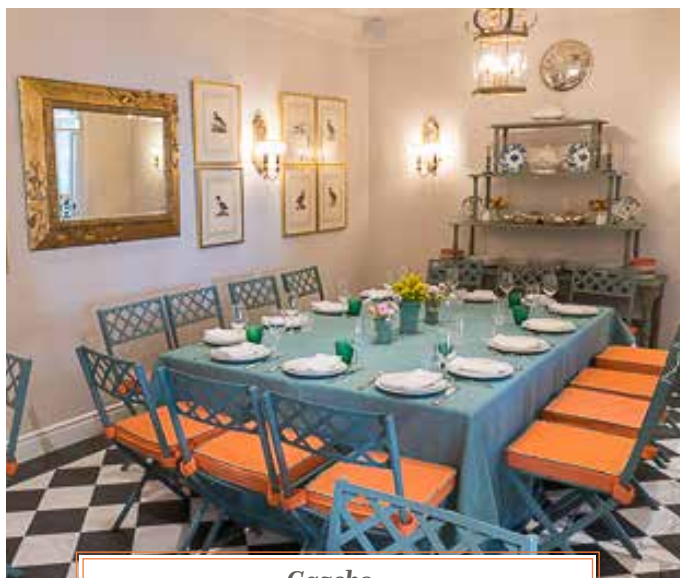
Assorted Iberian pork products  
Confit cod, orange and black olive salad  
Duck mi-cuit with homemade preserves and toast  
Sautéed baby beans with octopus and a touch of mint

### Individual dish to choose from:

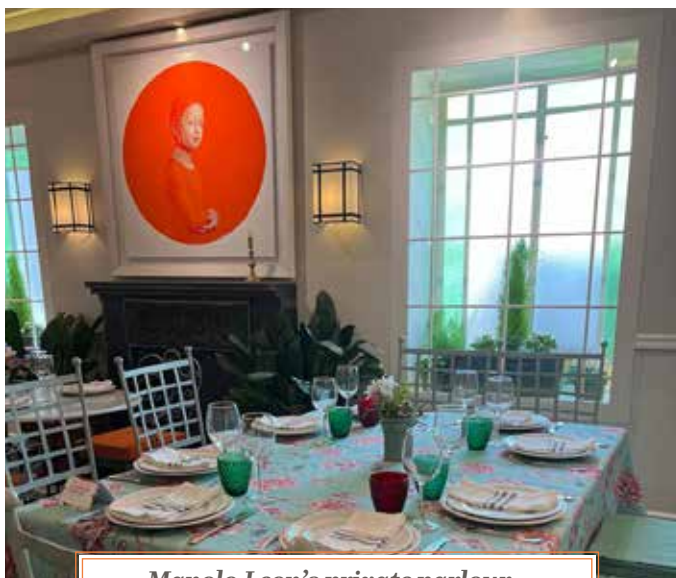
Cod with shrimp and vegetable sauce  
Beef tenderloin with PX reduction

*The price per diner is € 53,00* (VAT included)

Individual dessert  
Drinks, coffee and herbal tea



Gazebo



Manolo Leon's private parlour



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## MENU "LOPEZ DE RUEDA (1505-1565) WRITER

### To share:

Iberian ham 5J Reserva Serving  
 Assorted Andalusian cheeses  
 Asparagus with marinated salmon and lemon sabayon  
 Crispy artichokes with tomato boronia and ham julienne

### Individual dish to choose:

Cod with marinara sauce  
 Rice with Iberian pork presa and mushrooms  
 Iberian pork Presa with baked potatoes and vegetables

*The price per diner is € 58,00 (VAT included)*

Individual dessert  
 Drinks, coffee and herbal tea





### DUQUE DE LA VICTORIA COCKTAIL MENU

#### COLD SNACKS:

Prawn and melva tuna salad  
 Assorted Spanish cheeses  
 Foie macarons with raspberry reduction  
 Melva tuna mousse pionono  
 Cod brandade cone with oil spheres  
 Bacon and spinach quiche  
 Pâté de la Maison with sweet apricot  
 Mozzarella, dried tomato and basil skewer  
 Shot of orange salmorejo  
 Tuna pie  
 Goat cheese lollipops with pistachios  
 Scorpionfish pie with cocktail sauce and salmon spheres

#### WARM SNACKS:

Manolo León Croquettes  
 Hake with lime  
 Fried cuttlefish from Huelva  
 Pintxo of Iberian pork presa al Ras El Hanout  
 Seafood fritter

#### CAZUELITA (casserole) (to choose)

Boletus risotto  
 PX cheek with potatoes and vegetables  
 Rice a la marinera

#### MINI PASTRY

(Dark chocolate truffles, berry mousse, almond and caramel pie, tocino de cielo)

**The price per diner is € 50,00**

(VAT included)



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

**OPTION 1** Basic menu + Coffee € 52,00 (90 minutes)

**OPTION 2** Option 1+Sanchez Romero Pork Iberian Ham € 59,00 (90 minutes)

**OPTION 3** Option 1 + Casserole € 56,00 (90 minutes)

**OPTION 4** Option 2 + Casserole + Cava € 66,00 (90 minutes)



**COCKTAIL OPTIONS:**

Optional appetizers:

- Salmon and goat cheese roulade
- Roquefort mousse with crunchy walnuts
- Teaspoon of gelled mussels
- Tortilla and anchovy Rolando
- Mini vegetable rolls
- Crispy carabineros
- Tortilla and anchovy Rolando

Price for each additional appetizer € 1,50/diner (VAT included)

**Iberian pork options (Serving for every 4 people):**

SRC Iberian ham  
Iberian loin  
Assorted Iberian products

€ 7,00/person (VAT included)  
€ 6,50/person (VAT included)  
€ 7,00/person (VAT included)

**Cazuelitas (casserole) Options:**

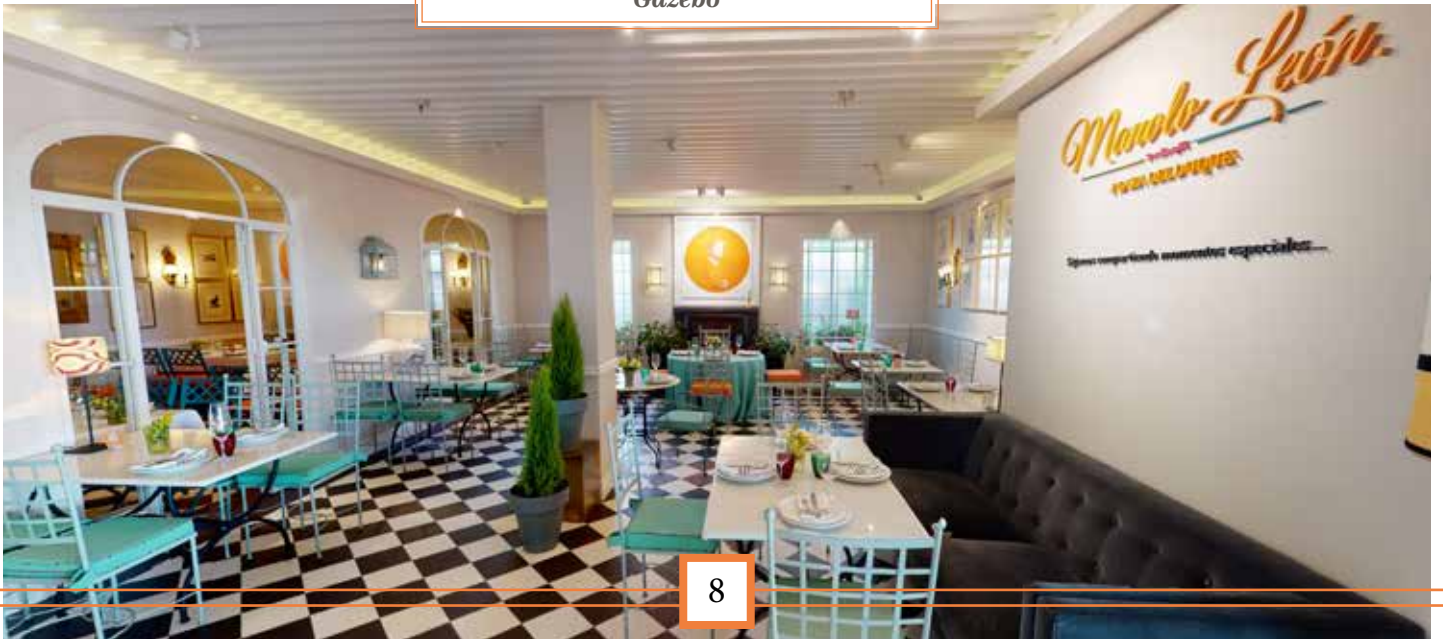
- Pochas (beans) with clams
- Spinach with chickpeas
- Iberian cheek with vegetables
- Potatoes with cuttlefish
- Risotto with boletus
- Rice a la marinera
- Señorito rice

Price for each additional casserole  
€ 5,00/diner (VAT included)

**After Meal Options:**

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

**Gazebo**





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## CHILDREN'S MENU

### To share:

Toast with Iberian ham  
Manolo León Croquettes (8 Units)

### Individual course (All children can choose the same course)

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

Dessert: Chocolate cake

Drinks: Soft drinks, juices and water

**The price is € 26,00 per diner.** (VAT included)  
The main dish must be chosen in advance of the event



### Manolo Leon's private parlour



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We have vegan/vegetarian menus available, request it.  
All allergies and intolerances must be indicated in advance of the event.

AFTER MEAL: DRINKS € 8,00 AND BOTTLES € 85,00 (NO 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

## CANCELLATION POLICY

Once the reservation is confirmed, with deposit, menu and the number of attendees set, the **cancellation on the part of the client will entail:**

- Seven days before the event, 80% of the payment will be refunded.
- 72 hours before the event, 50% of the deposit will be refunded.
- After 72 hours, no refund will be made.

*In case of force majeure, consult with administration about the possibility of postponing the event.*

*The refund will be made close to the reservation date.*

## DRESS CODE:

Stag parties and hen parties with costumed diners are **not allowed**.

**We require** diners that their behavior within the Restaurant be appropriate and empathetic with the rest of the diners.

For any type of information, you can contact:

☎ [administracion@manololeon.com](mailto:administracion@manololeon.com)

+ 34 954637130

## COMMUNIONS:

For these events, **the number of adult and children diners will be consistent with the reserved space, It is important for the customers to be informed about exclusivity of said space.** Regarding the sweet tables that are hired with external companies, they cannot be set up before 1:00 p.m. on the day of the event.

## EXCLUSIVITIES

- MANOLO LEON'S PRIVATE PARLOUR: € 800 minimum consumption (VAT included)
- MANOLO LEÓN'S DINING PARLOUR: : € 1.900 minimum consumption (VAT included)
- EXCLUSIVE RESTAURANT: € 2.700 minimum consumption (VAT included)

The number of diners times the price of the menu is the criterion to reach the minimum consumption.

## CASA MANOLO LEÓN SPACES

**MANOLO LEON'S PRIVATE PARLOUR:** It has a capacity of **20 seated diners** or **22 cocktail type**

**GAZEBO:** Maximum capacity of **55 seated diners** and **45 cocktail-style diners**

**TERRACE:** **50-seated diners** and **80 cocktail-style diners**

## COMMUNIONS:

In the indoor rooms (Manolo León's Private Parlour and Gazebo), auxiliary tables with candies are allowed, as long as there is an exclusive use of the space. On the Terrace is not allowed.



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*Manolo Leon's private parlour*



*Gazebo*



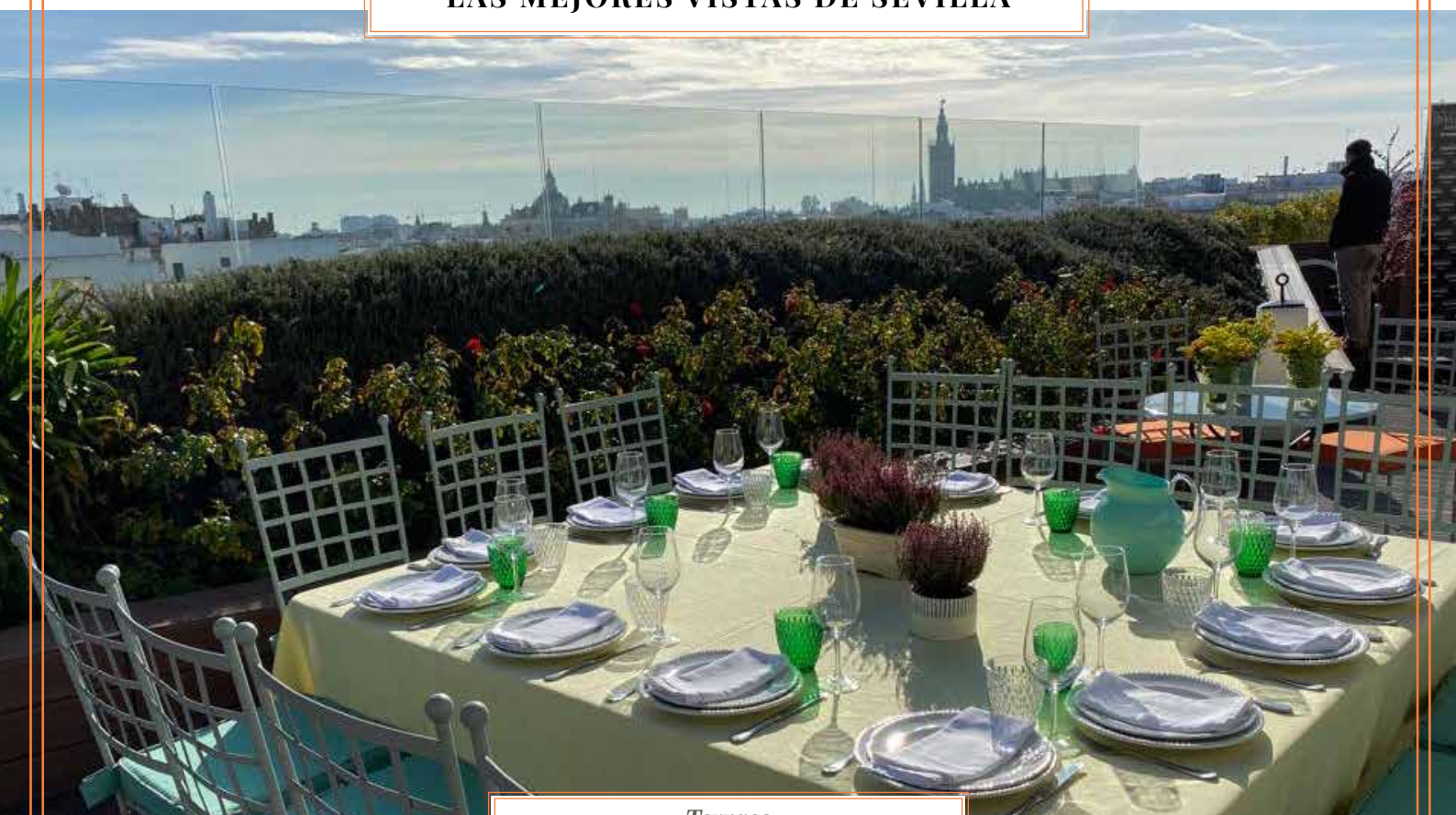
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**LAS MEJORES VISTAS DE SEVILLA**



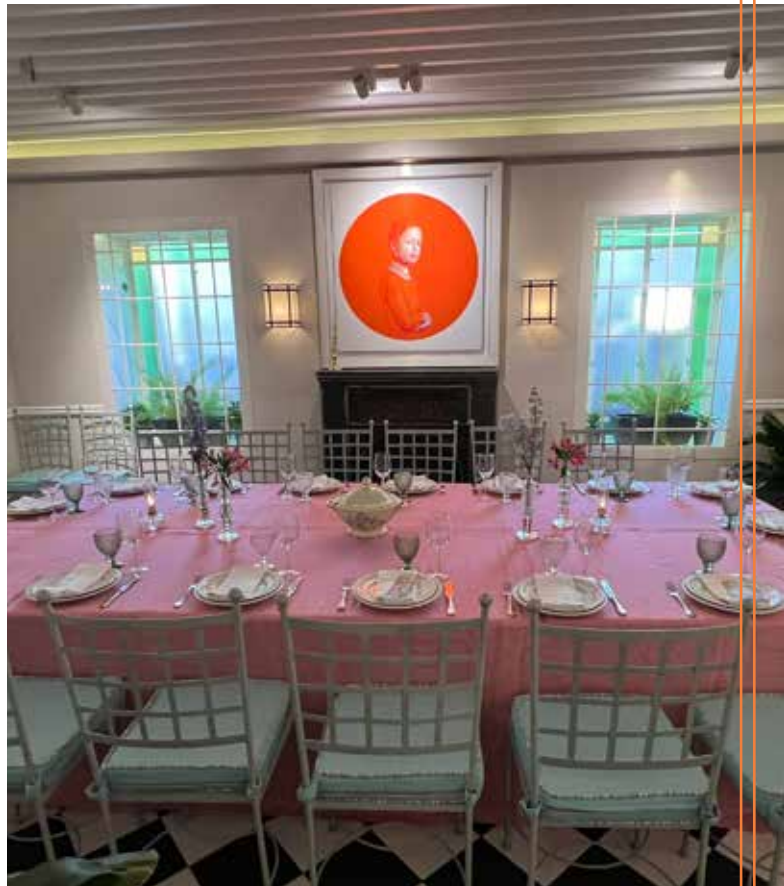
*Terrace*



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[manololeon.com](http://manololeon.com)

September 2024