



Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

ILLUSTRIOUS
OF SEVILLE
MENUS



Manolo León.

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.

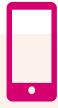
8 Parking

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.

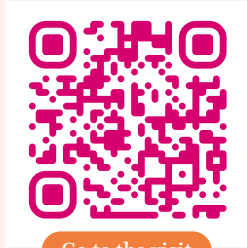
Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·



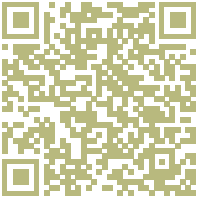
At Casa Manolo León we have a
VIRTUAL VISIT.



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

Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

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

Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

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:

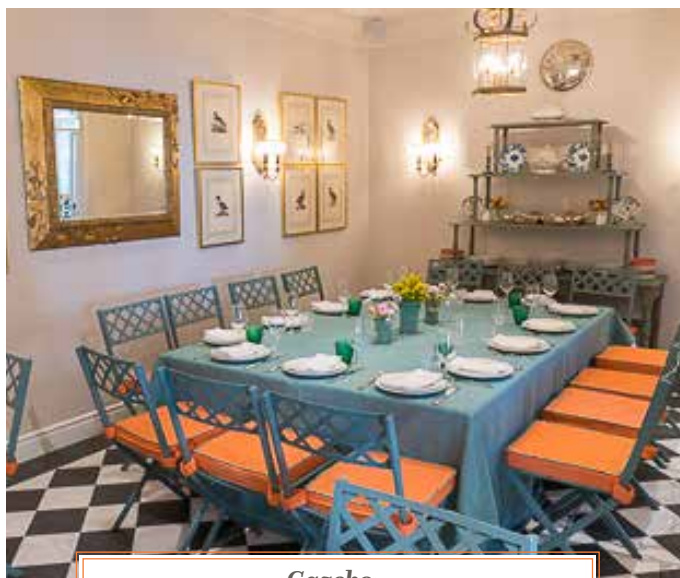
Assorted Iberian pork products
Confit cod, orange and black olive salad
Duck mi-cuit with homemade preserves and toast
Sautéed baby beans with octopus and a touch of mint

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

Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

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



Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

“VEGAN / VEGETARIAN” MENU

Starter (to choose)

Crispy artichokes with ginger mayonnaise
Hummus with eggplants
Eggplants stuffed with vegetables

1st Course (to choose)

Courgette and mushroom boronía
Vegetable wok
Artichokes with tomato boronía

2nd Course (to choose)

Vegetable paella
Vegan Russian fillet with baked potatoes
Tofu Milanese with courgette noodles

Dessert (to choose)

San Macos cake or Duo Chocolate.

“SPECIAL CELIAC” MENU

Starters

5J Reserve Iberian ham
Manchego cheese

1st Course (Choose)

Grilled octopus with purple potatoes
Salmon tartar

2nd Course (Choose)

Rice (seafood or with Iberian pork and mushrooms)
Fish (Cod or Hake)
Iberian pork with garnish

Dessert (Choose)

Tocino de cielo or seasonal fruit





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

€ 7,00/person (VAT included)

Iberian loin

€ 6,50/person (VAT included)

Assorted Iberian products

€ 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

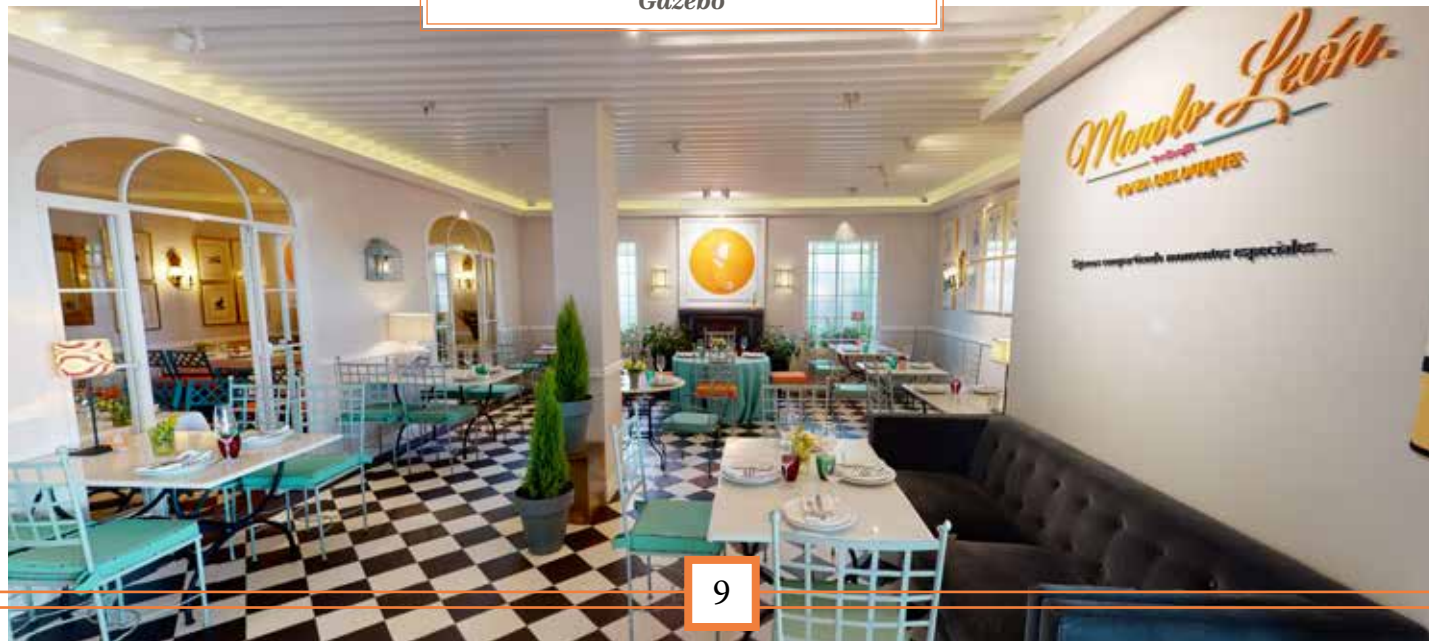
Price for each additional casserole

€ 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



Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

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

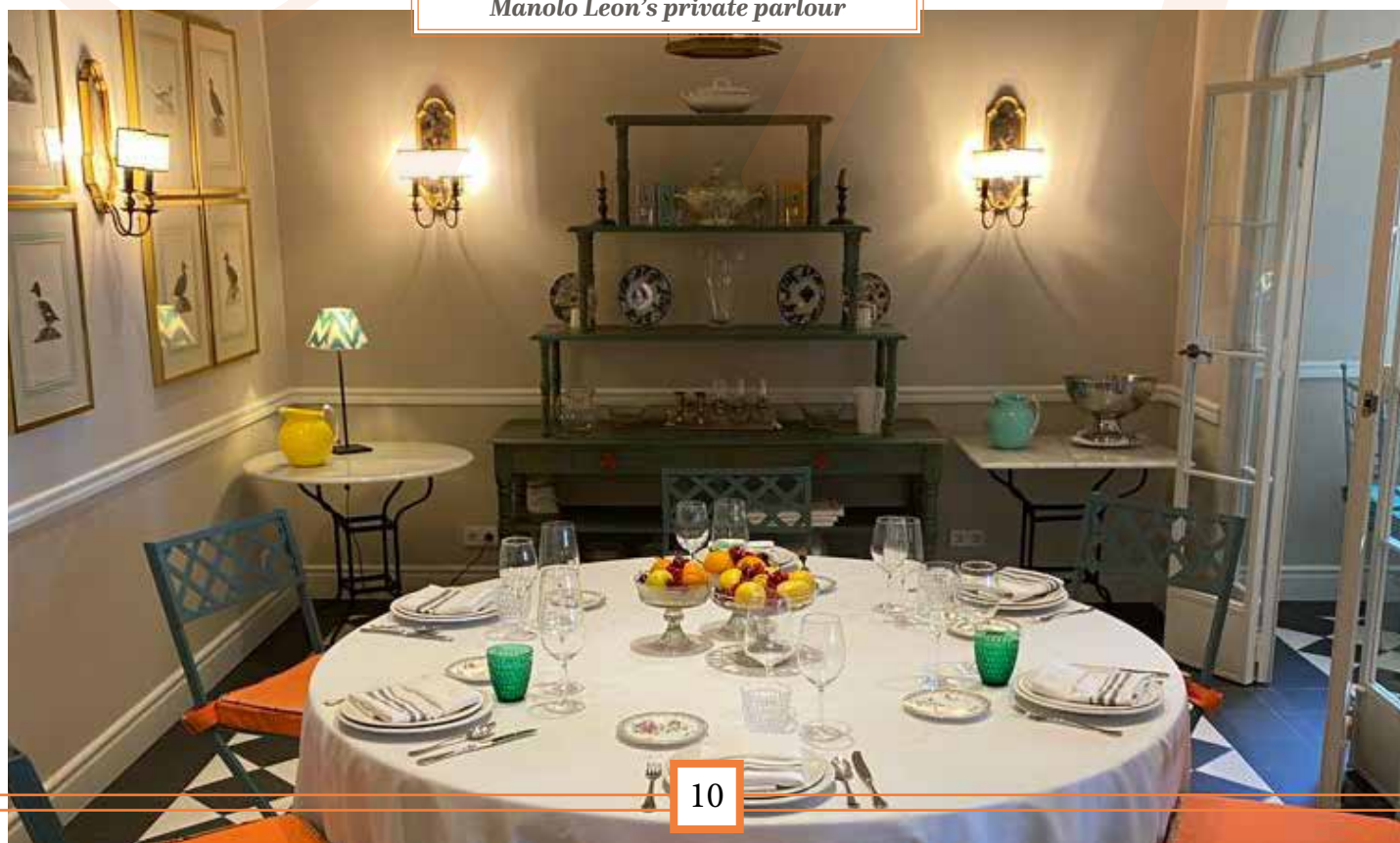
Dessert: Chocolate cake

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



Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·

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

+ 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.

Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·



Manolo Leon's private parlour



Gazebo

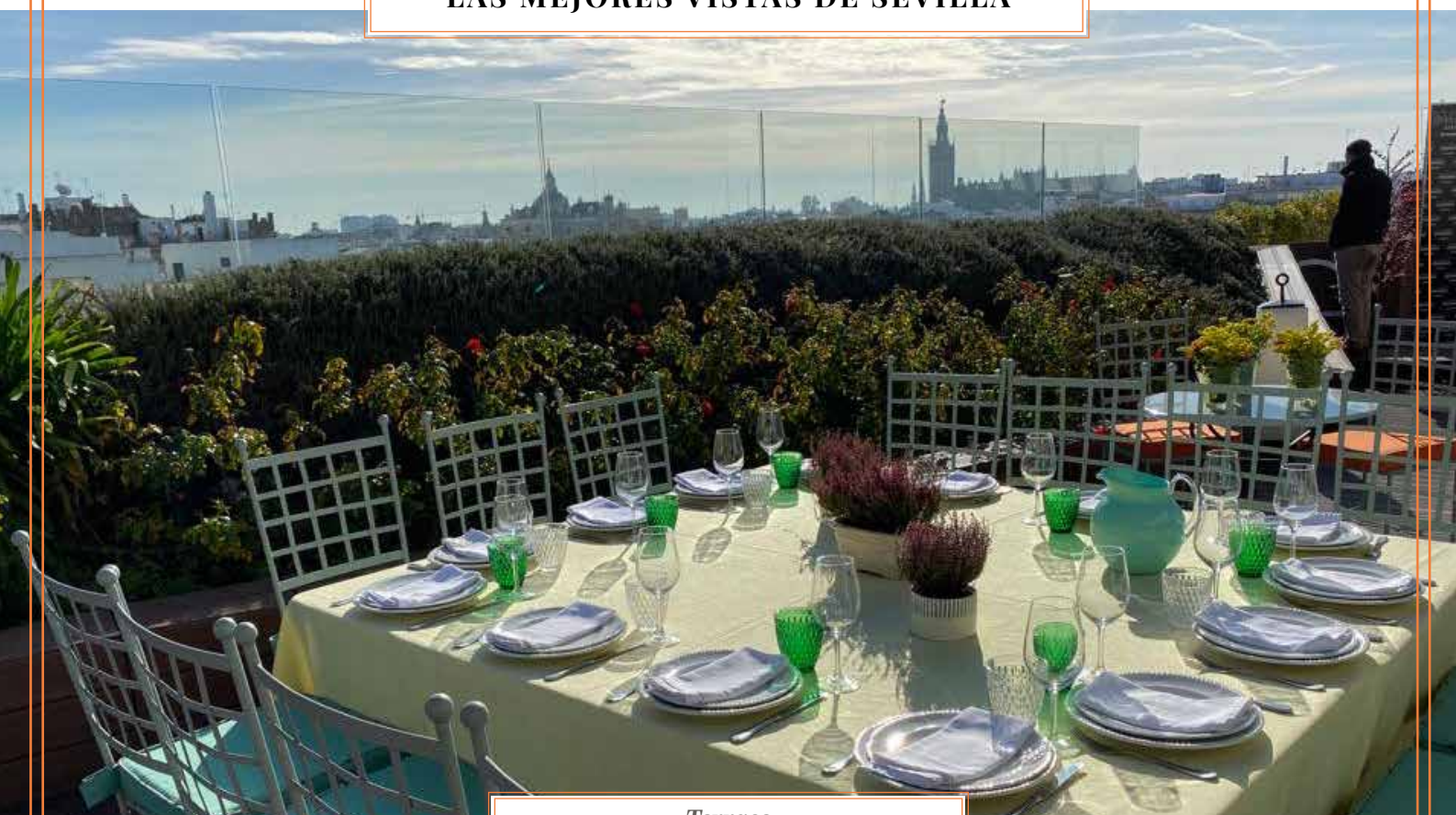
Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·



LAS MEJORES VISTAS DE SEVILLA

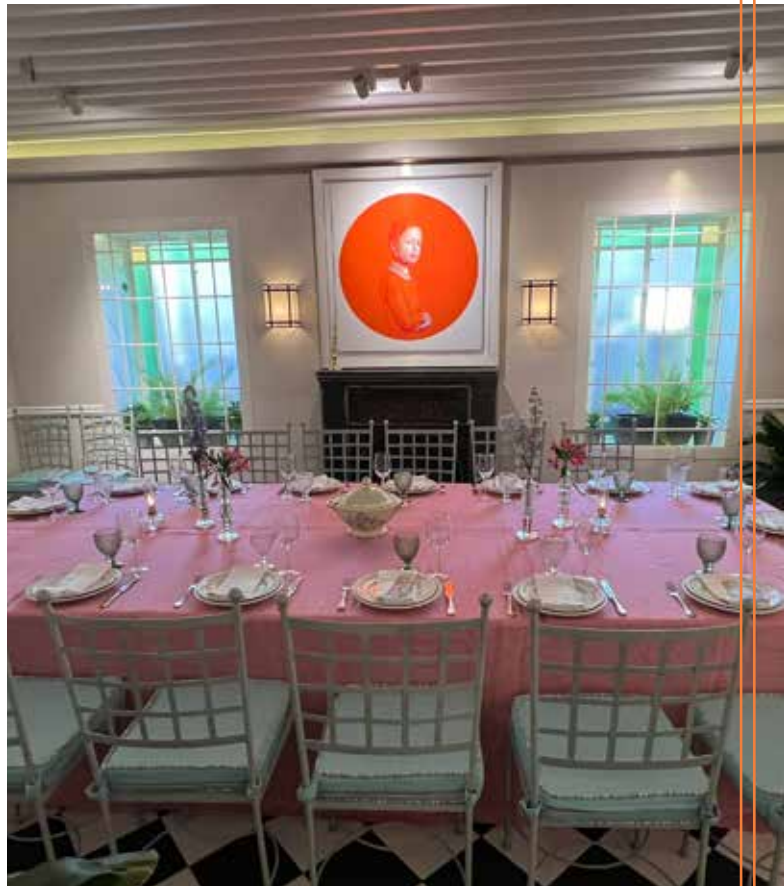


Terrace

Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·





Manolo León.

Sevilla 1986

·PLAZA DEL DUQUE·



manololeon.com

September 2024