La Terrala La Food & DRINKS CLUB



atencionalcliente@lateral.com



www.lateral.com/eventos

ABOUT US

LATERAL is a collection of restaurants that has an innovative restaurant concept: a commitment to a traditional model of pinchos and portions to share, transforming it into a more contemporary and innovative proposal

Traditional and international dishes to enjoy in a leisure and experiential environment, with premium locations and highly cared for and differential decorations.

All this makes the #LateralExperience our great value proposition



RESTAU RANTS

Spacious and bright spaces, welcoming, contemporary and experiential environments where you can relax and enjoy

Spaces prepared to generate the experience you want, however you want. The event you want, we make it happen







OUR TERRACES At aller

In all our restaurants we have spaces with a terrace where you can celebrate your event in an open environment and enjoy an Experience in all senses



MISICE PL Destormances

We have DJ's and different musical artists with whom we collaborate thinking only that everything is to your liking

Tell us your idea and ask us for a budget



We offer different types of group menus to adapt to your needs: in cocktail format, seated, or a break in the middle of the morning or afternoon

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We adapt the menu to your needs if you have allergies, intolerances or special preferences

And if you want to accompany the moment with drinks, we have an open bar service for hours

GROLF MENUS

- **EXPERIENCIA LATERAL**
- **EXPERIENCIA ÚNICA**
- **EXPERIENCIA IRRESISTIBLE**



EXPERIENCIA

Hummus with roasted Carrots (1 for every 4) 🕒 🕒



Artichoke hearts with 'Paletilla Iberica' Ham shavings (1 ut. pax.)

Spanish Omelette "Pincho" (1/2 pax.)

Torreznos (1 for every 4)

Pork Sirloin with caramelised Onion "Pincho" (1 for every 2)

Iberico Ham Croquettes (1 ut. pax.)

Roast Chicken and fried Green Pepper Croqiettes (1 ut. pax.)

"Broken" fried Eggs with 'Paletilla Iberica' Ham shavings (1 for every 3)

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion









EXPERIENCIA

TO SHARE

Hummus with roasted Carrots (1 for every 4) 🕒 🕒 Pork Sirloin with melted Brie "Pincho" (1 for every 2) Artichoke hearts with 'Paletilla Iberica' Ham shavings (1 ut. pax.) Cecina (beef jerky) and Lacy Egg Croquettes (1 ut. pax.) Garlic Prawn Croquettes (1 ut. pax.) Fried Squid with Alioli (1 for every 3)

MAIN TO CHOOSE

Pork Cheeks with red Wine reduction, creamy Potato and Piparras (peppers) Tomatoes with Tuna Belly and Extra Virgin Olive Oil Oxtail Cannelloni with Béchamel sauce and PX reduction Roast Chicken Quesadilla served with Pico de gallo and sour cream 🕒

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion









EXPERIENCE

TO SHARE

Fried Squid with Alioli (1 for every 3)

Boneless Ribs Brioche with BBQ sauce and Crispy Onion (1 ut. pax.)

Hummus with roasted Carrots (1 for every 4) 🕒 🕒

Tuna Tartar with Truffle and Tomatoes "Pincho" (1 for every 2)

"Broken" fried Eggs with 'Paletilla Iberica' Ham shavings (1 for every 3)

MAIN TO CHOOSE

Galician Toasted Sandwich Burger Mamma Mia Tomatoes with Tuna belly and Extra Virgin Olive Oil

PREMIUM MAIN

Cod with Roasted Tomatoes with Pesto and Black Olive Topenade (+5€) Sautéed Beef tenderloin with spiced Butter and French Fries (+3€)

Assortment of Desserts Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion



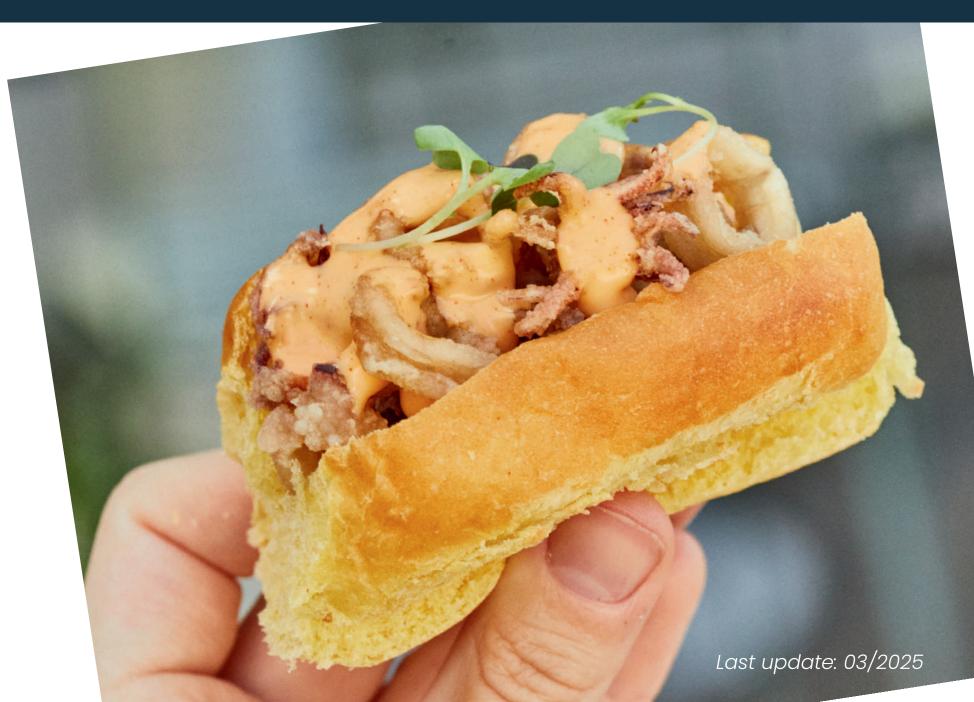






FINGER FOOD

- ✓ CLASSIC FINGER FOOD
- ✓ WOW FINGER FOOD



FINGER FADO

Assorted Cheese platter: Payoyo, Pata de Mulo, Vidiago and Blue Cheese 🕒

Mini Steak Tartar 🕒

Iberico Ham Croquettes

Roast Chicken and fried Green Pepper Croquettes

Chicken Gyozas with sweet Chili sauce

Mini Hummus with roasted Carrots 🕒 🕒

Crispy Chicken Breast Strips with Mustard and Chilli 😉

Galician Toasted Sandwich Bites

Mini Pork Sirloin with Melted Brie "Pincho"

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice)











FINGER FUDD

'Paletilla Iberica' Ham with Bread Sticks with Garlic and Tomato

Assorted Cheese platter: Payoyo, Pata de Mulo, Vidiago and Blue Cheese 🔄

Mini Russian Salad with Prawns, Ventresca and Piparras

Mini Smoked anchovy "coca" with roasted and sun-dried cherry tomatoes

Mini Hummus with roasted Carrots 🕒 🕒

Cecina (beef jerky) and Lacy Egg Croquettes

Galician Toasted Sandwich Bites

Garlic Prawn Croquettes

Mini Steak Tartar 🔼



Chicken Gyozas with sweet Chili sauce

Mini Pork Sirloin with Melted Brie "Pincho"

Baby Squid Brioche with light Sriracha and Kimchi Mayonnaise

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice)











RESERVATIONS

Minimum reservation for 10 people in GROUP MENUS and 20 people in FINGER FOOD MENUS

The reservation is formalized by making an advance payment of 40% (minimum 72 hours before the event)

At the end of the event, the remaining 60% of the menu and any extra that has been consumed will be charged





The cancellation policy will be as follows:

Refund of 50% of the reservation up to 48

hours before the event

Less than 48 hours no advance will be

returned

The prices of the menus or products may vary



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