



Group menus

INDICATIONS

- The established menus are base menus on which changes or modifications can be applied, applying the price difference if exceeded.
- Menus include water, soft drinks, and one bottle of wine per 3 guests (available on Menu A only). Vermouth, beer, red wine spritzer, cocktails, and any other beverages are not included.
- Menus do not include coffee, tea, or spirits. Coffee/tea and a first standard drink (excluding premium brands) may be added for €8 per guest when making the reservation.
- Any food or drinks ordered before or after the selected menu service will be charged separately.
- Any allergies or dietary requirements must be communicated in advance in order to adapt, modify, or substitute dishes.
- Shared dishes served in the centre of the table will be provided at a ratio of approximately one dish per four guests. If the total number of guests cannot be divided evenly by four, the restaurant will adjust the quantities as closely as possible. Dishes served individually (croquettes, tostadas, black pudding, etc.) will be provided on a one-per-person basis.
- Table allocation will be determined by the restaurant according to availability and operational requirements.
- Tables must be vacated before the evening service at 7:30 PM if required, or by 1:00 AM at closing time.
- To confirm a menu reservation, a deposit of €10 per guest is required. This amount will be deducted from the final bill.

Contact with our team:

 info@verumrestaurante.com

 690 00 56 55

ZAGAL MENU

TO SHARE

Verum Russian Salad (Ensaladilla Rusa)

Awarded as the best Ensaladilla Rusa of Malaga

Quail egg with truffle mini toasts

Quail egg snacks on toast with truffle cream and truffle flakes

Flying saucer of Verum goat cheese

A crispy puff pastry base with mixed leaves, nuts, raisins and grilled goat cheese with a honey and organic mustard dressing.

Chef's creamy croquettes

Homemade cured meat croquettes following the recipe of the Castilian grandmother.

Verum Scramble

Scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine.

Hereford entrecôte beef (5 to 8 years)

Cut made close to the beef rib, with 35 days maturation (350g).

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Wine, soft drinks and still water

40€ IVA INCLUDED

(Available from monday to thursday)

VERUM
EL ASADOR DE MÁLAGA

TRADICIONAL MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Chef's creamy croquettes**
- **Tudela lettuce hearts**
- **Verum Scramble:** scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine

PRINCIPAL

(One option for person)

- **Galician beef tenderloin (200g).**
- **Grilled Tuna belly (Tarantelo)** with three onion textures (180g)
- **Verum steak tartare** (aprox. 120g)
- **Tail Tartare** (aprox. 120g)
- **Segovia Suckling Pig** with spanish salad

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Wine, soft drinks and still water

48€ IVA INCLUDED

(Available from monday to thursday)

CASTELLANO MENU

STARTERS

- Chef's creamy croquettes
- Black pudding with rice-Morcilla from Burgos
- Homemade chistorra
- Olla Ferroviaria (Spanish stew)

PRINCIPAL

- **Segovia Suckling** Pig with spanish salad
- **Suckling lamb from Aranda de Duero** with spanish salad

*Suckling lamb is recommended to order a quarter for each 2 people

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Wine, soft drinks and still water

52€ IVA INCLUDED

(Available from monday to thursday)

VERUM
EL ASADOR DE MÁLAGA

TRANSEUNTE MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Foie Gras Cube** with caramelised apple and grilled goat cheese, mango and raspberry coulis.
- **Verum Scramble:** scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine
- **Grilled octopus** with mashed potato and smoked paprika from la Vera

PRINCIPAL

(One option for person)

- **Galician beef tenderloin (200g).**
- **Grilled Tuna belly (Tarantelo)** with three onion textures (180g)
- **Verum steak tartare** (aprox. 120g)
- **Tail Tartare** (aprox. 120g)
- **Segovia Suckling** Pig with spanish salad

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Wine, soft drinks and still water

66€ IVA INCLUDED

(Available from monday to thursday)

VERUM
EL ASADOR DE MÁLAGA

EJECUTIVO MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Anchovies from Santoña Gold Series**
- **Jabugo Iberian Loin (Lomo)**
- **Black pudding with rice-Morcilla from Burgos**
- **Grilled octopus** with mashed potato and smoked paprika from la Vera

PRINCIPAL

Charolais old beef (Aprox 400g. for person)

DESSERT

Chocolate explosion or apple cake (For each one)

Wine, soft drinks and still water included in table

Our available wines are:

- **Ribera del Duero:** Pesquera o Pago de los Capellanes Cr.
- **Rioja:** Finca Valpiedra o Marqués de Murrieta.

78€ IVA INCLUDED

(Available from monday to thursday)

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