Group

MENUS

VERUM

EL ASADOR DE MÁLAGA

IMPORTANT INFORMATION

- The set menus are base menus that can be modified or adapted. Any additional cost resulting from changes will be charged accordingly.
- The menus include water, soft drinks and one bottle of wine (selected from the wines available on the menus) for every 3 guests. Vermouth, beer, cocktails and all other beverages are not included.
- Coffee and spirits are not included. Coffee or tea and one standard drink (excluding Premium drinks) can be added for €9 per guest when making the reservation.
- Any drinks ordered before or after the agreed menu service will be charged separately.
- Any allergies or food intolerances must be communicated in advance so that dishes can be modified or replaced accordingly.
- Sharing dishes served in the centre of the table are provided at a ratio of approximately one dish for every 4 guests. If the total number of guests cannot be divided evenly by 4, the quantities will be adjusted as far as possible. Dishes served in individual portions (such as croquettes, toast or blood sausage) will be provided at one piece per person.
- Table allocation is at the restaurant's discretion and is subject to availability and operational requirements.
- Tables must be vacated before the dinner service begins at 7:30 pm, if required, or by 1:00 am in the event of closing.
- A deposit of €10 per person is required to confirm a reservation with a set menu. This amount will be deducted from the final bill.

Our team is happy to answer any questions.

info@verumrestaurante.com
690 00 56 55

VERUM
EL ASADOR DE MÁLAGA

ZAGAL MENU

TO SHARE

Verum Russian Salad

Topped with homemade mayonnaise, egg, extra virgin olive oil and white prawns from Málaga Bay.

Quail Egg Toasts with Truffle

Bite-sized quail eggs on toast with truffle cream and shaved truffle.

Verum Goat Cheese Salad Puff Pastry

Crispy puff pastry base with a lettuce bouquet, walnuts and raisins, topped with flambéed goat cheese and organic mustard and honey dressing.

Grandma's Homemade Croquettes

Homemade croquettes prepared following a traditional Castilian grandmother's recipe.

Verum Scrambled Eggs

Scrambled eggs with prawns, confit porcini mushrooms, truffle and foie gras, gratinated with hollandaise sauce reduced with sparkling Málaga wine.

Hereford Beef Entrecôte (5–8 Years Old)

Beef cut from near the rib, dry-aged for 35 days.

DESSERT

Assorted desserts (apple tart, chocolate explosion or diced piña colada).

WINE, SOFT DRINKS AND WATER

45€ VAT included

Available monday to thursday

VERUM

EL ASADOR DE MÁLAGA

TRADITIONAL MENU

STARTERS

- **Verum Russian Salad** with white prawns from Málaga.
- Grandma's Homemade Croquettes
- **Tudela Baby Gem Lettuce** with premium ventresca tuna from Casa Santoña.
- **Verum Scrambled Eggs:** prawns, confit porcini mushrooms, truffle and foie gras, gratinated with hollandaise sauce reduced with sparkling Málaga wine.

MAIN COURSES (Choose one per person)

- Grilled Galician Beef Tenderloin (200 g).
- Grilled Wild Almadraba Bluefin Tuna Tarantelo with onion prepared three ways (180 g).
- Verum Steak Tartare: hand-cut and dressed with an exceptionally rich, flavourful seasoning (approx. 120 g).
- Bluefin Tuna Tartare: selected from the white tail section, juicy and flavourful, sourced directly from the Strait of Gibraltar (approx. 120 g).
- Segovia-Style Suckling Pig: slow-roasted in a wood-fired oven, served with Castilian salad (one portion).

DESSERT

Assorted desserts (apple tart, chocolate explosion or diced piña colada).

WINE, SOFT DRINKS AND WATER

55€ VAT included

VERUM

EL ASADOR DE MÁLAGA

CASTILIAN MENU

STARTERS

- Grandma's Homemade Croquettes
- Burgos Black Pudding with wood-fired roasted peppers.
- Arbizu Chistorra (traditional Basque sausage).
- Railway Stew (pinto beans with traditional seasonings).

MAIN COURSES

- **Segovia-Style Suckling Pig, slow-roasted in a wood-fired oven, served with Castilian salad.**
- **Aranda-Style Roast Suckling Lamb, slow-roasted in a wood-fired oven, served with Castilian salad.**

We recommend ordering a quarter of roast suckling lamb for every two guests.

DESSERT

Assorted desserts (apple tart, chocolate explosion or diced piña colada).

WINE, SOFT DRINKS AND WATER

58€ VAT included

VERUM

EL ASADOR DE MÁLAGA

TRANSEUNTE MENU

STARTERS

- Verum Russian Salad with white prawns from Málaga.
- Foie Gras Cube with caramelised apple, gratinated goat cheese, mango and raspberry coulis.
- Verum Scrambled Eggs with prawns, confit porcini mushrooms, truffle and foie gras, gratinated with hollandaise sauce reduced with sparkling Málaga wine.
- Charcoal-Grilled Octopus with potato emulsion.

MAIN COURSES (Choose one per person)

- Grilled Galician Beef Tenderloin (200 g).
- Grilled Wild Almadraba Bluefin Tuna Tarantelo (180 g).
- Verum Steak Tartare (approx. 120 g).
- Bluefin Tuna Tartare from the white tail section (approx. 120 g).
- Segovia-Style Suckling Pig, slow-roasted in a wood-fired oven, served with Castilian salad.

DESSERT

Assorted desserts (apple tart, chocolate explosion or diced piña colada).

WINE, SOFT DRINKS AND WATER

68€ VAT included

VERUM

EL ASADOR DE MÁLAGA

EXECUTIVE MENU

STARTERS

- Verum Russian Salad with Málaga White Prawns
- 00 Series Gold Cantabrian Anchovies
- 100% Acorn-Fed Jabugo Iberian Ham
- Burgos Black Pudding with Wood-Fired Roasted Peppers
- Charcoal-Grilled Octopus with Potato Emulsion

MAIN COURSES

- **Aged Beef Rib Steak (approx. 400 g per person)**

DESSERT

Chocolate Explosion or Homemade Apple Tart (individual portion).

WINE, SOFT DRINKS & WATER

Wine selection:

- Ribera del Duero: Emilio Moro, Cepa 21, Pruno.
- Rioja: Carlos Moro de Matarromera, Luis Cañas, Muga.

80€ VAT included

VERUM

EL ASADOR DE MÁLAGA