

GROUP MENUS



Make this
Christmas
yours

CASA OZAMA

CHRISTMAS

25/26

CASA OZAMA

EXPERIENCE Nº1

STARTERS

Premium tomatoes with chives, piparras
and tuna belly *

Baby squid croquettes in their ink with aioli

Potato salad with prawns *

Garlic-sautéed artichoke with prawns and pine nuts



TO FINISH

Pork tenderloin in whisky sauce with mashed
potatoes and Padrón peppers



DESSERT

Cream-filled choux pastries with red berries

45€

Price per person

*To share between 4 people

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,
red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

VAT included in price. Menu subject to change.

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CASA OZAMA

EXPERIENCE Nº2A

STARTERS

Seasoned potatoes with tuna belly *

Aged steak croquettes

Cádiz-style pork crackling with red mojo sauce,
Pajarete cured cheese and lime *

Bluefin tuna tartar, avocado,
kimchi mayo and baby greens



TO FINISH

Pork cheek, "manteca colorá" cream, seasonal mushrooms,
and sweet potato chips



DESSERT

Lotus tiramisu

55€

Price per person

*To share between 4 people

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

VAT included in price. Menu subject to change.

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CASA OZAMA

EXPERIENCE Nº2B

STARTERS

Seasoned potatoes with tuna belly *

Aged steak croquettes

Cádiz-style pork crackling with red mojo sauce,
Pajarete cured cheese and lime *

Bluefin tuna tartar, avocado,
kimchi mayo and baby green



TO FINISH

Confit cod with fish velouté, confit mushrooms,
and baby carrots



DESSERT

Lotus tiramisu

55€

Price per person

*To share between 4 people

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

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CASA OZAMA

EXPERIENCE Nº3A

STARTERS

Iberian acorn-fed ham "Quarentena" *

Cured Manchego cheese *

Beef sirloin tartare cut with a knife *

Fried squid from Isla Cristina with aioli *



TO FINISH

Grilled Iberian tenderloin with ash-roasted potatoes



DESSERT

Ferrero Ozama Rocher

65€

Price per person

*To share between 4 people

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

VAT included in price. Menu subject to change.

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CASA OZAMA

EXPERIENCE Nº3B

STARTERS

Iberian acorn-fed ham "Quarentena" *

Cured Manchego cheese *

Beef sirloin tartare cut with a knife *

Fried squid from Isla Cristina with aioli *



TO FINISH

Grilled turbot with bilbaína sauce and
caramelized baby onions



DESSERT

Ferrero Ozama Rocher

65€

Price per person

*To share between 4 people

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

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CASA OZAMA

VEGETARIAN EXPERIENCE

STARTERS

Premium tomatoes with chives and piparras

Eggplant saām with avocado and iceberg lettuce

White asparagus served naturally with mayonnaise

Confit artichoke with garlic and pine nuts



TO FINISH

Grilled bimis with spicy oil and truffled purée



DESSERT

Chocolate mousse

45€

Price per person

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
and will end once dessert is served.

VAT included in price. Menu subject to change.

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CASA OZAMA

VEGAN EXPERIENCE

STARTERS

Premium tomatoes with chives and piparras

Eggplant saām with avocado and iceberg lettuce

White asparagus served naturally with mayonnaise

Confit artichoke with garlic and pine nuts



TO FINISH

Grilled bimis with spicy oil and romesco sauce



DESSERT

Chocolate mousse

45€

Price per person

Unlimited drinks.

Soft drinks, water, beer, tinto de verano,

red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated
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GROUP MENUS

COCKTAIL



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CHRISTMAS

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COCKTAIL Nº1

STARTERS

Sliced cheeses

Potato salad with prawns served on crackers

Salmorejo from Córdoba

Pickled partridge pâté served on blinis
with palo cortado sherry

Skewers of mozzarella pearls, cherry tomato, and
green pesto



TO CONTINUE

Mini grilled sandwich with braised ham, Emmental
cheese, and truffle

Baby squid croquettes in their ink with pear aioli

Seasoned potatoes with tuna belly

Fried cuttlefish with aioli sauce

Creamy mushroom rice



DESSERT

Petits fours assortment

45€

Price per person

Unlimited drinks during cocktail time.
Soft drinks, water, beer, tinto de verano,
red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated
and will end once dessert is served.
VAT included in price.

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CASA OZAMA

COCKTAIL N°2

STARTERS

100% Iberian acorn-fed "Quarentena" pork loin

Sliced cheeses

Potato salad with prawns served on crackers

Salmorejo from Córdoba

Baby squid croquettes in their ink with pear aioli

Bluefin tuna tartare with creamy avocado



TO CONTINUE

Mini grilled sandwich with braised ham,
Emmental cheese, and truffle

Seafood ceviche with guacamole and pickles

Tandoori-style pork skewers
with citrus yogurt sauce

Fried cuttlefish with aioli sauce

Creamy meat rice



DESSERT

Petits fours assortment

53€

Price per person

Unlimited drinks during cocktail time.
Soft drinks, water, beer, tinto de verano,
red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated
and will end once dessert is served.
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CASA OZAMA

COCKTAIL N°3

STARTERS

100% Iberian acorn-fed ham "Quarentena"

Sliced cheeses

Potato salad with prawns served on crackers

Salmorejo from Córdoba

Aged steak croquettes

Pickled partridge pâté on blinis
with palo cortado sherry



TO CONTINUE

Mini grilled sandwich with braised ham,
Emmental cheese, and truffle

Fried cuttlefish with aioli sauce

Tuna with mango tiger's milk

Mini brioche filled with pringá and mint aioli

Mini burger with teriyaki emulsion

Creamy oxtail rice



DESSERT

Petits fours assortment

59€

Price per person

Unlimited drinks during cocktail time.
Soft drinks, water, beer, tinto de verano,
red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated
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VAT included in price.

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