

“Music is the most direct art,
enters the ear and goes to the heart”

Magdalena Martínez



Groups menus 2018



OVERTURE

Small tarts and puff pastries

FIRST ACT

Mussels cream

SECOND ACT

Roast iberian pork fillet with cava
and nuts

or

Stuffed slightly hot red peppers of
shellfish and squid sauce

PLAUDIT

Lemon sorbet with champagne

BISES

Coffee

Beers, fresh drinks and cava

Red wine La Castafiore

"Lakmé" menu

37 € (Without VAT 10 %)
(Valid Monday to Thursday)



*Click on link
to see video:*

"Flower duet"

<https://youtu.be/nN9h88UwkOw>

"Carmen" menu

40 € (Without VAT 10 %)
(Valid Monday to Thursday)



OVERTURE

Small tarts and puff pastries

FIRST ACT (to share)

- "Choricitos" to the champagne
 - Caprese salad
 - Cold seafood cocktail
- Basmati rice with mushrooms sauce

SECOND ACT

Duck confit with caramelized onion
and pear compote

or

Curried prawns with white rice

PLAUDIT

Pistachio sorbet with vodka

BISES

Coffee

Beers, fresh drinks and cava

Red wine La Castafiore



Click on link
to see video:

"L'amour est un oiseau rebelle"
<https://youtu.be/Ct6DXLS6vHU>



OVERTURE

Croquettes, "choricitos" to the champagne,
small tarts, vol-au-vents

FIRST ACT (to share)

- Marinated salmon rolls filled with baby broad
been in garlic sauce
 - Slices of cured ham with almonds
 - Salad of duck's ham
- Fiocchetti stuffed with gorgonzola cheese and
pear dressed in mushrooms sauce

SECOND ACT

Delices of veal bordelaise with potatoes straw
or

Hake with parsley with gulas and clams

PLAUDIT

Yoghourt cream with wild berries
Coffee

BISES

White wine Viña Mocén 03, D.O. Rueda
Red wine Montecillo Crza. 00, D.O. Rioja
Beers, fresh drinks and cava

"Nabucco" menu

45 € (Without VAT 10 %)



*Click on link
to see video:*

"Va pensiero"
<https://youtu.be/aEppXIt7wvE>

"Rigoletto" menu

50 € (Without VAT 10 %)



OVERTURE

Croquettes, "choricitos" to the champagne, small tarts, vol-au-vents

FIRST ACT (to share)

- Mixed salad with salmon and shrimps
- Slices of cured ham with almonds
- Baby green beans sauted with foie and ham
- Focchetti stuffed with gorgonzola cheese and pear dressed in mushrooms sauce

SECOND ACT

Grilled entrecote with herbs butter
or

Seabass with caviar sauce and steamed potatoes

PLAUDIT

Home-made pineapple cream with rum
Coffee

BISES

White wine Viña Mocén 03, D.O. Rueda
Red wine Montecillo Crza. 00, D.O. Rioja
Beers, fresh drinks and cava



Click on link
to see video:

"Bella figlia dell'amore"
<http://youtu.be/wZ9YOL7w1jM>



OVERTURE

Croquettes, "choricitos" to the champagne,
small tarts, vol-au-vents

FIRST ACT (to share)

- Fiocchetti stuffed with gorgonzola cheese and pear dressed in mushrooms sauce
- Kobe tenderloin carpaccio in lime vinaigrette
- Baby green beans sauted with foie and ham
 - King crab cake with american sauce

SECOND ACT

Pulard with apple, prunes and french onions
in champagne sauce
or

Grilled hake in sea sea urchin caviar sauce

PLAUDIT

"Tatín" apple cake with warm clotted cream
Coffee and liquor

BISES

White wine Viña Mocén 03, D.O. Rueda
Red wine Montecillo Crza. 00, D.O. Rioja
Beers, fresh drinks and cava

"La Traviata" menu

55 € (Without VAT 10 %)



*Click on link
to see video:*

"Libiamo"

<https://youtu.be/7WwcyIVucfY>

"Turandot" menu

60 € (Without VAT 10 %)



OVERTURE

Croquettes, "choricitos" to the champagne, small tarts, vol-au-vents

FIRST ACT

Partridge soup with mixed mushrooms and bread croutons

SECOND ACT

Grilled beef tenderloin with foie
or

Angler brocheta with prawns and grilled vegetables

PLAUDIT

Dark chocolate cake and mint ice cream
Coffee and liquor

BISES

White wine Viña Mocén 03, D.O. Rueda
Red wine Montecillo Crza. 00, D.O. Rioja
Beers, fresh drinks and cava



Click on link
to see video:

"Nessun dorma"
<http://youtu.be/UDZDr1m11no>



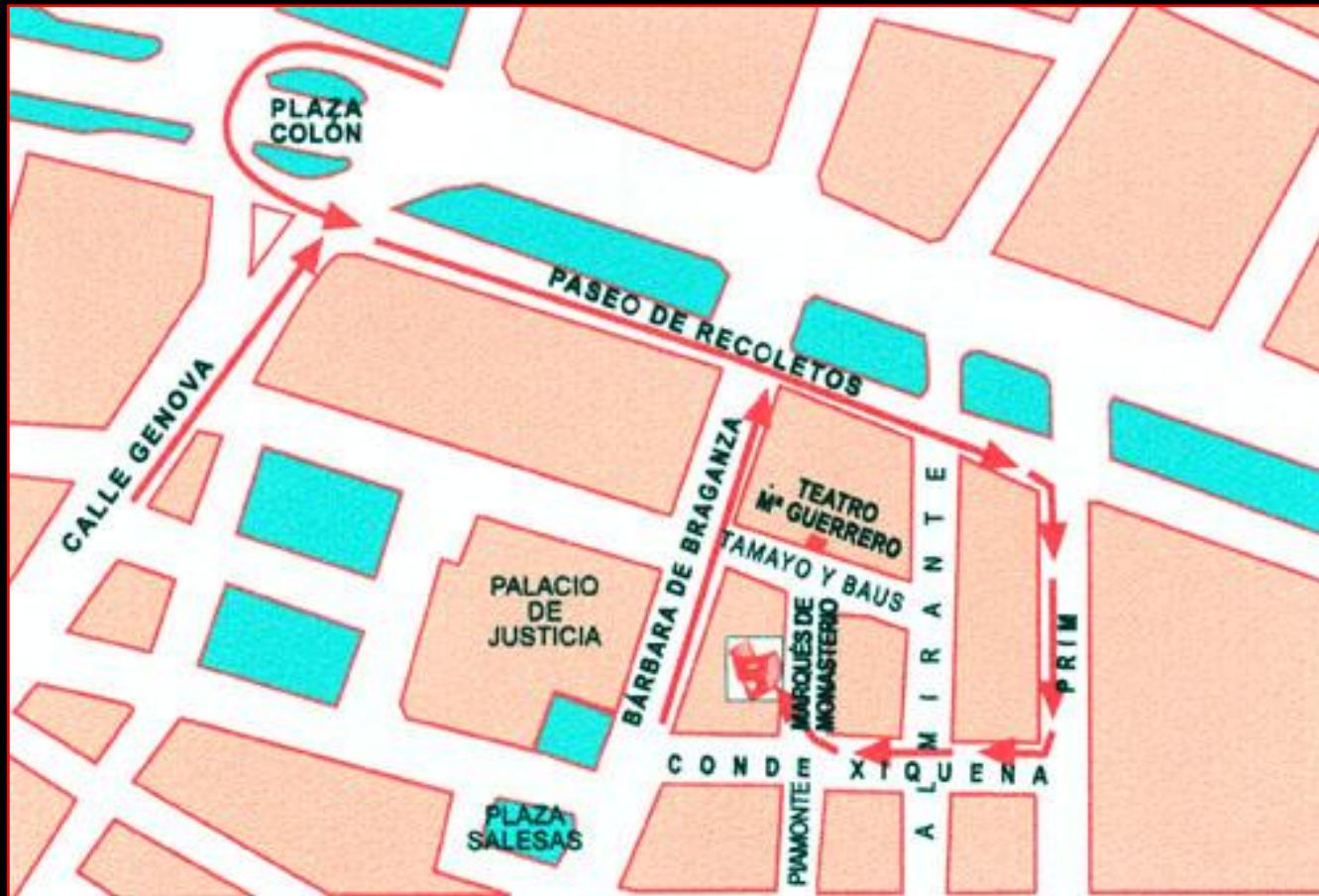
The dining room



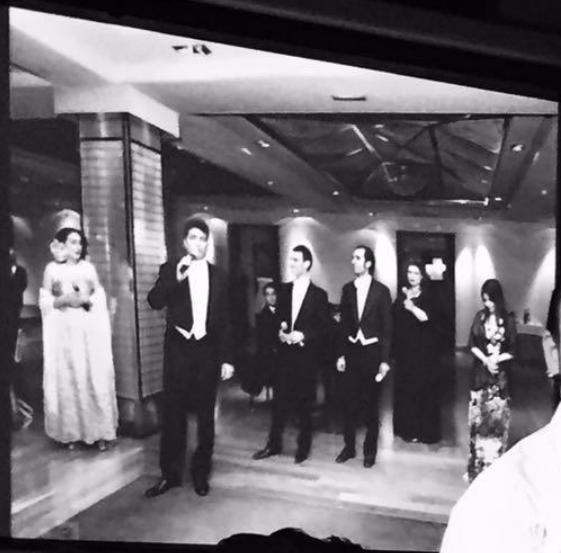
Where we are located?



We are situated in the center of Madrid, and the restaurant has a capacity for **120 people**.



C/ Marqués de Monasterio, 5 28004 Madrid
(Next to the Theatre of María Guerrero)



La Castafiore

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