Larios Café opened its doors in 1999 as a reference for Madrid’s night life.

Now, 20 years later and renovated, continues being an essential place to visit to enjoy a complete experience as it gathers three different ambients in one location. A restaurant with a specially selected menu with a mediterranean touch, a cocktail-bar with classical and own recipes and a discotheque that opens all night long with good variatied music and best quality spirits.
Private room

Different spaces
Full experience

Terrace

Restaurant

Cocktail bar

Discotheque
MENUS FOR
GROUPS
For groups of 10 to 100 guests
STARTERS TO SHARE (1 each 4 people)

Galician Octopus Salad
Croquettes Duo: Iberian Ham’s and Cheese’s.. Creamy!!
Iberian Pork Carpaccio, cheese chips and fried almonds’ cream

MAIN TO CHOOSE

Kitchen Garden Veggies with romescu sauce
Roasted hake with sautéed veggies
Beef cheeks with sweet potato

DESSERTS

Assorted selection

DRINKS

White wine D.O. Rueda, red wine jovén D.O. Ribera del Duero, red wine crianza D.O. Rioja, Sangría, Beer and/or Soft drinks
(1 bottle of wine each 2 guests or two beers/soft drinks each person)

MIXED drink (Main brands, no Premium)

Price per person: 39 euros (TAX included)
LARIOS MENU

STARTERS TO SHARE (1 each 4 people)

Galician octopus salad
Cured duck’s foie with fig compote and toast
Croquettes duo: Iberian ham’s and cheese’s...Creamy!!

MAIN TO CHOOSE

Kitchen garden veggies cooked our way
Cod fillet oven cooked with veggies
Beef sirloin steak with chosen side dish

DESSERTS

Assorted selection

DRINKS

White wine D.O. Rueda, red wine joven D.O. Ribera del Duero, red wine crianza D.O. Rioja, sangría, beer and/or soft drinks
(1 bottle of wine each 2 guests or two beers/soft drinks each person)

MIXED drink (Main brands, no Premium)

Price per person 50 euros (TAX included)
GRAN VIA MENU

STARTERS TO SHARE (1 each 4 people)

Mediterranean cheeses sampling served with homemade fruit compote
Cured duck's foie with figs compote and toast
Iberian pork carpaccio, cheese chips and fried almonds cream

MAIN TO CHOOSE

Kitchen garden veggies cooked our way
Hake in papillote with green sisho sauce
Boneless and glazed slow baked beef’s ribs

DESSERTS

Assorted selection
Fruits’ Brochette

DRINKS

White wine D.O. Rueda, red wine joven D.O. Ribera del Duero, red wine crianza D.O. Rioja, sangría, beer and/or soft drinks
(1 bottle of wine each 2 guests or two beers/soft drinks each person)

MIXED drink (Main brands, no Premium)

Price per person 59 euros (TAX included)
COCKTAIL MENUS
Served standing for groups of 20 guests or plus
**COCKTAIL MENU 1**

Mozzarella and cherry tomato skewer with basil olive oil  
Mango cold soup  
Octopus and potato salad on bread  
Iberian stuffed meat  
Coca bread with tomato

Ham Croquettes  
Idiazabal cheese Croquettes  
Goats cheese dices  
Iberian pork brochette with Almagro’s aubergine  
Satay’s chicken brochette

Fruit skewers  
Brownie

**DRINKS**  
White or red wine (D.O. Rioja o Ribera del Duero), beer, sangria, soft drinks and/or water (Drinks are included once the cocktail starts and until the dessert is served)

Price per person: 30 euros (TAX included)
COCKTAIL MENU 2

Smoked salmon skewer with basil olive oil
Mango cold soup
Foie mini balls covered in almond crubs with fig compote
Tuna tartar with mango
Veal's fillet'tartar
Coca bread with tomato
Iberian Stuffed meat

Iberian ham croquettes
Idiazabal cheese croquettes
King prawns in tempura with sweet-sour sauce
Satay Chicken skewers
Iberian pork skewers with Almagro's aubergine
Fried prawn and pord Gyozas

Fruit skewers
Brownie

DRINKS
White or Red wine (D.O. Rioja o Ribera del Duero), Beer, Sangria,
Soft drinks and/or Water (Drinks are included once the cocktail
starts and until the dessert is served)

Price per person: 40 euros (TAX included)
Marinated salmon and mozzarella with basil olive oil skewers
Mango cold soup
Foie mini balls covered on almond crumbs with fig compote
berian stuffed meats with tumaca bread
Red tuna tartar with guacamole and mango
Veal's filletTartar
Beef’s Tataki with mustard mayonaisse
King prawn salad on bread

Iberian ham croquettes
Idiazabal cheese croquettes
King prawns in tempura with sweet-sour sauce
Captain rices’ pot
Chicken and curry Gyozas
Beef Mini-hamburgers

Fruit skewers
Brownie
Assorted truffles

DRINKS
White or Red wine(D.O. Rioja o Ribera del Duero), Beer,
Sangria, Soft drinks and/or Water (Drinks are included once
the cocktail starts and until the dessert is served)

Price per person: 60 euros (TAX included)
SETTING A CONTRACT

SEND AN EMAIL TO: eventoslarioscafe@gmail.com
ASKING FOR THE AGREEMENT AND PROVIDING THESE DETAILS:

- FIRST NAME AND SURNAME OF THE PERSON IN CHARGE
- MOBILE PHONE NUMBER OF THIS PERSON
- DATE SELECTED FOR THE EVENT
- TIME FOR THE EVENT
- NUMBER OF PEOPLE IN THE GROUP
- THE SERVICES INCLUDED IN THIS PRESENTATION TO BE CONTRACTED

YOU WILL RECEIVED THE AGREEMENT WITH ALL THE INFORMATION FOR YOUR BOOKING.

TO FORMAILSE IT YOU WILL HAVE TO RETURN IT TO US SIGNED (AND STAMPED IN CASE OF A COMPANY) TOGETHER WITH THE RECEIPT OF THE DEPOSIT.

THE DEPOSIT HAS TO BE MADE IN ONE ONLY PAYMENT. IN THE AGREEMENT DOCUMENT WE WILL PROVIDE THE BANK DETAILS AND THE AMOUNT.

Lucía – Events Coordinator
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OFFICE HOURS: FROM 10:00 TO 14:00 HRS MONDAY to FRIDAY