

2026

MARIATRIFULCA

**Exclusive menus for
groups and events**

The image shows an outdoor terrace with several rectangular tables covered in white cloths. Each table is set with white plates, glassware, and cutlery. Black chairs with light-colored cushions are arranged around the tables. In the background, a river flows, and across it, a city skyline is visible under a blue sky with scattered white clouds. The text "TERRAZA | MIRADOR" is overlaid in the bottom left corner.

TERRAZA | MIRADOR

SALÓN TAGUA



CLUB TRIFULCA





CLUB TRIFULCA

CAPACITIES



TERRAZA MIRADOR

Seated: 50 guests
Cocktail: 60 guests

SALÓN TAGUA

Imperial table: 30 guests
Cocktail: 40 guests

CLUB TRIFULCA

Seated: 30 guests (two tables)
Cocktail: 50 guests

The minimum group size for these spaces is 20 people

MENUS ON TABLE





MENU 1



63 € VAT
INCLUDED

STARTERS (TO SHARE FOR 4 PEOPLE)

REAL TOMATO WITH DRESSED LETTUCE VINAIGRETTE AND EARLY-HARVEST EXTRA VIRGIN OLIVE OIL

IBERIAN HAM "LAZO" CROQUETTES

DUO OF "GADIRA" RED ALMADRABA TUNA TARTAR

CAMERONERA HAKE CÁDIZ INTERPRETATION, BATTERED IN SHRIMP FRITTER

MAIN COURSE (INDIVIDUAL)

BEEF SIRLOIN STEAK WITH FRENCH FRIES AND PADRÓN PEPPERS

DESSERT

CARAMELISED BRIOCHE FRENCH TOAST WITH LECHE MERENGADA ICE CREAM

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ, CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



Included drinks start upon the arrival of 100% of the guests and end with the dessert service.



MENU 2



69 € VAT
INCLUDED

STARTERS (TO SHARE FOR 4 PEOPLE)

“MATRIMONIO”, COMBINATION OF FRESH AND CURED ANCHOVIES,
PIQUILLO PEPPERS AND SALMOREJO

TRADITIONAL ENSALADILLA WITH RED TUNA

WARM FOIE TORRIJA WITH RED BERRIES

IBERIAN HAM "LAZO" CROQUETTES

JOSPER-GRATINATED SCALLOP WITH PALO CORTADO MOUSSELINE

MAIN COURSE (INDIVIDUAL)

THE MAIN COURSE MUST BE SELECTED AND CONFIRMED 5 DAYS PRIOR TO THE EVENT.

-RED TUNA LOIN “ROSSINI STYLE” WITH SWEET POTATO PRALINE

OR

-FINNISH BEEF SIRLOIN WITH CREAMY MASHED POTATOES

DESSERT (INDIVIDUAL)

CREAMY TRUFFLED BAKED CHEESECAKE

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO
SPRITZ, CRAFT BEER, SOFT DRINKS, AND MINERAL
WATER



Included drinks start upon the arrival of
100% of the guests and end with the
dessert service.



MENU 3



**79 € VAT
INCLUDED**

STARTERS (TO SHARE FOR 4 PEOPLE)

AGED PICAÑA CARPACCIO WITH EGG BRICK PASTRY

TRADITIONAL ENSALADILLA WITH RED TUNA

CREAMY RED PRAWN CROQUETTES

SCARLET PRAWNS WITH POTATOES AND FRIED EGGS

FIRST COURSE (INDIVIDUAL)

BILBAO-STYLE CORVINA (EXTRA VIRGIN OLIVE OIL, SLICED GARLIC, CAYENNE PEPPER, A FINAL SPLASH OF VINEGAR AND FRESHLY CHOPPED PARSLEY)

SECOND COURSE (INDIVIDUAL)

FINNISH BEEF SIRLOIN WITH CREAMY MASHED POTATOES

DESSERT

CREAMY TRUFFLED BAKED CHEESECAKE

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ,
CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



Included drinks start upon the arrival of
100% of the guests and end with the
dessert service.



MENU 4



100 € VAT
INCLUDED

FULL TASTING MENU

ALL DISHES IN THE FULL MENU ARE SERVED INDIVIDUALLY

STARTERS

100% ACORN-FED IBERIAN HAM “LAZO”, 48-MONTH CURE, HAND-CARVED, SERVED WITH WARM MOLLETE BREAD AND EXTRA VIRGIN OLIVE OIL (EVOO)

SPECIAL RED TUNA GILDA, OUR VERSION OF THIS CLASSIC SPANISH PINTXO

DRY-AGED PICANHA CARPACCIO, THINLY SLICED, WITH CRISPY EGG BRICK

WARM BRIOCHE FRENCH TOAST WITH RED BERRIES AND FOIE GRAS

FIRST COURSE

HUELVA SCARLET PRAWN, GRILLED IN THE JOSPER OVEN WITH HOLLANDAISE SAUCE

SECOND COURSE

RED TUNA TENDERLOIN “ROSSINI”, WITH SPINE JUS, FOIE GRAS ESCALOPE AND PUMPKIN CREAM

MAIN

RICE WITH SCARLET PRAWNS

DESSERT

CARAMELIZED BRIOCHE FRENCH TOAST, WITH MERINGUE MILK ICE CREAM.

SPARKLING: ANDRÉ DE LORME BLANC DE BLANC (SEMI-SWEET)

WHITE WINE: ENTREMARES, WHITE WINE: COVA BALADAL

RIBERA DEL DUERO RED WINE: NOBBIS, RIOJA RED WINE: FINCA LA ORACIÓN

CROFT TWIST FINO SPRITZ, ORIGEN BEER, SOFT DRINKS,

MINERAL WATER

- Included drinks start upon the arrival of 100% of the guests and end with the dessert service.





VEGETARIAN MENU



58 € VAT
INCLUDED

STARTERS (INDIVIDUAL)

REAL TOMATO WITH DRESSED LETTUCE VINAIGRETTE AND EARLY-HARVEST EXTRA VIRGIN OLIVE OIL

TRADITIONAL ENSALADILLA WITH SUN-DRIED TOMATO TARTARE AND PIPARRA

ARTICHOKE ON PARMESAN CREAM WITH SOUS-VIDE EGG

MAIN COURSE (INDIVIDUAL)

SEASONAL VEGETABLE RICE

DESSERT (INDIVIDUAL)

CREAMY TRUFFLED BAKED CHEESECAKE

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ, CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



Included drinks start upon the arrival of 100% of the guests and end with the dessert service.

COCKTAIL MENUS





MENU 01



**63 € VAT
INCLUDED**

COLD APPETIZERS

“MATRIMONIO”, COMBINATION OF FRESH AND CURED ANCHOVIES, PIQUILLO PEPPERS AND SALMOREJO

TRADITIONAL RED TUNA SALAD

STEAK TARTARE WITH CURED EGG YOLK ON CRISPBREAD

FOIE GRAS BONBON WITH RED BERRIES

HOT APPETIZERS

IBERIAN HAM CROQUETTES

CRISPY PRAWN WITH SPICY SAUCE

MINI SPANISH OMELETTE WITH CARAMELISED ONION

CREAMY FRIED EGG WITH IBERIAN HAM

TO FINISH

MINI IBERIAN PORK PLUMA BAGUETTE WITH BUTTER SAUCE

MINI ROASTED CHILLY CHICKEN CANNELLONI

DESSERT

MARIA TRIFULCA'S DESSERT SELECTION

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ, CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



Included drinks start upon the arrival of 100% of the guests and end with the dessert service.



MENU 02

COLD APPETIZERS

“MATRIMONIO”, COMBINATION OF FRESH AND CURED ANCHOVIES, PIQUILLO PEPPERS AND SALMOREJO

IMPERIAL ANCHOVY WITH BUTTER ON THIN TOASTED BREAD

TRADITIONAL ENSALADILLA WITH IBERIAN HAM

FOIE GRAS BONBON WITH RED BERRIES

SMOKED SALMON WITH CRÈME FRAÎCHE AND DILL

WAFFLE TOPPED WITH TUNA TARTARE AND ROASTED AUBERGINE MAYONNAISE

HOT APPETIZERS

T-BONE STEAK CROQUETTES

TRUFFLED STEAK TARTARE BIKINI SANDWICH

CRISPY PRAWN WITH SPICY SAUCE

MINI SPANISH OMELETTE WITH CARAMELISED ONION

MINI CACHOPO WITH CABRALES CHEESE SAUCE

TO FINISH

BROKEN EGGS WITH GARLIC PRAWNS

MINI IBERIAN PORK PLUMA BAGUETTE WITH BUTTER SAUCE

MINI ROASTED PICANTÓN CHICKEN CANNELLONI

DESSERT

MARIA TRIFULCA'S DESSERT SELECTION

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ, CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



**74 € VAT
INCLUDED**



Included drinks start upon the arrival of 100% of the guests and end with the dessert service.



VEGAN MENU



55 € VAT
INCLUDED

COLD APPETIZERS

TRADITIONAL ENSALADILLA WITH SUN-DRIED TOMATO TARTARE AND PIPARRA PEPPERS

PIQUILLO PEPPER TARTARE ON CRISPBREAD

SANLÚCAR-STYLE MARINATED POTATOES

GRILLED AVOCADO WITH GREEN APPLE PIPIRRANA

HOT APPETIZERS

FRIED ARTICHOKE WITH PARMESAN CREAM

VEGETABLE CROQUETTES

MINI SPANISH OMELETTE WITH CARAMELISED ONION

TEMPURA VEGETABLES WITH ROMESCO SAUCE

TO FINISH

SEASONAL VEGETABLE CAPONATA

STEWED BABY BROAD BEANS

DESSERT

DESSERT SELECTION FROM MARÍA TRIFULCA

DRINKS

WHITE WINE, RED WINE, CROFT TWIST FINO SPRITZ,
CRAFT BEER, SOFT DRINKS, AND MINERAL WATER



Included drinks start upon the arrival of
100% of the guests and end with the
dessert service.



VINOS



INCLUDED IN THE MENU

SPARKLING WINE: GRIMAU

SEMI-SWEET WINE: AGUADULCE

WHITE WINE: PALOMO COJO

RED WINE (RIBERA DEL DUERO): LA DUERA

RED WINE (RIOJA): SIERRA CANTABRIA

SOMMELIER'S SELECTION

SUPPLEMENT: €25 PER PERSON

SPARKLING WINE: ANDRÉ DELORME BLANC DE BLANCS

SEMI-SWEET WINE: ENTREMARES

WHITE WINE: PERRO VERDE

RED WINE (RIBERA DEL DUERO): NOBBIS

RED WINE (RIOJA): FINCA LA ORACIÓN

EXTRAS

LIVE HAM STATION

100% Acorn-Fed Iberian Ham D.O. Jabugo “Lazo”
Hand-carved by a master ham carver

- Whole piece: €600 + VAT
- Professional carver service: €120 + VAT

100% ACORN-FED IBERIAN HAM “LAZO”

Special Selection. Price per person: €7 (VAT included)

100% ACORN-FED IBERIAN PORK LOIN (PRESA) “LAZO”

Price per person: €6 (VAT included)

NATIONAL & INTERNATIONAL CHEESE SELECTION

Served with preserves, seasonal fruit, toasted bread and accompaniments

Price per person: €6.50 (VAT included)

SPECIAL OYSTERS – ÎLE D’OLÉRON No. 2

Price per person: €5.60 (VAT included)

COOKED OR GRILLED PRAWNS / LANGOUSTINES

Price per person: €9 (VAT included)

WELCOME DRINK

Pre-event drinks service before the scheduled start time of the event.

Includes: white wine, red wine, draft beer, Croft Twist Fino Spritz, soft drinks and mineral water.

- Price: €8 + VAT per person
- Duration: 30 minutes

WELCOME COCKTAIL + 2 APPETIZERS

Includes: 2 mini canapés plus white wine, red wine, draft beer, Croft Twist Fino Spritz, soft drinks and mineral water.

- Price per person: €10 + VAT
- Duration: 30 minutes

CUSTOMISED MENU CARD

Design and preparation of a personalised menu card for the event, tailored to the client’s image and style, including the final selected menu.

- Price: €1.50 per unit (VAT included)

ESSENTIAL FLORAL DECORATION

Arrangement of mini vases with seasonal flowers (subject to availability), distributed across the tables to create a warm, welcoming and elegant atmosphere with a natural, delicate touch.

- Price: €100 (VAT included)

PREMIUM FLORAL DECORATION

A more striking and sophisticated floral proposal, featuring larger and taller centrepieces, curated combinations of seasonal flowers and greenery, and a more impactful staging that enhances the space and elevates the overall experience.

- Price: €350 (VAT included)



Terms & Conditions

This dossier does not confirm a reservation.

• RESERVATION

The reservation of the spaces and/or services will be considered confirmed once written confirmation has been received from the client and acknowledgement of receipt has been issued by the venue.

The reservation will be valid upon payment of a 20% deposit of the total service amount, which will be deducted from the final invoice.

The full balance (100%) of the services must be paid 7 working days prior to the event date.

The client must confirm the final number of guests no later than 7 days prior to the event.

If the actual number of attendees exceeds the confirmed figure, the final invoice will reflect the real number of guests.

If the number of attendees is reduced, no refunds will be issued.

• MENU SELECTION & SERVICE CONDITIONS

The menu must be confirmed at the time of booking.

For menus offering a choice of main course, each guest's selection must be communicated 72 hours in advance.

Any dietary requirements, allergies or intolerances must be notified at least 48 hours in advance.

Menus may be subject to changes due to seasonal availability or menu updates. Prices are valid only for the dates indicated.

Menus comply with Royal Decree RD 1420/2006 (Anisakis regulations).

Included beverages are unlimited and will be served from the arrival of all guests until dessert is served.

Any drinks consumed prior to the start of the service are not included. Coffee is not included in the menu.

The service duration is 1.5 hours, including a 15-minute courtesy period from the scheduled start time.

No changes to the table layout will be permitted once the service has commenced.

All prices include VAT.



Cancellation Policy

This dossier does not confirm a reservation.

FORCE MAJEURE & WEATHER CONDITIONS

In the event that, due to adverse weather conditions, rain or force majeure, the event cannot be held under optimal conditions, the venue and the client will consult in order to reschedule the date or relocate the event space, subject to availability. If rescheduling or relocation is not possible, the event will be cancelled and a full refund of all amounts paid to date will be issued.

CANCELLATION POLICY

Cancellations made by the client up to 7 days prior to the event date will result in the forfeiture of the 20% deposit.

If the cancellation occurs within 72 hours prior to the event, 50% of the total amount paid will be refunded.

After this 72-hour period, no refund will be issued as compensation.

REDUCTION IN NUMBER OF GUESTS

If a reduction in the number of guests is communicated at least 48 hours prior to the event, a refund will be issued for the cancelled menus, provided that the reduction does not exceed 10% of the total number of guests.

Outside of this timeframe, no refunds will be issued, and the menus corresponding to absent guests will not be served.

DATE MODIFICATIONS

Any request to modify the confirmed event date must be communicated at least 15 days in advance.

The change will be subject to availability and can only be applied if operationally feasible.



CONTACT WITH US

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MARIATRIFULCA

