

GRUPO
LOSGÓMEZ.
GASTRONÓMICO

MIENUS ·2025·

LOSGÓMEZ.

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MENU 1

· Starters to Share ·

- Salad from the Valencian countryside.
- Broken eggs with Iberian ham and potatoes.
- Los Gómez Platter: assortment of Iberian cold cuts and Manchego cheese.
- Eggplant tempura with soy and honey reduction.
- Bread with all i oli and tomato.

· Main courses to choose ·

- Braised beef cheeks with potato parmentier, mushroom sauce, and crispy yucca.
- Cod loin with all i oli muslin and Valencian ratatouille.
 - Valencian paella (minimum 2 servings).
 - Senyoret rice (minimum 2 servings).
 - Creamy country rice (minimum 2 servings).
- Matured cow entrecote with potatoes and Padron peppers (+€7.5).

· Dessert ·

- Assorted homemade pastries
- Coffee

44€

Open bar included, check conditions on the
last page

LOSGÓMEZ.

MENU 2

· Starters to Share ·

- Broken eggs with Iberian ham.
- Battered fried squid (calamares a la romana).
- Grilled octopus with boiled potatoes, paprika parmentier, and Valencian sauté.
- Los Gómez Platter: assortment of Iberian cold cuts and Manchego cheese.
- Bread with all i oli and tomato.

· Main courses to choose ·

- Galician T-bone steak with potatoes and Padron peppers (minimum 2 servings, + €11.5 per person).
- Seafood paella (minimum 2 servings).
- Truffled oxtail (+€6).
- Braised beef cheeks with potato parmentier, mushroom sauce, and crispy yucca.
- Cod loin with all i oli muslin and Valencian ratatouille.
- Creamy country rice with free-range chicken, mushrooms, and pumpkin.

· Dessert ·

- Assorted homemade pastries
- Coffee

49€

Open bar included, check conditions on the
last page

LOSGÓMEZ.

MENU

· VEGETARIAN ·

· Choose a Starter ·

- Eggplant tempura with soy and honey reduction
- Green salad from the Valencian countryside
- Sautéed mushrooms with spring garlic and truffle oil

· Main courses to choose ·

- Seasonal vegetable paella (minimum 2 people)
- Pesto pasta with sun-dried tomatoes and Parmesan
- Grilled vegetable platter

· Dessert ·

- Assorted homemade pastries
- Coffee

40€

Open bar included, check conditions on the
last page

LOS GÓMEZ.

MENU

·GLUTEN FREE·

· Choose a Starter ·

- Burrata and mango salad
- Sautéed mushrooms with spring garlic and truffle oil

· Main courses to choose ·

- Oven-baked cod with soft garlic muslin and Valencian ratatouille
- Creamy country rice with free-range chicken, mushrooms, and pumpkin

· Choose a Dessert ·

- Valencian-style crème brûlée
- Egg flan
- Coffee

40€

Open bar included, check conditions on the
last page

LOSGÓMEZ.

MENU

·KIDS·

· Starters ·

- Iberian Ham Croquettes
- Patatas bravas

· Main courses to choose ·

- Fried eggs with potatoes
- Spaghetti with tomato sauce and meatballs
- Chicken nuggets with potatoes
- Creamy country rice with free-range chicken, mushrooms, and pumpkin

· Dessert ·

- Chocolate ice cream

21€

Open bar included, check conditions on the
last page

LOS GÓMEZ.

· Conditions ·

The menus include bread, drinks, and coffee.

Included drinks: draft beer, soft drinks, water, and wine (White wine: En la Parra (D.O. Utiel-Requena, Organic white wine made from Chardonnay and Moscatel varieties). Red wine: Capellana – Organic red wine made from Tempranillo variety).

The included drinks will begin being served once all guests are seated at the table and will end with dessert. Drinks consumed before or after this period will be charged separately.

The chosen menu and the main courses selected by each guest must be confirmed 72 hours before the meal or dinner, indicating the quantity of each.

Menus are not available in December and March.

On the day of the event, we will charge for the total number of confirmed guests 24 hours before.

Rice dishes are served for a minimum of two guests.

Split payments are not accepted.

A €100 deposit will be required when making the reservation.

LOSGÓMEZ.

Wine Options

· Wine Options ·

VALENCIAN PREMIUM WINE CELLAR (+€4 PER PERSON):

White Wine: Nodus Chardonnay D.O. Utiel Requena – Organic white wine made from Chardonnay, fermented in oak barrels and presented in Magnum bottles.

Red Wine: Nodus Merlot Delirium D.O. Utiel Requena – Organic red wine made from Merlot, presented in Magnum bottles.

PREMIUM WINE CELLAR 2 (+€4 PER PERSON):

White Wine: La Camioneta – D.O. Rueda.

Red Wine: El Empecinado – D.O. Ribera del Duero

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