

CASA
INQUIETA

CHRISTMAS
MENU 26/27

GROUP MENU

BANQUET MENU

C. ZARAGOZA, N°20, SEVILLE.

BANQUET 1A

TO START (TO SHARE)

Casa Inquieta Charcuterie Board
(cured pork loin, chorizo & salchichón)

Payoyo Goat's Cheese Board
served with preserves and mixed nuts

Marinated Tomato Salad with burrata,
Kalamata olives, spring onion & pickles

Iberian Ham Croquettes

TO FINISH (INDIVIDUAL)

Pork Cheeks with mashed potatoes

DESSERT (INDIVIDUAL)

Cheesecake with raspberry sorbet

UNLIMITED DRINKS*

WINE SELECTION

Lan (D.O. Ca Rioja)

Finca el Empecinado (D.O. Ribera del Duero)

Barbadillo Verdejo (D.O. Rueda)

Eresma semidulce (D.O. Rueda)

3404 rosado (D.O. Navarra)

Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

47€/PERS

All the prices include VAT.

Menus might be subject to modifications due to changes in the menu or season.

*Unlimited drinks start when all the diners arrive, and they will end when the desserts are served. The drinks ordered before the menu begins are not included in the price.

**Optional: Add a mixed drink with national brands for €8 per person.

CASA
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CHRISTMAS
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BANQUET 1B

TO START (TO SHARE)

Casa Inquieta Charcuterie Board
(cured pork loin, chorizo & salchichón)

Payoyo Goat's Cheese Board
served with preserves and mixed nuts

Marinated Tomato Salad with burrata,
Kalamata olives, spring onion & pickles

Iberian Ham Croquettes

TO FINISH (INDIVIDUAL)

Amontillado-Glazed Tuna

DESSERT (INDIVIDUAL)

Cheesecake with raspberry sorbet

UNLIMITED DRINKS*

WINE SELECTION

Lan (D.O. Ca Rioja)

Finca el Empecinado (D.O. Ribera del Duero)

Barbadillo Verdejo (D.O. Rueda)

Eresma semidulce (D.O. Rueda)

3404 rosado (D.O. Navarra)

Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

47€/PERS

All the prices include VAT.

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BANQUET 2A

TO START (TO SHARE)

Casa Inquieta Charcuterie Board
(cured pork loin, chorizo & salchichón)

Foie Gras Mi-Cuit with toasted bread, served
with bitter orange marmalade

Iberian Ham Croquettes

Tuna Toast with aioli, sun-dried tomato & truffle sauce
(individual serving))

TO FINISH (INDIVIDUAL)

Iberian Pork Shoulder with potatoes,
peppers & five-spice sauce

DESSERT (INDIVIDUAL)

Brioche French Toast with cream ice cream
& caramel sauce

UNLIMITED DRINKS*

WINE SELECTION

Lan (D.O. Ca Rioja)

Finca el Empecinado (D.O. Ribera del Duero)

Barbadillo Verdejo (D.O. Rueda)

Eresma semidulce (D.O. Rueda)

3404 rosado (D.O. Navarra)

Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

55€/PERS

All the prices include VAT.

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CHRISTMAS
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BANQUET 2B

TO START (TO SHARE)

Casa Inquieta Charcuterie Board
(cured pork loin, chorizo & salchichón)

Foie Gras Mi-Cuit with toasted bread, served
with bitter orange marmalade

Iberian Ham Croquettes

Tuna Toast with aioli, sun-dried tomato & truffle sauce
(individual serving))

TO FINISH (INDIVIDUAL)

Cod with roasted garlic velouté and asparagus tips

DESSERT (INDIVIDUAL)

Brioche French Toast with cream ice cream
& caramel sauce

UNLIMITED DRINKS*

WINE SELECTION

Lan (D.O. Ca Rioja)

Finca el Empecinado (D.O. Ribera del Duero)

Barbadillo Verdejo (D.O. Rueda)

Eresma semidulce (D.O. Rueda)

3404 rosado (D.O. Navarra)

Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

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BANQUET 3A

TO START (TO SHARE)

100% Iberian Acorn-Fed Ham

Payoyo Goat's Cheese Board served
with preserves and mixed nuts

Foie Gras Mi-Cuit served with toasted bread and bitter
orange marmalade

Garlic Prawns, cooked to order

Crispy Fried Cuttlefish with tartar sauce

TO FINISH (INDIVIDUAL)

Beef Tenderloin with mashed potatoes and rich beef jus

DESSERT (INDIVIDUAL)

Chocolate Brownie

UNLIMITED DRINKS*

WINE SELECTION

Lan (D.O. Ca Rioja)

Finca el Empecinado (D.O. Ribera del Duero)

Barbadillo Verdejo (D.O. Rueda)

Eresma semidulce (D.O. Rueda)

3404 rosado (D.O. Navarra)

Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

65€/PERS

All the prices include VAT.

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BANQUET 3B

TO START (TO SHARE)

100% Iberian Acorn-Fed Ham

Payoyo Goat's Cheese Board served
with preserves and mixed nuts

Foie Gras Mi-Cuit served with toasted bread and bitter
orange marmalade

Garlic Prawns, cooked to order

Crispy Fried Cuttlefish with tartar sauce

TO FINISH (INDIVIDUAL)

Hake with creamy mashed potatoes and shellfish sauce

DESSERT (INDIVIDUAL)

Chocolate Brownie

UNLIMITED DRINKS*

WINE SELECTION

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Finca el Empecinado (D.O. Ribera del Duero)

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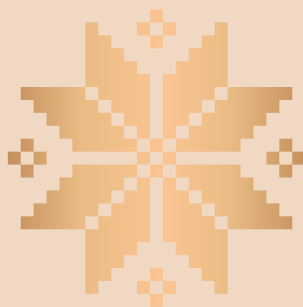
WINES SELECTION

SELECT WINE PAIRING

Cepa 21 | D.O. Ribera
Godeval | D.O. Valdeorras
+€10 PER PERSON

PREMIUM WINE PAIRING

Predicador | D.O. CA. Rioja
Pazo San Mauro | D.O. Rias Baixas
+€25 PER PERSON



CHRISTMAS
MENUS 26/27



RESERVATION AND CANCELLATION POLICY



POLICY APPLICABLE TO GROUPS OF 10 TO 20 GUESTS

1. Reservation Confirmation

A deposit of €10 per person is required to confirm your reservation. This amount must be paid at least 72 hours before the date of the reservation.

The remaining balance will be paid at the restaurant on the day of the reservation, deducting the deposit previously paid.

2. Modification of Number of Guests

The client has up to 48 hours before the event to notify any modification to the number of guests.

If the number of attendees on the day of the reservation is higher than previously indicated, the actual number of guests will be charged, subject to the restaurant's availability.

3. Cancellation Policy

We understand that unforeseen circumstances may arise. In the event of a full cancellation, refunds will be processed according to the notice period:

More than 7 days' notice: 100% of the deposit will be refunded.

Between 7 days and 72 hours' notice: 50% of the deposit will be refunded.

Less than 72 hours' notice or no-show: No refund will be issued.

4. Grace Period

Punctuality is kindly requested. The table will be held for 15 minutes after the scheduled reservation time as a courtesy period.

POLICY APPLICABLE TO GROUPS OF MORE THAN 20 GUESTS AND EVENTS

1. Reservation Confirmation

A deposit equivalent to 30% of the total quoted amount is required to confirm the reservation of the space.

The remaining 70% must be paid at least 72 hours (3 days) before the event.

2. Modification of Number of Guests

The client has up to 72 hours before the event to notify any changes to the number of guests.

If the number of attendees on the day of the reservation is higher than previously indicated, the actual number of guests will be charged, subject to the venue's availability.

3. Cancellation Policy

We understand that unforeseen circumstances may arise. In the event of a full cancellation, refunds will be processed according to the notice period:

More than 14 days' notice: 100% of the deposit will be refunded. Otherwise, the refund will be reduced to 50% of the deposit.

Less than 7 days' notice or no-show: No refund will be issued.

4. Grace Period

Punctuality is kindly requested. The event will begin at the scheduled time and the table will be held for 15 minutes after the agreed time as a courtesy period.



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MENU 26/27

GROUP MENU



TAKE YOUR EVENT TO
THE NEXT LEVEL.

Discover our range of additional services.



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www.casainquieta.es

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C. ZARAGOZA, N°20, SEVILLE.