

Dear Sir / Mrs:

We are pleased to offer our different menus for groups in our restaurant Boggo. If the combinations of the menus are not entirely to your liking, please contact us to make appropriate modifications to meet your needs.

We recommend that you make your reservation as soon as possible. You can do this by e-mail (velazquez@boggo.es), detailing day, month, time, number of diners and reservation for your chosen menu. We will be charging at least for the number of guests confirmed by e-mail, three days before the event. However, if the number of attendants increases on the confirmed number of guests, the total number of attendees will be charged at the rate of the price per person accepted per budget.

No booking will be accept until you have made the 50 % payment in cash or bank transfer of the total budget to our bank account in BBVA ES06 0182 4017 5802 0161 7687. The remainder amount must be paid 24 hours before the event as latest. In case of cancellation if not notified at least 72 hours, no signal is returned.

All prices mentioned in this budget are those for 2014 and includes VAT.

For any clarification, please contact us by phone 91 781 10 38 or by mail.

Waiting for an early reply, sincerely yours,

Raúl Gonzalez Manager





bar & restaurante

MENU I

STARTERS TO SHARE

IBERIC HAM AND CHIKEN LIQUID CROQUETTES
WARM POTATOES WITH MARINATED SALMON AND GREY MULLOT CAVIAR
RUSSIAN SALAD MAINTAINING THE TRADITION

MAIN DISH ON SELF CHOISE

BEEF CHEEKS WITH CREAMY MASHED POTATO LOBSTER RAVIOLI WITH TRUFFLES AND FOIE GRAS SAUCE

DESSERTS

CHEESECAKE WITH RASPBERRY SOUCE

White wine, Señorío Real. Rueda Red wine, Montelciego. Crianza Rioja Beers and soft drinks

PRICE PER PERSON: 36,00 € IVA INCLUDED

MENU II

STARTERS TO SHARE

IBERIC HAM AND CHIKEN LIQUID CROQUETTES
FRIED EGGS WITH IBERIC HAM AND TRUFFLE
GRILLED PROVOLETAN CHEESE ABOVE SWEET TOMATO SOAUCE

MAIN DISH ON SELF CHOISE

BEEF SIRLOIN WITH FRECH FRIES GRILLED SQUID WITH CARAMELIZED ONION

DESSERTS

TIRAMISÚ BOGGO

White wine, Señorío Real. Rueda Red wine, Montelciego. Crianza Rioja Beers and soft drinks

PRICE PER PERSON: 39,00 € IVA INCLUDED





MENU III

STARTERS

GRILLED OCTOPUSE LEGS

MAIN DISH ON SELF CHOISE

BEEF TENDERLOIN WITH FOIE GRAS ESCALOPE

O
BOGGO'S BEEF BURGER
O
BEEF SIRLOIN WITH FRECH FRIES
O
LOBSTER RAVIOLI WITH TRUFFLES AND FOIE GRAS SAUCE

DESSERTS

Lemon mousse

White wine, Señorío Real. Rueda Red wine, Montelciego. Crianza Rioja Beers and soft drinks

PRICE PER PERSON: 42,00 € IVA INCLUDED