

SINCE

1993

2026 BUSINESS MENU

CELEBRATE WITH US

THIS *Christmas*

EL CARNICERO

LEGADO DE FUEGO

Av. Marqués del Duero, 29, Cancelada, Estepona (Málaga)
952 88 63 07 · reservas@restauranteelcarnicero.com

CORPORATE MENUS

PLENTY TO CELEBRATE

After a year of shared challenges and achievements, it's time to celebrate. At El Carnicero, we do it with exceptional food and our signature hospitality.

IMPORTANT INFORMATION

Designed for corporate celebrations, with straightforward planning and a single invoice for the entire booking.

ALL MENUS INCLUDE A WELCOME APPETISER

Casares bread, sheep's milk butter, chive mayonnaise and rustic olives

Corporate menus are exclusively available for company events and must be booked by a business. A single invoice will be issued for the entire booking.

01

BUSINESS MENU

STARTERS

TO SHARE, ONE SERVING PER FOUR GUESTS

El Carnicero's Spanish Potato Salad
With tuna belly, extra virgin olive oil mayonnaise, egg, pickled Basque peppers and lemon

Cheese Croquettes
With homemade tomato jam

Grilled Bites
Mini red chorizo sausages and Burgos black pudding

MAIN COURSE

CHOICE OF

Poussin
Spatchcocked and charcoal-grilled with lemon and herbs

Salmon
Charcoal-grilled with a honey and mustard glaze

ONE SIDE DISH INCLUDED:
Fries, baked potato, rice, vegetables or green salad

DESSERT

Creamy Crème Caramel

WINE & DRINKS

White Wine
40 Vendimias Verdejo · D.O. Rueda

Red Wine
Izadi Crianza · Bodegas Izadi · D.O.Ca. Rioja

Drinks
Beer, soft drinks, mineral water, coffee and herbal teas

70€

PER PERSON · SPIRITS WITH MIXERS NOT INCLUDED

02

BRASSERIE MENU

STARTERS

CHOICE OF

French Onion Soup
Caramelised onions, beef broth, toasted bread and melted cheese

Philippe's Moules-Frites
Mussels steamed in white wine with celery and shallots, served with fries

MAIN COURSE

CHOICE OF

Café de Paris Ribeye Steak
Grilled ribeye steak with Café de Paris butter, infused with herbs and spices

Salmon with Champagne Sauce
Salmon fillet served with a delicate Champagne sauce

ONE SIDE DISH INCLUDED:
Fries, baked potato, rice, vegetables or green salad

DESSERT

White Chocolate Fondant with Raspberry Sorbet

WINE & DRINKS

White Wine
40 Vendimias Verdejo · D.O. Rueda

Red Wine
Izadi Crianza · Bodegas Izadi · D.O.Ca. Rioja

Drinks
Beer, soft drinks, mineral water, coffee and herbal teas

80€

PER PERSON · SPIRITS WITH MIXERS NOT INCLUDED

EXECUTIVE MENU

STARTERS

TO SHARE, ONE SERVING PER FOUR GUESTS

5J Acorn-Fed Ibérico Ham
80 g hand-carved, served with toasted bread, tomato and extra virgin olive oil

King Prawns Pil-Pil
With garlic, parsley, chilli and extra virgin olive oil

Steak Croquettes
Topped with steak tartare

MAIN COURSE

CHOICE OF

Centre-Cut Ribeye Steak
Aberdeen Black Angus 300 g

Whole Sea Bass PilPil
With garlic, chilli, parsley and extra virgin olive oil

ONE SIDE DISH INCLUDED:
Fries, baked potato, rice, vegetables or green salad

DESSERT

Cheesecake

WINE & DRINKS

White Wine
40 Vendimias Verdejo · D.O. Rueda

Red Wine
Izadi Crianza · Bodegas Izadi · D.O.Ca. Rioja

Drinks
Beer, soft drinks, mineral water, coffee and herbal teas

90€

PER PERSON · SPIRITS WITH MIXERS NOT INCLUDED

04

PRESIDENTIAL MENU

STARTERS

TO SHARE, ONE SERVING PER FOUR GUESTS

5J Acorn-Fed Ibérico Ham
80 g hand-carved, served with toasted bread, tomato and extra virgin olive oil

Charcoal-Grilled Cherry Tomatoes
With creamy burrata, pesto and crunchy pistachios

King Prawns Pil-Pil
With garlic, parsley, chilli and extra virgin olive oil

MAIN COURSE

Mar & Tierra
Black Angus beef tenderloin and half a charcoal-grilled lobster, served with demi-glace and Béarnaise sauces

ONE SIDE DISH INCLUDED:
Fries, baked potato, rice, vegetables or green salad

DESSERT

Matilda Cake

WINE & DRINKS

White Wine
40 Vendimias Verdejo · D.O. Rueda

Red Wine
Izadi Crianza · Bodegas Izadi · D.O.Ca. Rioja

Drinks
Beer, soft drinks, mineral water, coffee and herbal teas

125€

PER PERSON · SPIRITS WITH MIXERS NOT INCLUDED

BOOKING TERMS & CONDITIONS

1. EVENT TIMES & AVAILABILITY

Event times and service duration are subject to the restaurant's availability and operational arrangements.

Corporate bookings may be subject to specific time slots or service durations, which will be communicated to guests at the time of booking.

2. BOOKING CONDITIONS

Corporate menus are available for bookings of 8 or more guests.

These menus are exclusively intended for corporate celebrations and must be booked by a company. A single invoice will be issued for the entire booking.

Each group must select one menu for all guests. Different menus cannot be combined within the same booking, except for dietary requirements communicated in advance and approved by the restaurant.

For menus offering a choice of dishes, selections must be communicated at least 5 days before the event date.

Dishes will be served individually or for sharing, as specified in each menu. Sharing dishes will be served in the centre of the table, in the stated quantities.

Allergies, intolerances and special dietary requirements must be communicated in advance so that suitable adjustments can be considered, including vegetarian options where available.

All prices are per person and include VAT. Each menu specifies which wines and drinks are included. Spirits with mixers and any other drinks not included in the menu will be charged separately.

Any changes to the menus are subject to availability and confirmation by the restaurant.

3. BOOKING CONFIRMATION & PAYMENT METHODS

To secure a booking, guests must provide a guarantee or make an advance payment, according to the restaurant's terms, which will be communicated in advance.

Bookings will only be considered confirmed once the relevant guarantee or payment requirements have been met.

Payment may be made by card, cash or bank transfer, in accordance with the terms of each booking and applicable legal limits.

Any advance payments will be deducted from the total booking amount, in accordance with the agreed terms.

A single invoice covering the entire booking will be issued to the contracting company.

Additional services and any food or drinks not included in the menu will be charged separately at the end of the event.

4. CANCELLATION POLICY

Cancellations and reductions in guest numbers must be communicated to the restaurant at least 3 days before the booked date.

Any changes are subject to the restaurant's availability and confirmation.

Cancellations or reductions made after this deadline, as well as no-shows, may be subject to charges previously communicated and accepted at the time of booking.

Specific cancellation terms, refund conditions for any advance payments and applicable charges will be communicated to guests in advance.

5. PRIVATE EVENTS & EXCLUSIVE USE

Bookings requiring exclusive use of certain areas, changes to the restaurant's usual layout or special setup arrangements are subject to availability and a personalised quotation.

Any decorations, audiovisual equipment or additional installations must be discussed with and approved by the restaurant in advance.



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LEGADO DE FUEGO

WANT TO MAKE YOUR CELEBRATION EVEN MORE SPECIAL?

We can help you personalise your event with decorations, flowers, balloons, table centrepieces and other special touches.
We can also arrange entertainment and additional services, including live bands, a professional ham carver and a traditional sherry pourer.
Tell us what you have in mind, and we'll take care of every detail so you can simply enjoy the occasion.

These services are available upon request and subject to a personalised quotation.

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