

PALACIO DE CANEDO

Prada
A TOPE

Menus

2027

Much more ...



Restaurant









Hotel







Shop





Vineyards & cellar





VINO ECOLÓGICO ORGANIC WINE



Traditional food






GUIDE VISITS


TASTES


AND A UNIQUE ENVIRONMENT

OBSERVATIONS ON THE MENUS AND RECRUITMENT

*The menus are for celebrations of twenty people or more and a full table (one menu for the whole group). If the number of diners is less, the price of the menu will be increased by € 3 per person.

*The menus **include water and a bottle of wine for 2 people (maximum)** from our Palacio de Canedo wineries. Diners who do not drink wine can order soft drinks or beer. **Additional bottles will be billed separately.**

*The menus include waiter service, advice to carry out the event and creation of parallel menus in case of allergies or intolerances.

*The reservation will be made effective with the payment of the signal and the signing of the contract that details the menu and the services to be provided. The signal delivered will be deducted from the final price. In case of cancellation of lunch/dinner, the amount delivered as a signal will not be refunded.

*The confirmation of diners will be made five days before the date of service. The payment will be at least for the number of confirmed covers.

*In case of hiring an external service, the company that provide this service and its workers will have to comply with the requirements demanded by law and be registered in the Social Security.
Prada a Tope is not responsible for the quality of the services provided by these companies, and they are responsible for any damage.
Prada a Tope also reserves the right to accept these services or not if they do not meet the quality requirements of our company.
The company that provides external services is obliged to place and collect everything used within the hours established by Prada a Tope.

*Payments will be made after the end of the event, in cash, or by credit/debit card. They can also be made by transfer with a proforma invoice prior to the event and according to the number of diners contracted.

*The prices we provide include VAT.. and are valid for 2027. For any questions you can call tel. +34 987 56 33 66 (reservation service) and talk to Francisco or Flor.

Enjoy a meal that bets on authentic flavors,
taking care of all the details, with our wines from ecological
vineyards and a unique environment.

We propose different dishes that you can combine to your liking.
Made in our kitchen always with the best
raw materials and of course winking at our land.

Choose the option that you like and tell us about it.

OUR SELECTION OF DISHES TO MAKE YOUR MENU CONFECTIONS

FOOD STARTES AND SEAFOOD

Sausages from "León" with our roasted peppers
(Cecina, pressed pork, cured loin, red sausage,
cured goat cheese)

"Cecina" (smoked beef) with laurel oil with cheese shaving

Pressed ham with our roasted peppers

Foie medallion with mencía (red wine) reduction

Palace whim
(gratin goat cheese with pepper jam and raisin bread)

Boletus cream with cubes of foie

Boletus and foie scrambled eggs

Selection of our croquettes

Iberian ham accompanied by crystal bread with tomato

"León" cheese board with our jams

Timbale of cod with avocado and pepper pil pil

Spring salad with grilled cheese and mencía vinegar

"Ensaladilla" (special salad) with tuna and pil pil peppers

Chickpea, shrimp and boletus stew

"Ensaladilla" (special salad) with shrimp

"Feira" style octopus and potatoes

Seafood cream with monkfish and prawns

Lobster cream

Brandy flamed prawn

Scallop with prawns

Grilled Norway lobster

Octopus and shrimp "salpicón" timbale

FISH

Hake loin with creamy seafood

Hake loin in green sauce

Hake loin with garlic "gulas"

Croaker loin on parmentier and wok vegetables with teriyaki

Cod fillet on leek cream with pil-pil of peppers

Cod fillet with pig trotter stew and prawns

Sea bass fillet on creamy asparagus

Monkfish and prawns skewer with vegetable noodles

MEATS

Iberian pork tenderloin with pepper

Iberian pork tenderloin with cream cheese and quince chutney

"Mencía" style cheeks with vegetables

Lamb roasted with Godello (white wine), potato and salad

Beef tenderloin with foie cream and potato and mushroom gratin

Grilled beef loin with potato and foie cream

Shoulder of lamb (IGP Castilla) with potato tatin and truffle

DESSERTS

Lemon creme with chestnuts in syrup

Ferrero chocolates with creamy mandarin sorbet

Cheesecake with our jams

Chestnut cake with chocolate and cream

Chocolate and truffle cake

Puff pastry cake

Yolk cake

Crunchy of fried milk with creamy ice cream of vanilla

Autumn Cup
(Our chestnuts in syrup with creamy vanilla)

Cup of vanilla ice cream with chestnuts and chocolate



SINCE 1972 ...



MENU 1

Starters

Sausages from "León" with our roasted peppers
(Cecina, pressed pork, cured loin, red sausage, cured goat cheese)

Battalion pie
(traditional potato, onion and lean pork)

Main course

"Botillo a Tope" with chickpeas, cabbage and potato

Dessert

Lemon cream with chestnuts in syrup
Coffee and spirits

*Cellar**

Red "Mencía" wine Palacio de Canedo (Ecological agriculture)

Price (TAX include): 40 € / px

MENU 2

Starters

Pressed ham with our roasted peppers

Chickpea, shrimp and boletus stew

Main course

Iberian pork tenderloin with cream cheese and quince chutney

Dessert

Autumn cup (Our chestnuts in syrup with creamy vanilla)
Coffee and spirits

*Cellar**

Red "Mencía" wine Palacio de Canedo (Ecological agriculture)

Price (TAX include): 44 € / px

MENU 3

Starters

Palace whim (gratin goat cheese with pepper jam and raisin bread)

"Cecina" (smoked beef) with laurel oil with cheese shavings

"Ensaladilla" (special salad) with tuna and pil pil peppers

Main course

Iberian pork cheeks in "Mencía" sauce with vegetables

Dessert

Chestnut cake with chocolate
Coffee and spirits

*Cellar**

Red "Mencía" wine Palacio de Canedo (Ecological agriculture)

Price (TAX include): 50 € / px

MENU 4

Selection of our croquettes

"León" cheese board with our jams

Cod omelette with roasted pepper pil pil

**Main course to choose*

Sea bass loin with parmentier and green bean julienne
with sesame and teriyaki
or
Iberian pork tenderloin with cream cheese and quince chutney

Dessert

Cheese cake with our jams
Coffee and spirits

*Cellar**

Red "Mencía" wine Palacio de Canedo (Ecological agriculture)

Price (TAX include): 56 € /px

WELCOME COCKTAIL

*If you want a more special meal we suggest you an aperitive prior to the banquet. It will be served in the courtyard, the garden area or room called "Picantal"with table to serve the drinks and additional coctel tables so you can enjoy it comfortably

*__Observations__: cocktail service available for meals of more than 30 people or minimum billing of 300 €.

Aperitive

Iberian ham (with bread sticks)
Cheeseboard (Cured sheep cheese, semicured cheese and goat cheese from "Valdeón")
Tuna pie

Drinks
Biermú white or red, Prada rosé and "Mencía" oak red wine
Beer, water and soft drinks

Price (TAX include): 15 €/px.

Aperitive

Blinis with cream cheese and candied pepper
"Cecina" (smoked beef), chestnuts and cream cheese roll Octopus pie
Mussel mousse cone
"Botillo" croquettes
Sausages wrapped in puff pastry
Ckickpea casserole with prawns

Drinks
Biermú white or red, Prada rosé and "Mencía" oak red wine
Beer, water and soft drinks

Price (TAX include): 19 €/px.

You can also make the aperitive to your liking.
We propose these other canapés that can add or interchange:

Cod toosta "brandada" with mayonnaise peppers
"Salmorejo chupito" of our peppers
Shot of "Reineta" apple vichyssoise with salmon roe
Little cup of valdeón with candied peppers
Little cup of mus foie with pear and "mencía" gelatine
Fried rice with "botillo" and vegetables
Dried beef meat with bay leaves oil





CHILDREN'S MENU

Selection of sausages (dried beef meat, special red spanish sausage, "salchichón" and "lomo")
or
Spaghetti with our tomato sauce and minced meat

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Pork tenderloin "cachopines" with shoetring potatoes
or
Battered hake fillet with potato chips

Dessert
Natural chocolate shake, ice cream cup or lemon cream

Soft drinks, juice or water

Price (TAX include): 28 € / px









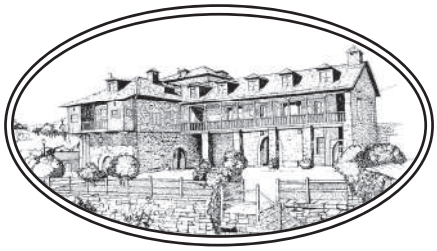












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