

LATERAL

Events

FOOD & DRINKS

CLUB



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www.lateral.com/eventos

Hello

ABOUT US

LATERAL is a collection of restaurants that has an innovative restaurant concept: a commitment to a traditional model of pinchos and portions to share, transforming it into a more contemporary and innovative proposal

Traditional and international dishes to enjoy in a leisure and experiential environment, with premium locations and highly cared for and differential decorations. All this makes the #LateralExperience our great value proposition



RESTAU RANTS

Spacious and bright spaces, welcoming, contemporary and experiential environments where you can relax and enjoy

Spaces prepared to generate the experience you want, however you want. The event you want, we make it happen





OUR TERRACES

Atmosphere



In all our restaurants we have spaces with a terrace where you can celebrate your event in an open environment and enjoy an Experience in all senses



MUSICAL *Performances*

We have DJ's and different musical artists with whom we collaborate thinking only that everything is to your liking

Tell us your idea and **ask us for a budget**



CUSTOM EVENT



We offer different types of group menus to adapt to your needs: in cocktail format, seated, or a break in the middle of the morning or afternoon



We adapt the menu to your needs if you have allergies, intolerances or special preferences



And if you want to accompany the moment with drinks, we have an open bar service for hours

Sitting GROUP MENÚS

- ✓ EXPERIENCIA LATERAL
- ✓ EXPERIENCIA ÚNICA
- ✓ EXPERIENCIA IRRESISTIBLE



Last update: 03/2026

EXPERIENCIA

Lateral

30€
pax.

Hummus with roasted Carrots (1 for every 4)  

Artichoke hearts with 'Paletilla Iberica' Ham shavings (1 ut. pax.)

Spanish Omelette "Pincho" (1/2 pax.) 

Torreznos (1 for every 4)

Pork Sirloin with caramelised Onion "Pincho" (1 for every 2)

Iberico Ham Croquettes (1 ut. pax.)

Roast Chicken and fried Green Pepper Croquettes (1 ut. pax.)

"Broken" fried Eggs with 'Paletilla Iberica' Ham shavings (1 for every 3)

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion

  Vegan  Vegetarian  Spicy

Last update: 03/2026



EXPERIENCIA

Única

TO SHARE

Hummus with roasted Carrots (1 for every 4)  

Pork Sirloin with melted Brie "Pincho" (1 for every 2)

Artichoke hearts with 'Paletilla Iberica' Ham shavings (1 ut. pax.)

Cecina (beef jerky) and Lacy Egg Croquettes (1 ut. pax.)

Garlic Prawn Croquettes (1 ut. pax.)

Fried Squid with Alioli (1 for every 3)

34€
pax.

MAIN TO CHOOSE

Pork Cheeks with red Wine reduction, creamy Potato and Piparras (peppers)

Tomatoes with Tuna Belly and Extra Virgin Olive Oil

Beef Cannelloni with Boletus and Truffle Béchamel Sauce

Roast Chicken Quesadilla served with Pico de gallo and sour cream 

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion

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Last update: 03/2026

EXPERIENCIA

Irresistible

TO SHARE

Fried Squid with Alioli (1 for every 3)

Boneless Ribs Brioche with BBQ sauce and Crispy Onion (1 ut. pax.)

Hummus with roasted Carrots (1 for every 4)  

Tuna Tartar with Truffle and Tomatoes "Pincho" (1 for every 2)

"Broken" fried Eggs with 'Paletilla Iberica' Ham shavings (1 for every 3)

*39€
pax.*

MAIN TO CHOOSE

LTL Sandwich with bacon and crispy chicken

LTL Burger

Tomatoes with Tuna belly and Extra Virgin Olive Oil

PREMIUM MAIN

Cod with Roasted Tomatoes with Pesto and Black Olive Topenade (+5€)

Sautéed Beef tenderloin with spiced Butter and French Fries (+3€)

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice), coffee or infusion

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Cóctel

FINGER FOOD

- ✓ CLASSIC FINGER FOOD
- ✓ WOW FINGER FOOD
- ✓ GOURMET FINGER FOOD



Last update: 03/2026

FINGER FOOD

Classic

Assorted cheese platter: Payoyo, Asturlesa, La Peral, San Simón 🇪🇺
Boneless slow-cooked Ribs Brioche with Barbecue sauce and Crispy Onion
Iberico Ham Croquettes
Roast Chicken and fried Green Pepper Croquettes
Mini Russian Salad with Prawns, Ventresca and Piparras
Mini Hummus with roasted Carrots 🇪🇺 🇪🇺
Crispy Chicken Breast Strips with Mustard and Chilli 🇪🇺
LTL Sandwich with bacon and crispy chicken
Shrimp omelettes
Mini Sirloin and Foie Gras Skewer

39€
pax.

Assortment of Desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice)

🇪🇺 🇪🇺 Vegan 🇪🇺 Vegetarian 🇪🇺 Spicy

Last update: 03/2026



FINGER FOOD

Now

Paletilla Iberica' Ham with Bread Sticks with Garlic and Tomato 🇪
Assorted cheese platter: Payoyo, Asturlesa, La Peral, San Simón
Mini Russian Salad with Prawns, Ventresca and Piparras
Mini Smoked anchovy "coca" with roasted and sun-dried cherry tomatoes
Mini Hummus with roasted Carrots 🇪 🇪
Cecina (beef jerky) and Lacy Egg Croquettes
LTL Sandwich with bacon and crispy chicken
Garlic Prawn Croquettes
Mini Tuna Tartare toast
Chicken Gyozas with soy sauce, sesame oil, and sweet chili sauce 🇪
Mini Sirloin and Foie Gras Skewer
Baby Squid Brioche with light Sriracha and Kimchi Mayonnaise

44€
pax.

Assorted desserts

Drinks included during the event (1h30h. aprox.)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice)

🇪🇪 Vegan 🇪 Vegetarian 🇪 Spicy




Last update: 03/2026

FINGER FOOD

Gourmet

59€
pax.

Paletilla Iberica' Ham with Bread Sticks with Garlic and Tomato
Assorted cheese platter: Payoyo, Asturlesa, La Peral, San Simón 
Scallops with garlic, parsley, and pistachio dressing
Mini Russian Salad with Prawns, Ventresca and Piparras

Torreznos (crispy pork crackling)
Mini Avocado Bites with Salmon Tartare and Sriracha
Mini Hummus with roasted Carrots  
Mini Tuna Tartare toast
Cecina (beef jerky) and Lacy Egg Croquettes
Garlic Shrimp Croquettes
Chicken Gyozas With Sweet Chili Sauce
Baby Squid Brioche with light Sriracha and Kimchi Mayonnaise
Crispy Chicken Breast Strips with Mustard and Chili 
Mini Sirloin and Foie Gras Skewer

Assorted desserts

Drinks included during the event (approx. 1h30. aprox)

Drinks included during the event: soft drinks, water, draft beer, glasses of red and white wine (house choice)

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RESERVATIONS



Minimum reservation for 10 people in GROUP MENUS and 20 people in FINGER FOOD MENUS

The reservation is formalized by making an advance payment of 40% (minimum 72 hours before the event)

At the end of the event, the remaining 60% of the menu and any extra that has been consumed will be charged



*The cancellation policy will be as follows:
Refund of 50% of the reservation up to 48
hours before the event
Less than 48 hours no advance will be
returned*

The prices of the menus or products may vary



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