

LATERAL

Events

FOOD & DRINKS

CLUB



atencionalcliente@lateral.com



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



Last update: 03/2025

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



Last update: 03/2025



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: 03/2025

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: 03/2025



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

Oxtail Cannelloni with Béchamel sauce and PX reduction

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

  Vegan  Vegetarian  Spicy



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

Galician Toasted Sandwich

Burger Mamma Mia

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



Vegan



Vegetarian



Spicy

Last update: 03/2025



Cóctel FINGER FOOD

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



Last update 09/2025

FINGER FOOD

Classic

39€
pax.

Mini Glass Of Mango Gazpacho  

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 

Galician Toasted Sandwich Bites

Shrimp omelettes

Mini Sirloin and Foie Gras Skewer

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: 09/2025



FINGER FOOD

Now

44€
pax.

Mini Glass Of Mango Gazpacho  

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

Galician Toasted Sandwich Bites

Garlic Prawn Croquettes

Mini Chicken Quesadillas 

Shrimp Omelettes

Crispy Octopus with Potatoes and Paprika Oil Bites 

Baby Squid Brioche with light Sriracha and Kimchi Mayonnaise

Mini Sirloin and Foie Gras Skewer

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: 09/2025



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

Mini Glass Of Mango Gazpacho

Torreznos (crispy pork crackling)

Mini Smoked anchovy "coca" with roasted and sun-dried cherry tomatoes

Mini Hummus with roasted Carrots

Mini Steak Tartare

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)

  Vegan  Vegetarian  Spicy

Last update: 09/2025



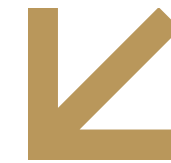
RESERVATIONS



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



Last update: 03/2025

LATERAL

Events

FOOD & DRINKS

CLUB



atencionalcliente@lateral.com



www.lateral.com/eventos

Last update: 03/2025