

A red-tinted photograph of two people in a workshop. The person on the left is seen from the back, wearing a dark shirt and a light-colored apron, working on a piece of wood. The person on the right is partially visible, also working. The background shows shelves with various items. A large white title is overlaid in the center.

LA CARPINTERÍA

DE LA ROSA

GROUP MENUS 2026

01 LA CARPINTERÍA DE LA ROSA



04 MENUS



02 SPACE



05 WINES



03 FLOOR PLAN



06 ADDITIONAL SERVICES





AN OLD CARPENTRY TRANSFORMED INTO A UNIQUE RESTAURANT WHERE THE KITCHEN IS THE EPICENTER

A space where you can sit, explore, share, taste, and enjoy gastronomic experiences that go beyond the plate.

La Carpintería de La Rosa is a gastronomic workshop in a versatile and private space, where everything revolves around the stoves.

We have an open kitchen surrounded by a bar, allowing you to watch and enjoy the preparation, plating, and tasting process.

Additionally, it has a large wooden table that can be removed to adapt the space according to your needs; -it can even turn into a small dance floor!

At the back, you'll find a small courtyard where you can have an aperitif and chat outdoors.

**LA CARPINTERÍA IS
A VERSATILE SPACE
THAT ADAPTS
TO DIFFERENT USES
AND FORMATS:**

GROUPS

Gather your loved ones around our kitchen and celebrate a unique and special culinary experience. We create menus for groups from 20 to 40 people.

→ Check the menus on page 8

EVENTS

Organize your tailor-made private event. Host meetings, business breakfasts, product presentations, workshops, or bring your own kitchen team! La Carpintería is versatile by nature,—tell us your idea and we'll make it happen!



01

THE BAR

A bar surrounding the kitchen, where you can watch, share, and enjoy the culinary experience.



02

KITCHEN

La Carpintería's kitchen is always open to innovation and curious glances.



03

SHARED TABLE

For those who want to gather around a large table.



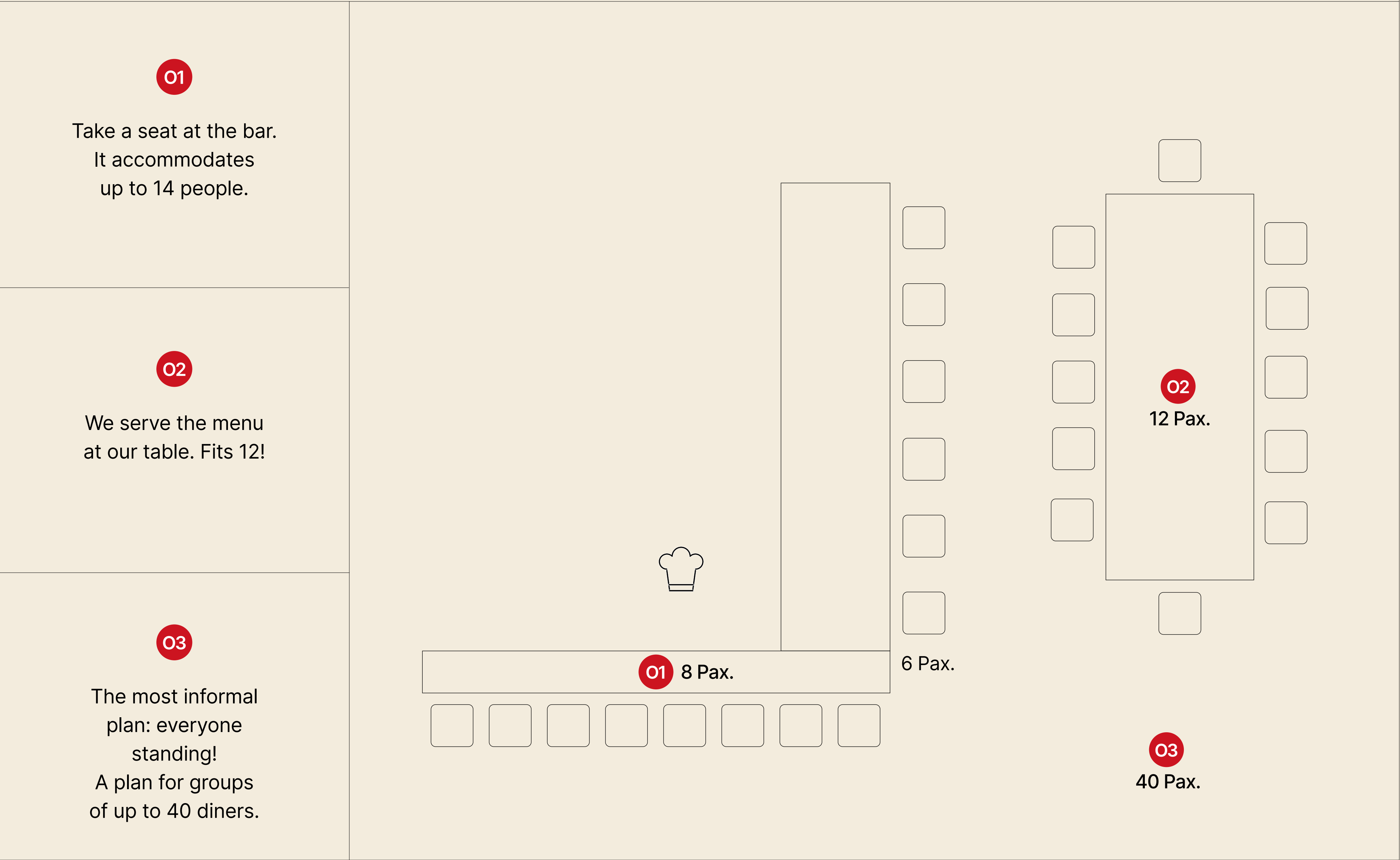
04

DJ SPACE

What about spicing up the gathering with a dj set?



AN OPEN
KITCHEN AND
DINING AREA
HOST OUR BAR
AND TABLE
ZONE



LA CARPINTERÍA
DE LA ROSA:
AN OPEN
KITCHEN
FOR PRIVATE
CHEFS

Our kitchen can be yours for a day. Get in charge and organize your event to measure.

WHAT HAS LA CARPINTERÍA
DE LA ROSA TO OFFER?

- Professional equipment
- Modern installations
- Comfortable space, efficient and safe to work
- Kitchenware, Glasswear, cutlery and crockery
- Drink pack
- Staff service: kitchen helper and waiters
- Clean-up service
- Supply

Request your budget and celebrate the joy of cooking in La Carpintería de La Rosa: eventos@larosatroupe.com



DEGUSTACIÓN MENU

The most elegant menu for the most demanding palates

WELCOME APPETIZER

- 5 Pètals Vermouth { house-made }
- La Rosa Gilda

APPETIZER

- Brioche with caramelized milk & anchovy
- Crispy sphere of red prawn & kalamata potato salad

MAIN DISHES TO SHARE

- Pine nut ajoblanco with confit red tuna
- Gratin scallop with piquillo chutney & smoked guanciale
- Seafarer-style stew of razor clams & prawns with Joselito pork belly
- Tenderloin of aged beef served on truffled stracciatella, sprouts & parmesan

DESSERT

- Cheesecake with hazelnut crumble & mango

GUESTS

Table seated up to 26,
standing up to 40

INCLUDED BEVERAGES

Water, beer, and 1 bottle
of wine per two persons

PRICE

80 € { VAT incl. }

NOTES

Consult our team
for alternative dishes
for special needs or vegetarian
or gluten-free guests

Minimum consumption
per group of 1.500 €

This menu is meant to
be enjoyed while seated
at the table. However, we
can adapt it to a flying buffet
format as wished



PICADA MENU

The traditional tapas taken to another level
in an unexpected and irresistible new proposal

WELCOME APPETIZER

- 5 Pètals Vermouth { house-made }
- Gilda Carpintera

TAPAS TO SHARE OR PLATE UP

- Mini flatbread with potato salad & grilled octopus
- Ajoblanco with candied figs & smoked sardine
- Brioche with horseradish & marinated salmon
- Fried marinated fish
- Hazelnut mushroom with passion fruit & asparagus
- Txuleton croquette
- Mini burger with smoked cheese cream & candied piquillo

DESSERT

- Moist chocolate cake with ice cream & rose petals

GUESTS

Table seated up to 26,
standing up to 40

INCLUDED BEVERAGES

Water, beer, and 1 bottle
of wine per two persons

PRICE

70 € { VAT incl. }

NOTES

Consult our team
for alternative dishes
for special needs or vegetarian
or gluten-free guests

Minimum consumption
per group of 1.500 €

Enjoy it as finger food format
or seated at the table



WINES	
WINES INCLUDED IN THE MENU	
	WHITE MUGA BLANCO BARRICA { Viura, Garnacha Blanca, Malvasía / Rioja } Despite its barrel aging, this magnificent wine maintains its aromas of white fruit and perfect acidity. A classic that never fails. ATTIS { Albariño / Rías Baixas } Aged on its lees. A different Albariño, with more character and length than the classics.
	RED THESAURUS X { Tempranillo / Ribera del Duero } Well refined, after 10 months in new French and American oak barrels. A velvety wine with perfect balance. GODELIA CRIANZA { Mencía / D.O. Bierzo } 12-month aging. Fresh, meaty, and very elegant. A perfect expression of Bierzo's Mencía grape.

GROUP MENUS 2026



SELECTION OF PREMIUM WINES	
{ Additional 8 € per person }	
	WHITE WINE LLAMPUGA BY 4 KILOS VINÍCOLA { 50% Malvasía, 50% Premsal blanc / Felanitx, Mallorca } A fresh, light, and floral wine with marked minerality. Llampuga comes from organic,rational viticulture with minimal intervention. RAMÓN DO CASAR { Godello / D.O. Ribeiro } Aged for 7 months in French oak barrels. A wine with richness, elegance, and complexity that showcases the aromatic character and freshness of the variety.
	RED WINE SIÓ NEGRE { Mantonegro, Syrah, Merlot, Cabernet Sauvignon / Binissalem, Mallorca } Surprising nuances. Full-bodied and structured wine. Pleasant presence of barrel aromas. Complex but friendly and juicy. Needs some time to unfold. CORIMBO { Tinta Fina / Ribera del Duero } An incredible aromatic sensation. Pine forest after the rain, aromatic plants. Lots of red fruit.

LA CARPINTERÍA DE LA ROSA

LA ROSA MENU

A Celebration of Our Iconic Flavours

WELCOME APPETIZER

- 5 Pètals Vermouth { house-made }
- Gilda La Rosa

TAPAS TO SHARE OR PLATE UP

- Sheep cheese in oil
- Steak tartare min brioche with smoked cheese ganache & truffle
- Murcian-style Marinera with grilled octopus
- Tartlet with confit tomatoes, stracciatella & maña black olive
- Our bravas potatoes
- Iberian ham croquettes
- Spinach, blue cheese & walnut croquettes
- Oxtail sandwich

DESSERT

- Moist chocolate cake with ice cream

GUESTS

Table seated up to 26,
standing up to 40

INCLUDED BEVERAGES

Water, beer, and 1 bottle of wine
from La Rosa Troupe's cellar
-Mola Mucho Verdejo, Mola Mucho
Rosado y El Trapecista Tinto-
for each pair.

PRICE

65 € { VAT incl. }

NOTES

Consult our team
for alternative dishes
for special needs or vegetarian
or gluten-free guests

Minimum consumption
per group of 1.500 €

Enjoy it as finger food format
or seated at the table



ADDITIONAL SERVICES

It's your event. Tailor it to your needs!

Welcome with cava + cava during dinner: +7 € per person	Welcome with cava + cava during dinner + Iberian ham: + 18 € per person	Welcome with cava + cava during dinner + oysters: + 16 € per person	Cocktails (pre-selection of 2 cocktails) +15 € per person
Mixed cocktails after lunch or dinner: +8 € per person	DJ during lunch or dinner: 450 € *	DJ duing lunch or dinner + 2 h after: * check pricing with our team	* During the session, our DJ plays soft rock, classic disco, soulful, latin and house music. If you have a different musical request, this service has an additional cost of 120 €



LA
CARPINTERÍA
DE LA ROSA

FOR MORE INFORMATION:

686 202 833

**EVENTOS@
LAROSATROUPE.COM**

LA ROSA
TROUPE

VERMUTERÍA
LA ROSA
&
COLMADO
— CASA DE COMIDAS —

EL CATERING
DE LA ROSA
CATERING
EVENTS
COLLECTIVE

EL VAGÓN DE
LA ROSA

Gavito
GLUP YEAH