



P I P A R R A
B R A S A S & V I N O S

Group Menus
2026

Important:

In order to provide a better service, we would like to point out a series of details to take into account:

Groups must be **at least 8 people**.

The reservation **will not be effective until you send a confirmation message**, with the total number of diners, the choice of menu and the communication of any intolerances or allergies that may exist in the group.

All our menus include all drinks **consumed at the table**. Once the menu has started and all diners have taken their seats, it does **not include mixed drinks or bar drinks**.

Confirmation of the number of guests must be made at least 48 hours in advance for groups of up to 20 guests and 72 hours for groups of more than 20 guests. If this last point is not complied with or the reservation is cancelled without taking these times into account, **the deposit corresponding to the number of diners cancelled will be retained**.

According to our cancellation policy, **30% of the total amount of the menu will be paid as a DEPOSIT** once the event is booked.

If any diner has a food intolerance or allergy, they must inform us when making the reservation. In this regard, it is important to inform the diner that although we carefully prepare dishes without allergens, the absence of cross-contamination of the allergen is not 100% guaranteed since we do not have a separate preparation room.

For any queries or changes to your reservation, please send an email indicating the name, surname and date of your reservation in the subject.

reservas@piparra.com

956 87 16 35

664 242 800 (whatsapp only)

00/ Spaces

Piparra “Brasas & Vinos” offers a very versatile option with different spaces, where our clients can find different options to enjoy a different experience with each visit.



Fireplace Room

An intimate, warm and welcoming indoor room where the fireplace takes centre stage.
Capacity: 32 diners.



Wine Bar

A very dynamic and original area ready to surprise.
Capacity: 53 diners



Terrace & Garden

A spacious place to enjoy the fresh, pleasant and relaxed atmosphere of the good climate of our area. Capacity: 132 diners / 260m²

00/ Spaces

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Wine Bar Terrace

An intimate, warm and welcoming indoor room where the fireplace takes centre stage.
Capacity: 85 diners / 330m²



Reserved

Ideal for more intimate celebrations and work meetings.



Own Parking

For the convenience of our clients.

Appetizer

Olives stuffed with Payoyo cheese, coated in crispy panko breadcrumbs, with grilled pepper chutney.

To share

Prawn salad with Guipúzcoa piparras peppers.

Salmorejo with extra virgin olive oil pearls and 100% Iberian ham.

Crispy charcoal-grilled leek with romesco sauce.

Oxtail croquettes with oloroso sherry.

Main individual to choose

Creamy rice with king prawns and a hint of the sea, served with a mild aioli.

Mini braised pork cheeks in a casserole with a reduction of their own juices, honey, and rosemary, served with potatoes.

Salmon tataki with black sesame seeds, yuzu vinaigrette, and wakame seaweed.

Dessert

Tocino de cielo cream with Payoyo cheese ice cream, red berries, and a crunchy crumble.

Drinks included

Jerez Wines, Rioja, Ribera del Duero, from the Land of Cadiz, beer, soft drinks and water.

02/ Menu 50€

Appetizer

Guacamole with crystal prawns and fried tortilla chips.

To share

Prawn salad with Guipúzcoa peppers.

Oily fish pâté with crispy toasts, served with lime aioli.

Mediterranean-style chicken skewers with herbs, rosemary,
and a touch of honey.

Iberian pork loin croquettes.

Main individual to choose

Black rice with a hint of squid ink and fresh herb aioli.

White fish tempura with wasabi aioli, served with crispy
vegetables and fresh sprouts.

Iberian pork tenderloin with a slice of cured beef and a
reduction of its own juices with Pedro Ximénez sherry.

Dessert

Caramelized mille-feuille with dulce de leche, chocolate,
and ice cream.

Drinks included

Jerez Wines, Rioja, Ribera del Duero,
from the Land of Cadiz, beer, soft drinks and water.

Appetizer

Toasted crystal bread with red tuna, kimchi, and lemon spheres.

To share

Prawn salad with Guipúzcoa peppers.

Shiitake mushroom mousse with oloroso sherry reduction, caramelized onions, and 5J ham shavings, served with toast for spreading.

Perfectly cooked prawns with light lemon mayonnaise and extra virgin olive oil.

5J cured pork loin croquettes.

Main individual to choose

Oxtail cannelloni with confit tomato and a reduction of its own juices.

Grilled Black Angus sirloin steak with Café de Paris butter, creamed potatoes, and Padrón peppers.

Confit cod with caramelized onions, gratinéed aioli, and a garlic and almond crisp.

Dessert

Dark chocolate brownie, accompanied by vanilla ice cream and fresh red berries, with caramel sauce and a crunchy crumble topping.

Drinks included

Jerez Wines, Rioja, Ribera del Duero, from the Land of Cadiz, beer, soft drinks and water.



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