



CAFÉ  PALOMA

BROCHURE

ANNA PAULOWNAPLEIN 1
2518 BK
THE HAGUE
06-49 39 61 11

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WELCOME

Café Paloma is the newest addition to the already beautiful Anna Paloma square. The South American atmosphere is felt throughout the building, the cheerful colours reminiscent of Havana in the 30's. Let our cocktails and cuisine surprise you! We take pride in our warm hospitality and making your stay a memorable one.

At Paloma, we serve the special dishes of South American cuisine all day, telling a story of Latin American flavours, European influences, and refined ingredients. Café Paloma is a mix of culture and cuisines.

Paloma is located in an old bank building. The iconic vault has been converted into a private dining space. The upstairs space, Plaza Vista, is perfect for parties, drinks, sit-down dinners, and casual bites.

Looking to host a business meeting, sessions with breakout possibilities, a get-together, or a private dinner? In this brochure we will take you through the various options.

We would love to help you tailor-make your event!

PLAZA VISTA



EL BANCO

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Our vault has been converted into a cozy private space to host meetings, lunch, or dinner, from 8 to 12 persons.

This room can be rented for 3 hours, a half day, an evening, or the entire day. El Banco offers privacy for meetings with discretion. What happens in the vault, stays in the vault!

€175,- per day part (3 hours)

€15,- Projector

€35,- Flipchart with paper and markers

€35,- Whiteboard with markers

€7,5 p.p. Unlimited coffee and tea

€13,- p.p. lunch or € 19,50 lunch deluxe



EXTRAS

- Energizers €3,50
- Fruitbowl or skewer €4,50
- Borrel package €14,50
- Or choose one of our delicious dinner menus

PLAZA VISTA

A meeting or brainstorming session can be held upstairs in a separate space, Plaza Vista, from 12 to 22 persons. Plaza Vista boasts a beautiful view of the 19th century Anna Paulownaplein to inspire your creativity.

Enjoy your private space for half a day, evening, or the entire day. Ideal for long creative meetings and gatherings both private and business-related. There is plenty of space to use on the upper floor for breakout sessions.

€245,- per daypart (3 hours)

€15,- Projector

€35,- Flipchart with paper, and markers

€35,- Whiteboard with markers

€7,5 p.p. Unlimited coffee, and tea

€13,- p.p.lunch or € 19,50 lunch deluxe



GROUP MENUS

LUNCH

For 8 or more people, you can order a special group lunch for €19,5 per person consisting of:

- Corn soup

Choice of one of the lunch dishes:

- Sourdough toast avocado and boiled egg
- Cubano sandwich with roast pork
- Quinoa salad

BORREL

Have drinks at the bar, on the terrace, or upstairs at Plaza Vista. We have the right space for every group size. Even a small and cozy group can order the best cocktails and bites in El Banco or Plaza Vista.

For 10 or more people we offer a special aperitivo package for €14.50 per person (excluding drinks) for 1.5 hours.

- Jalapeno-cheese croquettes
- Iberico croquettes
- Padron peppers | Huacatay sauce | pistachio crumble
- Sourdough bread with jalapeno lime butter
- Plantain with Pico de Gallo

Make it deluxe with Tuna and Beef Tostada's (+ €13,5)



WALKING DINNER

For your dinner party a walking dinner can elevate your evening full of flavours and fun, whilst chatting and drinking with your company. Taste the best of our menu in 6 small dishes for €47.50 per person.

COEUR DE BOEUF

salmorejo, mais crumble, mint, cacao nibs,

AGUACHILE BEEF

thinly sliced beef, fresh herbs, red onion, mustard seeds, jalapenos

TUNA TARTARE

Watermelon, tomatillo salsa, avocado, gochujang

TOSTADA BEEF

chipotle cream, coriander, spring onion, queso fresco,

CHARCOAL GRILL CHICKEN

Guasacca, salsa verde, red onion

CHURROS

dark chocolate, vanilla ice cream, hibiscus, dulce de leche, raspberry



SIT DOWN DINNER

Group dinners are for 10 or more people.

Two courses (starter and a main, or a main and dessert) for €37.50

Three courses for €47,50.

STARTERS

Aguachile of diamond hare with mustard seed, jalapeño and red onion

Coeur de Boeuf with salmorejo, corn crumble, mint and cocoa nibs

Tuna tartare with watermelon, tomatillo and crispy tortilla

CHARCOAL GRILL MAINS

Anticuchos of tenderloin with Peruvian salsa and yellow curry

Oyster mushroom skewer with guasacaca and onion puree

Fish of the season with salsa roja, herb salad and lemon oil

All dishes are served with roasted Oca carrot and mixto salad

DESSERTS

Churros with Dulce de Leche, Dark Chocolate and Hibiscus

Chocoloco Jalapeño Chocolate Mousse, Granita and Pumpkin Seed





Would you like to host your event at Paloma?
Get in touch with our experienced event planners who would love to help you organize your meeting, team day, parties, drinks, and dinners.

Send an email to info@cafepaloma.nl for a proposal, give us a call at 06 - 49396111, or stop by and check out our spaces and options.

See you soon!

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