GROUPS 8+ guests

MASSERIA is the perfect location for groups, small or large. You may book a table or the entire restaurant for events.

STEP 1: PRE-ORDER YOUR MENU, SEE OPTIONS BELOW

_

STEP 2: INFORM US OF ANY FOOD RESTRICTIONS

_

STEP 3: BY PROCEEDING WITH YOUR BOOKING, YOU ARE AGREEING TO OUR GROUP TERMS.

OPTION 1

AVAILABLE EVERYDAY

GROUPS MASSERIA TASTING MENU. SHARED FAMILY STYLE SERVED FOR THE WHOLE TABLE **350 PER PERSON**

4 SERVINGS CHEF'S WEEKLY SELECTION

STARTERS

PASTA

DESSERT

ADD-ONS

TO PERSONALIZE YOUR MENU, SELECT FROM THE FOLLOWING ADD-ONS

FOCACCIA WITH RICOTTA CREAM 35

SEABASS or RIBEYE 125

SIDE DISHES 65 EACH

OPTION 2

AVAILABLE SUNDAY - WEDNESDAY

A LA CARTE PRE-ORDERED

Pre-order as you wish from our a la carte selection.

See a la carte menu on next page

BEVERAGE PAIRINGS

WHITE WINE, RED WINE AND SWEET WINE 260

SPRITZ, WHITE WINE,
RED WINE AND SWEET WINE
360

Ask us about open-bar options



If you need a different format, let us know and we will be happy to create a personalized package for your group.

A LA CARTE

PRIVATE EVENTS

AT MASSERIA

SMALL DISHES

MARINATED CERIGNOLA OLIVES 45 DEEP-FRIED TOAST 95 With mozzarella cheese, dried tomato and basil FOCACCIA 65 Served with seasoned ricotta cream BRUSCHETTA 95 With prosciutto crudo, parmesan cream and truffle CHARCUTERIE 85 Your choice: coppa or mortadella ANTIPASTI MACKEREL CEVICHE 135 Light tarragon emulsion and seasonal herbs DEEP-FRIED SQUID 145 With parsley mayonnaise, smoked paprika and fresh lime BEEF CARPACCIO 135 With romaine lettuce, cured egg yolk and basil pesto BURRATA 125 With roasted bell pepper, taggiasca olives and fresh oregano PASTA **CASERECCE** 175 With fresh dill pesto and fried chanterelles 210 With roasted red mullet, saffron and dried capers SPAGHETTI CHITARRA 165 With blue mussel, tomato confit, chive and beurre blanc FETTUCCINE 125 With lightly smoked butter and 36 months aged parmesan cheese TAGLIATELLE (priced daily - ask your server) With lightly smoked butter and fresh black truffle GNOCCHETTI SARDI 185 With spring lamb ragù SECONDI GRILLED PRIME RIBEYE 345 Grass-fed beef with brown butter sauce and crispy shallot PAN-FRIED SEABASS 215 With lemon sauce, braised scarola salad and pine nut CONTORNI MASSERIA POTATO CREAM 85 Topped with deep-fried potato and brown butter RAW SEASONAL VEGETABLES 120 A crisp selection of seasonal

CAPACITY

INDOORS

85-105 guests with table seating, depending on the seating arrangement

10-12 guests on high chairs around the bar

OUTDOOR TERRACE

From May 1 - October 31: 100-115 guests on tables of 6, depending on the seating arrangement

All year around: 33 guests on tables of 6

Our terrace is covered with parasols / awnings and have heating

PRACTICALITIES

Open 7 days a week

Upon event agreements, we are able to remain open until 04:00

DJ and selfie booth can be ordered

Interior decorations can be customized for events

Menu structure and seating arrangements are organized accordingly

LOCATION

Flæsketorvet 50, 1711 We are situated in Kødbyen, Copenhagen's Meatpacking District, which is located just behind Copenhagen Central Station.

Nearest Metro Station: København H (800 m) Nearest Train Station: Dybbølsbro (350 m)

PARKING

Inside Kødbyen, parking is free for 1 hour between 8-17 Monday - Saturday and without limit after 17H. Free all day on Sundays.

There is a parking house just behind Masseria

There is public street parking just behind Masseria, subjected to Copenhagen's public parking rules which is easily paid via, for example, the EASYPARK app.

FACILITIES

INDOORS

Warm interior design with wood, plants and large windows

Bar with high-chair seating

Open kitchen Visible pasta laboratory

2 possible front entrances

DESSERT

vegetables served with aged balsamic vinaigrette and a touch of mustard

CLASSIC TIRAMISU 95
HAZELNUT SOFT-SERVE 95
PANNA COTTA 105

With vanilla, sea buckthorn and amaretto crumble

lets start planning!
CONTACT US AT: INFO@MASSERIA.DK