



LADINO

PRIVATE EVENTS

ABOUT US

Ladino, a Mediterranean Grill House, draws inspiration from the food Chef Berty Richter grew up eating in Israel, influenced by the surrounding cultures and cuisines. True to its namesake, Ladino pulls flavors from Spain, Turkey, Greece, Italy, France and Israel, bringing modern yet authentically Mediterranean fare to San Antonio. Richter joins his partners, Beard-nominated Chef Kevin Fink and Food & Wine Best New Chef Tavel Bristol-Joseph in opening the Emmer & Rye Hospitality Group's first San Antonio concept.

The space presents a modern interpretation of the colorful, bold textural designs of the Mediterranean region, featuring a stunning dining room that seats 70, an upstairs bar and lounge space ideal for cocktail events, and a sprawling patio that extends on to the Pearl's new Plaza.







RESTAURANT BUYOUT

Book Ladino as a whole to maximize your event options. Start with a cocktail reception and passed bites on the patio, move to dinner in the dining room, then head upstairs to the bar for dessert and after-dinner drinks. Looking for a free-flow standing event? We can host groups of up to 125 using the entire space with passed bites and chefs stations.

MAX CAPACITY

70 seated

125 standing

2,670 sq ft main level

720 sq ft upstairs

MENU TYPES

lunch or dinner

family-style feast

cocktail event



DOWNSTAIRS BUYOUT

The Ladino dining room can host up to 70 for a seated dinner. Begin your night on the patio with a cocktail reception or jump right into dinner inside. This option does not include the upstairs bar space.

MAX CAPACITY

70 seated event

85 standing event

1,020 sq ft indoor

930 sq ft patio

MENU TYPES

lunch or dinner

family-style feast



DOWNSTAIRS PATIO

The downstairs patio is the perfect space for any special occasion whether you're looking for a seated, coursed dinner or standing style reception. This patio is set at the front of the restaurant and directly overlooks all the excitement of The Pearl Plaza. While this is a weather permitting space, it is partially covered and is equipped with fans and heaters depending on the time of year.

MAX CAPACITY

38 seated event

50 standing event

930 sq ft patio

MENU TYPES

lunch or dinner

family-style feast



UPSTAIRS BUYOUT

Upstairs at Ladino features our beautiful bar, lounge area and the terrace patio outside. The bar itself seats 13 alongside huge custom couches in the lounge area for maximum comfort. The connecting patio can host seated dinners of up to 18. Feel free to use the bar area for passed bites and beverages to begin your evening before heading outside for an intimate seated dinner al fresco, or utilize the entire space for a standing reception party or happy hour for up to 40 guests.

MAX CAPACITY

18 seated event

40 standing event

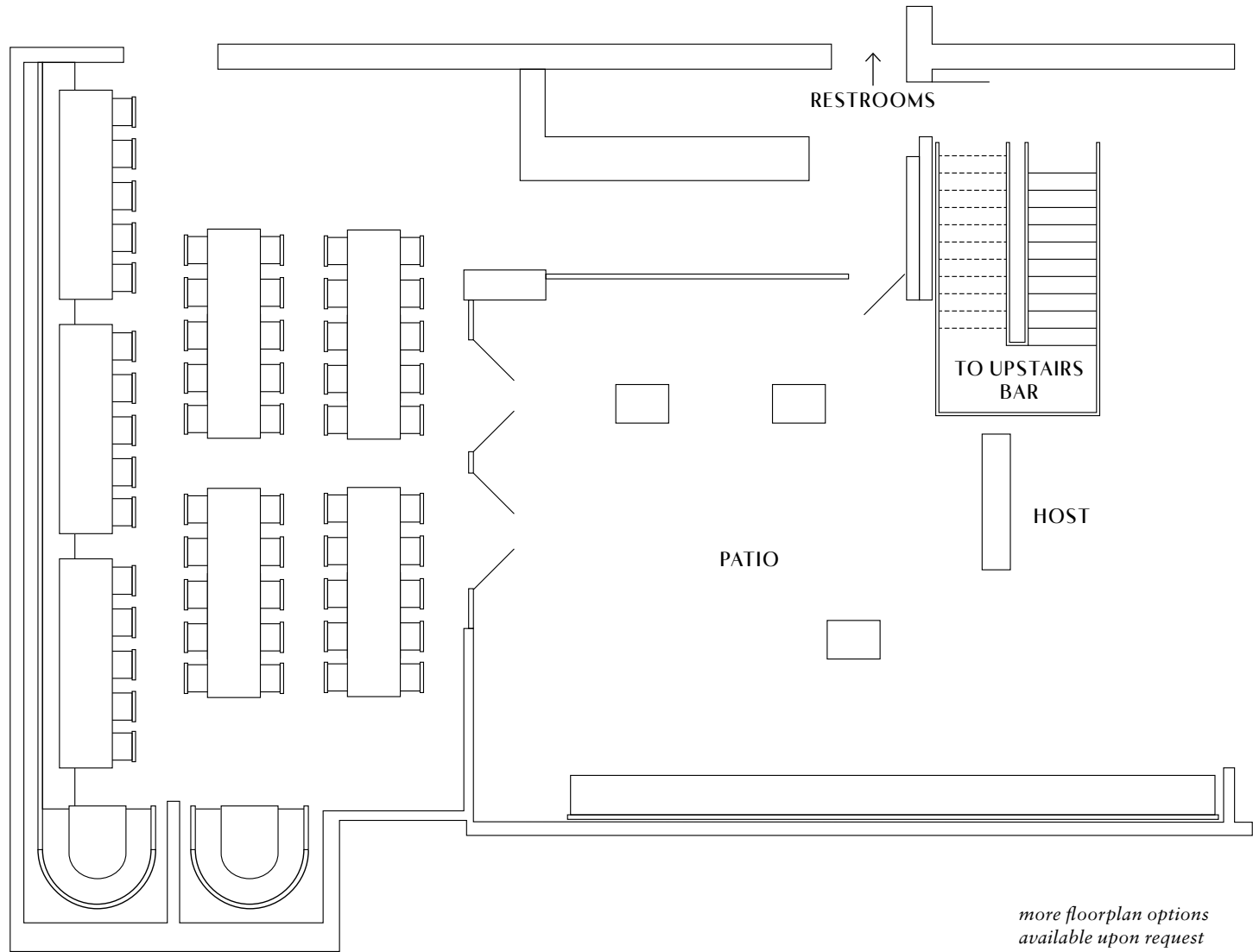
405 sq ft indoor

315 sq ft balcony

MENU TYPES

cocktail event





DOWNSTAIRS BUYOUT

MAX CAPACITY

70 seated event

85 standing event

1,425 sq ft indoor

1,245 sq ft outdoor

MENU TYPES

lunch or dinner

family-style feast

cocktail event

OCCASIONS

receptions

corporate events

birthdays/anniversaries

SAMPLE MENUS

SEATED EVENT

Grilled Eggplant

Coal Grilled Tomato, Urfa, Onion, Garlic

Muhammara

Peppers, Texas Pecans, Bread

Hummus

Marinated Chickpeas, Tahini, Chili, Spices

Spicy Feta

Matchbox Peppers, Garlic, Oregano

Squash Babaganoush

Schug, Amba, Parsley

Eggplant

Baigon Choka, Pigeon Peas, Wall Rocket, Pecans

Taramasalata

Smoked Whitefish Caviar, Carp Roe Dip

Plum Salad

Fennel, Hazelnuts, Cilantro, Green Schug Vinaigrette

Roasted Beets

Za'atar, Crispy Rice, Almond Sauce, Sumac

Saganaki

Fried Kefalotyri Cheese, Lemon

Fish Kofta

White Bean, Wall Rocket, Onion, Chermoula

Lamb Belly Ribs

Rocket, Fennel, Saffron Vinaigrette, Tzatziki

Almond Olive Oil Cake

Campari Grapefruit Sorbet

Sutlach

Rice Pudding, Cheesecake, Fig Jam

COCKTAIL PARTY

Spicy Feta on Pita Chip

Matchbox Peppers, Garlic, Oregano

Squash Babaganoush on Pita Chip

Schug, Amba, Parsley

Taramasalata on Pita Chip

Smoked Whitefish Caviar, Carp Roe Dip

Arayes

Beef and Lamb Kofta, Amba, Tahini

Kibbeh Nayeh

Beef Tartare, Bulgur, Aleppo Pepper, Lettuce

Roasted Beets

Za'atar, Crispy Rice, Almond Sauce, Sumac

Saganaki

Fried Kefalotyri Cheese, Lemon

Grilled Sweetbreads or Mushroom Skewer Available

Veal Sweetbreads, Lamb Fat, Lemon, Pickles

Fish Kofta

Chermoula

Lamb Belly Ribs

Tzatziki

Almond Olive Oil Cake

Campari Grapefruit Sorbet



HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

BOOK YOUR EVENT



*Scan or tap
the QR code*

QUESTIONS

Email info@ladinosatx.com

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