

Cocktail Lunch Buffet A (standing) R

Cold Dishes

Slices of Manchego, Idiazábal and Mahon Cheeses
Smoked Salmon Salad with Pesto
Tart of White Veil with Peppers
Tart of Soft Spicy Sausage with Honey
Glass of Pumpkin Cream with Almonds
Pudding of Scorpion Fish with Mayonnaise and Cherry Tomato
Spoon of Codfish in "Esqueixada" style
Ramekin of Scrambled Green Asparagus
Cubes of Spanish Omelette
Small Ball of Cherry Tomato with Anchovy
Sweet Rolls filled with Iberian Cured Loin of Pork

Hot Dishes

Paella with Noodles in "Alicante" Style
Mini Fried Croquettes of Iberian Cured Ham
Cubes of Swordfish in Pizzaiola Sauce
Slices of Pullet with Pumpkin Cream and Walnuts
Mini Veil Escalope with Plum

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Our Pastry Cook's Assorted Mini Tarts

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 41,50 €
8% VAT not included

Cocktail Lunch Buffet B (standing) R

Cold Dishes

Shavings of Iberian Cured Ham
Slices of Manchego, Idiazábal and Mahon Cheeses
Tart of Spicy Pineapple, Mango and Tomato
King Prawns Marinated in Lemon Juice
Marinated Anchovies with Garlic Cream
Toast of Branded Codfish with Coriander
Cubes of Spanish Omelette
Pullet Salad with Praline of Pine nuts
Toast of Tuna Loin with Red Peppers

Hot Dishes

Rice with Cuttlefish and Baby Vegetables
Mini Fried Croquettes of Iberian Cured ham
Mini Brochette of Season Vegetables
Sandwich of Iberian Sirloin in "Cassis" Style
Cubes of Angler Fish with Peppers and Light Bouillabaisse

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Our Pastry Cook's Assorted Mini Tarts

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 43,80 €
8% VAT not included

Cocktail Lunch Buffet C (standing) R

Cold Dishes

Shavings of Iberian Cured Ham
Loin of Iberian Fillet Steak
Spoon of Octopus with Crystallised Potato and Jelly of Sweet Pepper
Tart of Goat Cheese, Gorgonzola and Mozzarella
Glass of Leeks Cream with Baby Vegetables
Cylinder of Courgette filled with Douxelle of Mushrooms
Mini Salad of Quail in Light Prickling Brine
Dish of Mashed Potato with Duck Ham and Crystallised Tomato
Cubes of Spanish Omelette
Chocolate of Foie with Pine nuts, Sultana and Pistachios

Hot Dishes

Rice with Sweet Duck
Fried Green Asparagus
Mini Breaded King Prawns in Iberian Crunchy
Slices of Hake with American Sauce
Cubes of Beef Sirloin with Foie Sauce

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Our Pastry Cook's Assorted Mini Tarts
Cubes of Fried Milk with Cinnamon

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 45,60 €
8% VAT not included

Cocktail Lunch Buffet D (standing) R

Cold Dishes

Shavings of Iberian Cured Ham
Loin of Iberian Fillet Steak
Glass of Codfish in "Esqueixada" style
Mini Puff Pastry of Norman Cheese with garnishment of Cranberries
Smoked Salmon Salad with Pesto and Red Endive
White Asparagus and Prawns Salad
Brochette of Warm Octopus with Olive Oil and Pepper
Glass of Leeks Cream with Noodles of Foie
Glass of Partridge's Mince and Mousse of Prickling Brine

Hot Dishes

Ravioli filled with Seafood and Parmesan Cheese
Black Rice with Cuttlefish and sauce of Garlic and Oil
Lines of Fried Scampi
Cubes of Codfish Fried in Batter
Mini Loins of Pullet with Pineapple
Douxelles of Mushrooms and White Veil

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Brochette of Mango, Raspberry and Papaya
Our Pastry Cook's Assorted Mini Tarts
Brownies

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 48,20 €
8% VAT not included

Cocktail Lunch Buffet E (standing) R

Cold Dishes

Shavings of Iberian Cured Ham
Slices of Manchego, Idiazábal and Mahón Cheeses
Tart of warm Marinated Sauce
Toast of Tuna Loin with Red Peppers
Fresh Vegetables and King Prawn Salad
Cubes of Spanish Omelette
Mini Puff Pastries of Tafalla's Spicy Sausage
Chocolate of Foie with Pine nuts, Sultana and Pistachios
Glass of Pumpkin Cream with Coconut Milk
Assorted Brochettes of Fresh Vegetables

Hot Dishes

Mini Fried Croquettes of Iberian Cured Ham
Barbels of Codfish in Light "Pil Pil" of Green Sauce
Mini Hamburger of Wild Boar with Caramelised Onion
Brochette of Beef Sirloin with Mushrooms

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Brochettes of Mango, Raspberry and Papaya
Our Pastry Cook's Assorted Mini Tarts
Cubes of Fried Milk with Cinnamon

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 48,20 €
8% VAT not included

Cocktail Lunch Buffet F (standing) R

Cold Dishes

Shavings of Iberian Cured Ham
Slices of Manchego, Idiazábal and Mahón Cheeses
Tender Chickpeas Salad with Cumin and Virgin Olive Oil
Toast of Duck with Blackberries
Mini Puff Pastry of Roe Deer and Apple
Cubes of Spanish Omelette
Brochettes of Guinea- Fowl with Apple and Pear Jam
Jalapeño Peppers with Fresh Lemon Cheese Cream and Celery
Spoons of Mussels

Hot Dishes

Black Rice with Squids and Ali Oli
Sauté of Tender Garlic and Mushrooms
Mini fried Croquettes of Iberian Cured Ham
Mariposa King Prawns fried in batter
Mini Meatball of Eel
Mini Rolls of Roast Beef in Parsley Sauce
Mini Brochette of Breaded Baby, Lamb

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Our Pastry Cook's Mini Tarts
Ice cream Pralines

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Soft Drinks
Orange and Tomato Juice
Still Water

Price per person 50,60 €
8% VAT not included