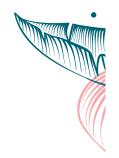


Menus











FUENGIROLA



















Appetisers

- 1. Crispy txistorra sausage
- 2. Tender Iberian pork cannelloni with rosemary sauce
 - 3. Mini chicken and apple sandwich
 - 4. New potatoes with aioli and trout roe
 - **5.** Salmorejo with diced Iberian ham
- 6. Malagueña salad canica, orange vinaigrette and black olive dust
 - **7.** Shot of vichyssoise with mint oil
 - 8. Roast octopus brochette with creamed potato and paprika oil
 - 9. Crispy prawn and basil with sweet chili sauce
 - **10.** Cheese platter with quince and red berries
 - 11. Iberian cold-cut platter with regañás bread
 - 12. Cone of deep-fried fish
 - 13. Cone of creamed foie and quince
 - 14. Tuna tataki and wakame brochette











If you would like a greater choice of appetisers, a supplement of €2.50 per person will apply for each additional appetiser.













Menu 01

Welcome cocktail

Comprising 4 appetisers to choose from the previous list

Starters on the table to share

Selection of Spanish and Iberian cheeses
Oxtail croquettes
Mini Russian salad with Iberian ham
Deep-fried marinated fish with spicy mayonnaise

Main course

Surf and turf paella

- Or -

Cuttlefish-ink black rice with fried squid and green aioli

Dessert

Cheesecake with red berries and raspberry sorbet
Christmas sweets selection
Glass of cava

Drinks

Sparkling wines, Marqués de Cáceres white wine, Viña Alcorta Crianza red wine, beer, soft drinks and water









35,00€









Menu 02

Welcome cocktail

Comprising 4 appetisers to choose from the previous list

Starters on the table to share

Greek-style quinoa or mesclun salad
Feta cheese, cucumber, tomatoes, red onion, yoghurt sauce, mint,
green pepper and black olive

Main course

Stewed pork cheek with mashed potatoes and mushrooms
- Or -

Grilled salmon, cava sauce and sautéed vegetables

Dessert

Chocolate coulant with vanilla ice cream

Christmas sweets selection

Glass of cava

Drinks

Sparkling wines,
Marqués de Cáceres white wine,
Viña Alcorta Crianza red wine,
beer, soft drinks and water























Menu 03

Welcome cocktail

Comprising 5 appetisers to choose from the previous list

Starters on the table to share

Cherry tomato salad, buffalo mozarella with basil cream and nuts

Main course

Pork tenderloin with three peppers, roast potatoes and sautéed vegetables - Or -

Grilled tiger prawns with cuttlefish-ink black rice and curry sauce

Dessert

Chocolate and walnut brownie with vanilla ice cream

Christmas sweets selection

Glass of cava

Drinks

Sparkling wines,
Marqués de Cáceres white wine,
Viña Alcorta Crianza red wine,
beer, soft drinks and water









42,00€











Menu 04

Welcome cocktail

Comprising 5 appetisers to choose from the previous list

Starters on the table to share

Payoyo cheese salad, raspberry vinaigrette and red berries

Main course

Iberian pork confit with chimichurri sauce and roast vegetables
- Or -

Braised octopus, creamed light potatoes and black garlic aioli

Dessert

Crème brûlée with fresh red berries
Christmas sweets selection
Glass of cava

Drinks

Sparkling wines,
Marqués de Cáceres white wine,
Viña Alcorta Crianza red wine,
beer, soft drinks and water









45,00€











Conditions

* Prices apply for a minimum of 50 adults:

If this minimum is not reached, a 15% supplement will be applied per person to the price of the chosen menu.

* Conditions for confirming the reservation:

Deposit of €300 (preferably by bank transfer) on confirmation of the reservation.

Payment of the remainder of the cost: 10 days before the event. Maximum amount accepted in cash: €990.

* Confirmation of the chosen menu:

30 días antes del evento.

* Confirmation of the number of diners:

10 days before the event.

* Confirmation of the amounts of each of the main courses:

10 days before the event.









