

Cocktail Menus

Cocktail 1

Varied bite-sized wraps

Iberic ham on slate tray

Tray with varied imported and Spanish cheeses

Toast with onion confit and anchovies

Cherry tomato and goat cheese skewers

King prawns brochette with tartar sauce

Skewered octopus Galician style

Pickled mussels on a spoon with mashed potatoes

Vinegar-marinated anchovy on appetizer spoon

Smoked salmon and quail egg on a spoon

Spanish omelette cube stuffed with minced spicy sausage

Iberian ham croquettes

Bienmesabe from Cadiz

Roman style fresh calamari

Shrimp tempura

Iberian pork with mustard and wild berries

Beer

Soft drinks

Varied juices

Wine (red and white)



Price: 29 € *
VAT not included

Duration: 30 minutes

Minimum number of people: 30

*Should you prefer to celebrate it in El Mirador Room or in the swimming-pool,
you will be charged a supplement of 10€ per person

Cocktail Menus

Cocktail 2

Starters

Tasting of tramezzini bread sticks
Iberic ham with picos (Spanish breadsticks)

Chilled

Tray with varied imported and Spanish cheeses

Melon with king prawns in tartar sauce

Smoked salmon with onion confit

Pickled mussels over a bed of potato cream

Roasted cherry tomato with anchovy

Rockfish fish mousse on toast

Traditional ratatouille with roasted pork

Hot

Fish from Cadiz in adobe

Fresh calamari ragout

Iberian ham croquettes

Iberic pork shoulder marinated in soy

Beef cheeks a la vanilla

Selected pastries

Beer

Soft drinks

Varied juices

Wine (red and white)



Price 39 €*
VAT not included

Duration: 60 minutes

Minimum number of people: 30

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you will be charged a supplement of 10€ per person

Cocktail Menus

Cocktail 3

Starters

Tasting of tramezzini bread sticks
Iberic ham with picos (Spanish breadsticks)
Tray with varied imported and Spanish cheeses



Chilled

Skewered octopus Galician style
Melon with king prawns in tartar sauce
Smoked salmon with onion confit
Pickled mussels over a bed of potato cream
Avocado tartar with garlic shrimp
Rockfish fish mousse on toast
Confit roasted red peppers with Bay of Biscay anchovies
Traditional ratatouille with roasted pork

Hot

Palamós red prawn in tempura batter
Fish from Cadiz in adobe
Line-caught hake with spider crab
Fresh calamari ragout
Iberian ham croquettes
Iberian pork in adobe on hot bread
Crunchy veal tail in truffle sauce
Young ox sirloin steak brochette

Selected pastries

Beer, Soft drinks, varied juices and wine (red and white)

Price: 48 € *
VAT not included

Duration: 60 minutes

Minimum number of people: 30

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Cocktail Menus

Cocktail 4

Starters

Tasting of tramezzini bread sticks
Iberic ham with picos (Spanish breadsticks)
Tray with varied imported and Spanish cheeses

Chilled

Skewered octopus Galician style
Melon with shrimp in soy sauce
Smoked salmon with onion confit
Pickled mussels over a bed of potato cream
Roasted cherry tomato with anchovy
Type of strawberry gazpacho with lobster
Roasted red peppers with Bay of Biscay anchovies

Hot

Palamós red prawn in tempura batter
Fish from Cadiz in adobe
Line-caught hake with spider crab
Fresh calamari ragout
Monkfish with romesco sauce and crispy onion
Iberian ham croquettes
Iberian pork in adobe on hot bread
Crispy beef tail
Diced pork sirloin with mustard and red berries
Young ox sirloin steak brochette

Selected pastries

Beer, Soft drinks, varied juices and wine (red and white)

Price: 58 €*
VAT not included

Duration: 60 minutes

Minimum number of people: 30

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Cocktail Menus

Cocktail 5

Starters

Tasting of tramezzini bread sticks
Iberic ham with picos (Spanish breadsticks)
Tray with varied imported and Spanish cheeses

Chilled

Foie and apple bonbons
Skewered octopus Galician style
Melon with shrimp in soy sauce
Smoked salmon with onion confit
Pickled mussels over a bed of potato cream
Roasted cherry tomato with anchovy
Type of strawberry gazpacho with lobster
Roasted red peppers with Bay of Biscay anchovies

Hot

Shrimp tempura
Fish from Cadiz in adobe
Fresh calamari ragout
Tender cod jaw roman style with alioli
Confit cod in its pil-pil sauce
Line-caught hake with spider crab
Iberian ham croquettes
Ox cubes with boletus
Lamb with mint
Beef cheeks a la vanilla with pineapple

Selected pastries

Beer, Soft drinks, varied juices and wine (red and white)

Price: 72 €*
VAT not included

Duration: 60 minutes

Minimum number of people: 30

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you will be charged a supplements of 10€ per person**

Cocktail Menus

Cocktail 6

Starters

Tasting of tramezzini bread sticks
Iberic ham with picos (Spanish breadsticks)
Tray with varied imported and Spanish cheeses



Chilled

Scallops in romesco sauce
Skewered octopus Galician style
Smoked salmon with onion confit
Pickled mussels over a bed of potato cream
Roasted cherry tomato with anchovy
Type of strawberry gazpacho with lobster
Foie with melon
Roasted red peppers with Bay of Biscay anchovies

Hot

Confit cod in its pil-pil sauce
Line-caught hake with spider crab
Fresh calamari ragout
Tender cod jaw roman style with alioli
Crunchy veal tail in truffle sauce
Ox cubes with boletus
Lamb with mint
Suckling in its juices

Apple pie
Spanish-style French toast made with tiger nuts
Curd mousse with rosemary honey

Selected pastries

Beer, Soft drinks, varied juices and wine (red and white)



Price: 90 €*
VAT not included

***Duration: 60 minutes**

***Minimum number of people: 30**

*** Should you prefer to celebrate it in El Mirador Room or in the swimming-pool,
you will be charged a suplement of 10€ per person**