



## COCKTAIL MENU





## COCKTAIL MENU 1

### **COLD APPETIZER:**

CURED CHEESE & QUINCE JELLY BROCHETTE

CLASSIC “CORDOBÉS” SALMOREJO WITH HARD – BOILED EGG  
SHOT GLASS

MELON & CURED HAM CUBE

MINI CHICKEN SALAD IN MUSTARD SAUCE

IBERIAN CURED HAM WITH TOMATO SNACK

PIECE OF POTATO WITH ONION OMELETTE

### **HOT APPETIZER:**

MINI HOMEMADE CURED HAM CROQUETTES

CRUNCHY KING PRAWN IN ROMESCU SAUCE

“CHISTORRA” (SPICY PORK SAUSAGE) PUFF PASTRY

CRISPY CHICKEN BROCHETTE IN CURRY & MANGO SAUCE

CRUNCHY CHILI – CRAB

BLACK PUDDING, “PIQUILLO” PEPPER & APPLE ROLL

### **DRINKS:**

MINERAL WATER

SOFT DRINKS SELECTION

BEER

D.O. RUEDA WHITE WINE

D.O. RIOJA RED WINE

### **SWEETS:**

CHOCOLATE BROWNIE

### **SUPPLEMENT:**

“VALENCIAN STYLE” PAELLA 4,09 € PER PERSON VAT NOT INCLUDED

SEAFOOD PAELLA 5,45 € PER PERSON VAT NOT INCLUDED



## COCKTAIL MENU 2

### **COLD APPETIZER:**

CURED CHEESE & IBERIAN CURED HAM BOARD

WATERMELON GAZPACHO & BASIL SHOT GLASS

MINI CRAB & PRAWN VAULT AU VENT

MINI CAPRESSE SALAD

COD, ORANGE & BLACK OLIVE TARTAR

SMOKED SALMON WITH FRESH CHEESE & SPINACH MINI ROLL

AVOCADO WITH CRISPY GREEN PLANTAIN

### **HOT APPETIZER:**

CURED HAM & BLACK PUDDING CROQUETTES VARIETY

MUSSELS IN BATTER DELIGHTS

BABY CUTTLEFISH IN ITS INK CRAVING

GOAT CHEESE & QUINCE JELLY PUFF PASTRY

YAKITORI CHICKEN BROCHETTE WITH SOY & SESAME

STEWED VEAL & CRISPY CORN CHIP

MINI BEEF BURGER WITH ONION & MUSTARD SAUCE

### **DRINKS:**

MINERAL WATER

SOFT DRINKS SELECTION

BEER

D.O. RUEDA WHITE WINE

D.O. RIOJA RED WINE

### **SWEETS:**

ASSORTED MINI CAKE

### **SUPPLEMENT:**

“VALENCIAN STYLE” PAELLA 4,09 € PER PERSON VAT NOT INCLUDED

SEAFOOD PAELLA 5,45 € PER PERSON VAT NOT INCLUDED



## COCKTAIL MENU 3

### **COLD APPETIZER:**

IBERIAN CURED HAM & CURED SHEEP CHEESE BOARD

MELON CREAM WITH CURED HAM SHAVINGS

QUINOA & BULGUR SALAD WITH LIME & CORIANDER

SMOKED SALMON & AVOCADO CEVICHE

GOUDA CHEESE, SWEET HAM & ARUGULA SANDWICH

HUMMUS IN PAPRIKA WITH PITA BREAD

BEETROOT & APPLE TARTAR WITH YUCCA CHIPS

MACKEREL "AGUACHILE" & MINI EAR OF CORN

### **HOT APPETIZER:**

ASSORTED CURED HAM & BABY CUTTLEFISH CROQUETTES

BLACK PUDDING, "PIQUILLO" PEPPER & APPLE ROLL

MUSSELS IN BATTER DELIGHTS

FETA CHEESE & MINT SAMOSA IN SWEET CHILI SAUCE

DUCK BROCHETTE IN ORANGE SAUCE

OCTOPUS & SALMON ROE CUBE WITH CELERY & GINGER CREAM

CREAMY POTATOES IN SPICY "BRAVA" SAUCE

MARINATED LAMB BROCHETTE IN YOGURT & MINT SAUCE

### **DRINKS:**

MINERAL WATER

SOFT DRINKS SELECTION

BEER

D.O. RUEDA WHITE WINE

D.O. RIOJA RED WINE

### **SWEETS:**

CHOCOLATE BROWNIE

### **SUPPLEMENT:**

"VALENCIAN STYLE" PAELLA 4,09 € PER PERSON VAT NOT INCLUDED

SEAFOOD PAELLA 5,45 € PER PERSON VAT NOT INCLUDED



## COCKTAIL MENU 3

### COLD APPETIZER:

IBERIAN CURED HAM & CURED SHEEP CHEESE  
BOARD

MELON CREAM WITH CURED HAM SHAVINGS  
QUINOA & BULGUR SALAD WITH LIME &  
CORIANDER

SMOKED SALMON & AVOCADO CEVICHE  
GOUDA CHEESE, SWEET HAM & ARUGULA  
SANDWICH

HUMMUS IN PAPRIKA WITH PITA BREAD  
BEETROOT & APPLE TARTAR WITH YUCCA CHIPS  
MACKEREL "AGUACHILE" & MINI EAR OF CORN

### BEBIDAS:

AGUA MINERAL,  
SELECCIÓN DE REFRESCOS,  
CERVEZA,  
VINO BLANCO VERDEJO D.O. RUEDA,  
VINO TINTO CRIANZA D.O. RIOJA,

### HOT APPETIZER:

ASSORTED CURED HAM & BABY CUTTLEFISH  
CROQUETTES

BLACK PUDDING, "PIQUILLO" PEPPER & APPLE  
ROLL

MUSSELS IN BATTER DELIGHTS

FETA CHEESE & MINT SAMOSA IN SWEET CHILI  
SAUCE

DUCK BROCHETTE IN ORANGE SAUCE

OCTOPUS & SALMON ROE CUBE WITH CELERY &  
GINGER CREAM

CREAMY POTATOES IN SPICY "BRAVA" SAUCE

MARINATED LAMB BROCHETTE IN YOGURT & MINT  
SAUCE

### POSTRE:

REPOSTERÍA VARIADA  
SURTIDO DE MACARONS

### SUPPLEMENT:

"VALENCIAN STYLE" PAELLA 4,09 € PER PERSON VAT NOT INCLUDED

SEAFOOD PAELLA 5,45 € PER PERSON VAT NOT INCLUDED



# COCKTAIL MENU

## PRICE PER PERSON :

**CÓCTEL N°1: 25,45 €**

**CÓCTEL N°2: 29,09 €**

**CÓCTEL N3: 32,73 €**

**CÓCTEL N°4: 40,00€**

---

## GENERAL CONDITIONS:

### ALL OUR COCKTAILS INCLUDE:

- WAITER SERVICE.
- OUR COCKTAILS REQUIRE A MINIMUM OF 30 PEOPLE PER GROUP. IN CASE OF BEING LESS ASK FOR NEW CONDITIONS.
- THE CHOSEN COCKTAIL AND NUMBER OF ATTENDEES MUST BE COMMUNICATED AT LEAST 7 DAYS BEFORE THE DATE OF THE EVENT.
- 10% VAT NOT INCLUDED.

## CURRENT PRICES VALID FOR 2017

Our establishment is in compliance with Spanish law R.D. 1420/2006 concerning the prevention of anisakis.  
REGLAMENT (EU) N° 1169/2011

The dishes on our menus may contain, directly or indirectly, allergenic substances included in the new european regulations on food safety, such as dairies, eggs, nuts or soy, among others. Don't forget to notify us in advance if any attendee has any alimentary allergy or intolerance. Ask our staff for more information.