



## BUFFET MENU



### **SALAD BUFFET:**

LETTUCE MIXTURE, TOMATOE, PURPLE UNION, SWEET  
CORN, GRATED CARROTS, GRATED BEETROOT, WHITE

ASPARAGUS, TUNA, BLACK OLIVES, BOILED EGGS

DRESSINGS: MUSTARD VINAIGRETTE, LEMON AND LIME

VINAIGRETTE, BALSAMIC MAYONNAISE

COMPOSE SALAD: CESAR SALAD WITH MARINATED  
CHICKEN AND PARMESAN

VEGETARIAN: COCA OF GRILLED ASPARAGUS WITH  
ROMESCO SAUCEDE

### **SEASON CREAM:**

COLD: ANDALUCIAN GAZPACHO WITH ITS GARNISH

HOT: TENDER ZUCCHINI CREAM WITH GOAT CHEESE

MEAT: VEAL GOULASH STEW WITH MUSHROOMS

FISH: SEAFOOD STEW WITH SQUID AND PRAWNS

GARNISH: PILAF RICE

### **DESSERT:**

SEASONAL FRUITS CARPACCIO

CHOCOLATE BROWNIE

CHEESE AND RASPBERRY CAKE



# **BUFFET**

## **MENU**



### **DRINKS:**

MINERAL WATER

SOFTDRINKS SELECTIONS

BEER

D.O. RUEDA, WHITE WINE

D.O. RIOJA, RED WINE

COFFEE OR HERBAL TEA

## **SALAD BUFFET:**

LETTUCE MIXTURE, TOMATO, PURPLE UNION, SWEET CORN,  
GRATED CARROTS, GRATED BEETROOT, WHITE ASPARAGUS,  
TUNA, BLACK OLIVES, BOILED EGGS

DRESSINGS: MUSTARD VINAIGRETTE, LEMON AND LIME  
VINAIGRETTE, BALSAMIC MAYONNAISE

COMPOSE SALAD: PASTA PESTO GENOVESE WITH TOMATO  
CHERRY AND ARUGULA SALAD

VEGETARIANO: WOK OF VEGETABLES AND NOODLES WITH SOY  
SAUCE AND GINGER

## **SEASON CREAM:**

COLD: CLASSIC CORDOBÉS SALMOREJO WITH CURED HAM AND  
BOILED EGG

HOT: PUMPKIN CREAM, CARROT AND FRESH CHEESE

MEAT: CHICKEN BREAST STUFFED WITH BACON, CHEESE AND  
SPINACH WITH MUSTARD SAUCE

FISH: COD LOIN GRATIN WITH SOFT ALIOLI

GARNISH: PROVENÇAL CANDIED POTATOES

## **DESSERT:**

SEASONAL FRUITS CARPACCIO  
YOGURT MOUSSE WITH RED BERRIES  
3 CHOCOLATES CAKE



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## **MENU**



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SOFTDRINKS SELECTIONS

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D.O. RUEDA, WHITE WINE

D.O. RIOJA, RED WINE

COFFEE OR HERBAL TEA



### **SALAD BUFFET:**

LETTUCE MIXTURE, TOMATO, PURPLE UNION, SWEET CORN,  
GRATED CARROTS, GRATED BEETROOT, WHITE ASPARAGUS,  
TUNA, BLACK OLIVES, BOILED EGGS

DRESSINGS: MUSTARD VINAIGRETTE, LEMON AND LIME  
VINAIGRETTE, BALSAMIC MAYONNAISE

COMPOSE SALAD: LETTUCE MIXTURE AND SPINACH WITH  
SMOKED SALMON, BOILED EGGS, PICKLES AND TARTAR SAUCE

VEGETARIAN: GRATIN SPINACH CANNELLONI

### **SEASON CREAM:**

COLD: WATERMELON AND TOMATO SOAP WITH BASIL

HOT: GREEN PEAS CREAM WITH CURED HAM

MEAT: IBERIAN SERLOIN WITH BLUE CHEESE SAUCE

FISH: "GALICIAN STYLE" HAKE WITH SPINACH

GARNISH: PEPPER POTATOES PARMENTIER

### **DESSERT:**

SEASONAL FRUITS CARPACCIO

VANILLA PROFITEROLES

CHOCOLATE CAKE

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## **MENU**



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D.O. RIOJA, RED WINE

COFFEE OR HERBAL TEA



### **SALAD BUFFET:**

LETTUCE MIXTURE + DUO OF LETTUCES ( LOLLO ROSSO Y BATABIA ),  
TOMATE CHERRY, TENDER SPRING ONION, WHITE ASPARAGUS, BLACK  
OLIVES AND GREEN, BOILED EGGS, MOZZARELLA PEARL, MINI CORN COBS,  
CROUTONS , GRATED CARROTS, GRATED BEETROOT, SWEET & SOUR  
PICKLES, DRY FRUITS AND TUNA

DRESSINGS: MUSTARD VINAIGRETTE, LEMON AND LIME VINAIGRETTE,  
PEPPER VINAIGRETTE AND SPICES, BALSAMIC MAYONNAISE  
COMPOSE SALAD: TUDELA BUDS WITH SMOKED COD AND PIQUILLO PEPPER  
VEGETARIAN: ZUCCHINI AND TOMATO PUFF PASTRY, WITH WALNUTS AND  
BLUE CHEESE

### **SEASON CREAM:**

COLD: STRAWBERRY GAZPACHO  
HOT: SEAFOOD BISQUE WITH MUSSELS, PRAWNS AND CUTTLEFISH  
SEA AND MOUNTAIN “PAELLA”  
MEAT: CANDIED IBERIAN PREY SCALLOPS  
FISH: SEA BASS “MADRILEÑA STYLE”  
GARNISH: SAUTEED VEGETABLE STEW, AND POTATOE AND MUSHROOM  
CAKE GRATIN

### **DESSERT:**

FRUITS BROCHETTE  
TIRAMISÚ  
MINI ASSORTED PASTRY



# BUFFET

## MENU



### **DRINKS:**

MINERAL WATER  
SOFTDRINKS SELECTIONS  
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D.O. RIOJA, RED WINE  
COFFEE OR HERBAL TEA

# BUFFET MENU

## PRICE PER PERSON :

**BUFFET MENU N°1: 25,00 €**

**BUFFET MENU N°2: 29,09 €**

**BUFFET MENU N°3: 33,18 €**

**BUFFET MENU N°4: 37,27 €**

## GENERAL CONDITIONS :

### ALL OUR SPANISH WINES INCLUDE:

- WAITER SERVICE.
- OUR BUFFET REQUIRE A MINIMUM OF 30 PEOPLE PER GROUP. IN CASE OF BEING LESS ASK FOR NEW CONDITIONS.
- THE CHOSEN BUFFET AND THE NUMBER OF ATTENDEES MUST BE CONFIMED AT LEAST 7 DAYS BEFORE THE DATE OF THE EVENT.
- DON´T FORGET TO NOTIFY IN ADVANCE IF ANY ATTENDEE HAS ANY ALIMENTARY ALLERGY.
- 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.