

WORKSHOP & GROUP MENU

Information & bookings:

Name: _____

E - Mail: _____

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.

COCKTAIL 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 romesco sauce

“chistorra” (spicy pork sausage) puff pastry

Crispy chicken brochette in curry & mango sauce

Crunchy chili – crab

Black pudding, “Piquillo” pepper & apple roll

SWEETS:

Chocolate brownie

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

SUPPLEMENT:

“Valencian style” Paella 4,50 € per person VAT included

Seafood Paella 6,00 € per person VAT included

COCKTAIL 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

SWEETS:

Assorted mini cake

DRINKS:

Mineral Water

Soft drinks selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

SUPPLEMENT:

“Valencian style” Paella 4,50 € per person VAT included

Seafood “Paella” 6,00 € per person VAT included

COCKTAIL 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

SWEETS:

Chocolate brownie

DRINKS:

Mineral Water

Soft Drinks selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

SUPPLEMENT:

“Valencian style” Paella 4,50 € per person VAT included

Seafood Paella 6,00 € per person VAT included

COCKTAIL 4

COLD APPETIZER:

Bellota Iberian cured pork cuts board (cured ham, cured loin,
“chorizo” & salami)

Parmiggiano cheese wedge with red fruit

Strawberry & raspberry gazpacho

Foie mousse in Port sauce with smoked corn powder

Mini vault au vent stuffed with cod brandade & sweet pepper

Beef tartar with parmiggiano cheese

Duck confit salad with blueberries & dried peach

Salmon & avocado ceviche on lime slice

Beetroot & apple tartar with yucca chips

Octopus & tomato “aguachile”

SWEETS:

Assorted mini cake

Assorted “macaron” cake

DRINKS:

Mineral Water

Soft Drink Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

HOT APPETIZER

Assorted cured ham & spider crab croquettes

Mini partridge ball with sesame in Perigord sauce

Crunchy scallop in peppers mayonnaise

Chili-crab ravioli

Our version of creamy potatoes in spicy “brava” sauce

Stewed veal & crispy corn chip

Beef sirloin brochette in mushroom sauce

Candied & crunchy suckling pig in Hoisin sauce

Provençal lamb dice

Tuna tataki with sweet & sour kimchi

SUPPLEMENT:

“Valencian style” Paella 4,50 € per person VAT included

Seafood Paella 6,00 € per person VAT included

COCKTAILS

Price per person :

Cocktail 1:	28,00 €
Cocktail 2:	32,00 €
Cocktail 3:	36,00 €
Cocktail 4:	44,00 €

GENERAL CONDITIONS:

All our cocktails include:

- Waiter service.
- Private area for cocktail 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 included.

Current prices valid for 2017