

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.

FINGER FOOD 1

Mini Caesar salad with chicken & parmiggiano

Mushroom & truffle cream

Brie cheese & Iberian cured ham “quesadilla”

Roasted chicken croquettes

Teriyaki chicken brochette with sesame

Seasoned beef Durüm in yoghurt & mint sauce

Mini cheese burger

Anchovies in tempura with lime mayonnaise

Seasonal fruit brochette

Chocolate brownie

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, tea & herbal

FINGER FOOD 2

Mini diced vegetable salad with tuna belly loins

Watermelon & basil gazpacho

Mini quinoa & bulgur salad with vegetables

Roast beef, arugula & truffled cheese sandwich

Tomato in lemon & smoked anchov on crystal bread toast

White “butifarra” sausage, cucumber & Hoisin sauce bao bun

Philly cheesesteak with mushroom & brie cheese

Gnocchi au gratin in Genovese pesto

Tuna tataki with sweet & sour kimchi

Sea bass & prawns ceviche

Seasonal fruit brochette

Assorted mini cake

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, tea & herbal tea

FINGER FOOD 3

Diced vegetable salad with prawns & pineapple

Mini Capresse salad

Asparagus shoot & citric mayonnaise

Iberian cured ham & tomato on crystal bread toast

Classic “Cordobés style” salmorejo with almond

Chicken & avocado taco with “pico de gallo” garnish

Octopus brochette with celery & ginger cream

Classic “Manchego pisto” with egg casserole

Roasted vegetables & goat cheese flat bread

Mini smoked salmon roll with cream cheese & spinach

Seasonal fruit brochette

Assorted mini cake & macaron cake

DRINKS:

Mineral Water

Soft Drinks Selection

Beer

D.O. Rueda White Wine

D.O. Rioja Red Wine

Coffee, tea & herbal tea

FINGER FOODS

Price per person :

Finger buffet 1:	26,00 €
Finger buffet 2:	29,50 €
Finger buffet 3:	33,00 €

GENERAL CONDITIONS:

All our finger foods include:

- Waiter service.
- Private area for finger food service.
- Our finger food require a minimum of 20 people per group. In case of being less, ask for new conditions.
- The chosen finger food 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