



## Cocktails

### A1 Welcome Drink

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Mineral Water, Manzanilla  
Cruzcampo Beer and Light Beer  
Coke and Coke Light and Lemon Refreshments

### All cocktails include the drinks in the A1 Welcome Drink

### A2 Andalusian Cocktail

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Large Marinated Olives  
Toasted Almonds with Coarse Salt  
Potato Chips fried in Olive Oil  
Corn Chips with Home Made Guacamoles  
Iberian Chorizo With Bread Sticks  
Thin Toasts with Tuna, Tomato, Onion, Mayo

### A3 Andalusian Cocktail 3

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Large Marinated Olives  
Toasted Almonds with Coarse Salt  
Potato Chips fried in Olive Oil  
Corn Chips with Home Made Guacamoles  
Iberian Chorizo With Bread Sticks  
Thin Toasts with Tuna, Tomato, Onion, Mayo  
Cured 100 % Sheeps Milk Cheese, Manchego Style  
Toasts with Tomato and Anchovies  
Spanish Potato Omelette  
Andalusian Gazpacho served in a low glass

### A4 Andalusian Cocktail 4

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Olives, Almonds, Potato  
Corn Chips with Home Made Guacamole  
Iberian Chorizo With Bread Sticks  
Thin Toasts with Tuna, Tomato, Onion, Mayo  
Cured 100 % Sheeps Milk Cheese, Manchego Style  
Toasts with Tomato and Anchovies  
Toasts with Pork Loin on Spicy Garlic Mayonaise  
Tumaca Toasts with Garlic, Tomato, Olive Oil and Serrano Ham  
Spanish Potato Omelette  
Andalusian Gazpacho served in a low glass  
Cream of Zucchini, with a Cheese Cracker  
Small Spicy Green Peppers, Fried  
Iberian Ham Croquettes  
Dices of Hake, Fried  
Mango and Passion Fruit Sherbet with Cava

### FAQs

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The cocktails below have been prepared to be served before a dinner or lunch. They length of them is normally 10 minutes on arrival when only drinks are served, and then 5 minutes per item, which are served in the order listed.

Wines are not included in the cocktails and are budgeted additionally. An excellent and timely service is guaranteed, with at least one experienced waiter for every 8 guests.

### A5 French Cocktail

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French Champagne  
A Selection of Various Foies  
A Selection of Cheses  
A Seleccion of Breads, Dried Fruits and Marmelad

### A6 English Cocktail

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Carrot Sticks and Radishes  
Crackers with Cheddar and Stilton Blue Cheese  
Smoked Cod on Toast  
Smoked Salmon on a Cucumber  
Green Asparragus with Goat Cheese  
Cream of Zucchini, with a Cheese Cracker  
Mini- Vol au Vent with a Cream of Mushrooms and Bacon  
Baked Beans in an earthenware small pot, with Tomato and T  
Toast with Roast Beef and Mustard  
Lemon and Pear Sherbet with Mint and Lemon Rind

### A7 Tasting Cocktail

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Toasted Almonds with Coarse Salt  
Caña de Lomo Ibérica de Bellota - Cured Pork Loin  
Corn Chips with Home Made Guacamole  
A Selection of Cheses with Breads, Dried Fruist, M  
Thin Toasts with Tuna, Tomato, Onion, Mayo  
Skewer with Mozzarella, Avocado and Tomato  
Swordfish Carpaccion with Small Salad  
Small Spicy Green Peppers, Fried  
Pimientitos Chicos Picantes, Rebozados  
Pisto Vegetable Ratatauille with a Quail's Egg  
Mushroom Croquettes  
Dices of Hake, Fried  
Small Breaded Steaks  
Fresh Fruit Skewers  
Lemon and Pear Sherbet with Mint and Lemon Rind



## G1

Salmorejo, a Cold Thick Tomato Soup with Iberian Ham, Hard Egg and Olive Oil

Gilt Edge Bream Filet with Green Asparragus on a Purée of Zucchini

Cheesecake with Wild Berries and a Blackberry Coulis

## G2

Millefeuille with a Cream of Fresh Artichokes and Mushrooms

Swordfish Steak with a Grated Vegetables Cake, Small Potatoes and a Thyme and Rosemary Sauce

Peach Mousse with Slices of Kiwi and Orange

## G3

Millefeuille with a Sauce of Bechamel and Shrimps

Home-Marinated Salmon with Toasts, Butter, diced Onion, Capers, a Small Escarole Salad and a Greviche Hard Egg and Olive Oil Sauce.

Tarta Tatin with Caramel and Cream

## G4

Rucula Salad with Avocados, Duck Ham, Pear and a Raspberry Vinaigrette

Wild Corvina Loin Cuts with a Julienne of Leeks, Marinated and Dried Tomatoes, a Zucchini and Mashed Potato Cake, and a Sauce of Fennel

Corvina (*Argyrosomus Regius*) is a Meagre or Stone-Basse, a large carnivore fish that lives in the Atlantic and weighs 10 to 40 kg.

Tartlet with Pear and Quince Jelly, with a sherbet of Peach or Mango, depending on season.



## G5

Cream of Fresh Vegetables with slices of Iberian Ham, Coriander and a Parmesan Cracker

Beef Stroganoff  
Beef Steak cut in slices with Linguini and Mushrooms in Sauce

Tropical Fruits Salad (Mango, Pineapple and Papaya) in a Juice of Watermelon in summer, Oranges in Winter with unflavored Ice Cream

## G6

Aubergine Parmigiana - with Zucchini, Mozzarella, Basil, on a Light Tomato Sauce

Turkey with Braised Apples, Pear Purée, Dried Prunes and a Blackberry Marmelade

Basket with Strawberry and White Chocolate Ice Creams, with Fresh Raspberries and a Sabayon Sauce with Cointreau

## G7

Cold Cream of White and Green Asparragus, with Clams and Scallops, and a scent of Coriander

Roast Beef with a flavouring of Thyme and Rosemary, with Small Potatoes, Small Carrots, Diced Zucchini and a Bearnaise Sauce.

Crepes Soufflé with a Cream of Chestnuts, Powder Sugar and Whipped Cream

## G8

Millefeuille with Caramelized Apples and Mango, with Sautéed Fresh Foie and a Sauce of Grapes (in season)

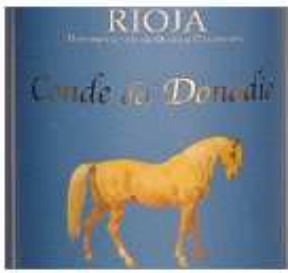
Ox Sirloin Steak with Spinach, Dried Prunes and Toasted Pinenuts, with a Gratin Potato Cake, Apples Purée, a Marron Glacé and a Sauce with Old Mustard

Crepes Suzette with a Sauce of Oranges with Grand Marnier and Powdered Sugar and a Peach Ice Cream



## Rioja

## Tintos



**Conde del Donadío**

Rioja - Crianza  
Tempranillo



**Azpilicueta**

Rioja - Crianza  
Tempranillo



**Viña Alberdi**

Rioja - Crianza  
Tempranillo



**Muga**

Rioja - Crianza  
Tempranillo



**Marqués Riscal**

Rioja - Reserva



**M de Murrieta**

Rioja - Reserva



**Viña Ardanza**

Rioja - Reserva



**Roda I**

Rioja - Reserva

## Ribera del Duero



**Prado Rey**

Ribera del Duero  
Crianza



**Condado Haza**

Ribera del Duero  
Crianza - Alejandro Fdez.



**Bohórquez**

Ribera del Duero  
Crianza



**Alión**

Ribera del Duero  
Reserva

## Prioratos y Otras D.O.



**Les Terrasses**

Priorato - Alvaro Palacios  
Crianza



**Mauro**

Castilla y Leon  
Vendimia Seleccionada



**Abadía Retuerta**

Castilla y Leon  
Selección Especial



**Gran Feudo**

Navarra  
Viñas Viejas

Las fotografías no tienen carácter contractual. La etiqueta puede cambiar y la añada también.





## Rueda

## Blancos



**Sanz**  
Rueda  
Verdejo



**Aura**  
Rueda  
Verdejo



**M. Riscal**  
Rueda  
Sauvignon Blanc



**Rueda**  
Limousin - Fermentado

## Rioja



**Monopole**  
Rioja



**Muga**  
Rioja  
Fermentado en Barrica

## Albariño



**Martin Codax**  
Albariño Rias Baixas



**Pazo de Señorans**  
Albariño Rias Baixas

## Otras D.O.



**Gadir**  
Cadiz - Osborne  
Palomino - Chardonnay



**Basa**  
Rueda  
Verdejo



**Viñas del Vero**  
Somontano  
Chardonnay



**Gran Feudo**  
Chardonnay

## Cavas y Champagne



**Anna Codorniu 5 €**  
Cataluña



**Non Plus Ultra**  
Cataluña



**Gramona Imper.**  
Cataluña



**Taittinger**  
Reims - Champagne

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## Canapés para Cócteles



Cogollos con Maiz y Cebollita



Endivias con Roquefort y Piñones



Espárragos Verdes con Mousseline de Azafran



Hojaldrito con Guacamole



Tomatito Cherry con Guacamole



Salmón Marinado sobre Pepino



Queso de Oveja con Membrillo



Tostadita de Anchoa sobre Salmorejo



Carne Mechada sobre Tostadita con Alioli



Merluza en Taquitos, Rebozada



Bistelitos Empanados



Sorbete de Pera con Hierbabuena





## Purés y Ensaladas



Salmorejo o Gazpacho



Sopa Fria de Almendras  
con Fruta



Crema de Melón con  
Mandarina y Pimienta



Puré de Remolacha



Puré de Calabacines



Pureé de Espinacas con  
Merluza



Ensalada de Rucula con  
Aguacte y Jamón



Ensalada de Rucula con  
Higos, Ciruelas y Queso



Ensalada de Escarola con  
Judias y Lubina



Berros con Tostaditas  
Queso de Cabra y



Aubergine Parmigiana  
sobre Salsa Tomato



Verde con Esparragos, Setas y  
Merluza Rebozada



## Pescados



Tartar de Atún  
sobre Pepino



Tartar de Sepia con  
Champiñones



Pastel de Salmón con  
Ensaladita



Salmón Marinado  
Ensaladita y Tostaditas



Pastel de Lubina,  
Esparragos Hierbabuena



Hojaldre con Bechamel y  
Langostinos



Hojaldre con Clam  
Chowder



Marmitako de Bonito



Dorada con Esparragos y  
Pure Calabacines



Merluza con Habas y  
Zanahoria en Salsa Verde



Corvinata al Horno  
con Tomate a la Plancha



Lomos de Lubina con  
Apio y Ensaladita





## Carnes

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Beef Stroganoff con  
Arroz Blanco y Champiñones



Estofado Borgoñés de  
Buey



Arroz con Perdiz



Brocheta de Cordero con  
Linguini



Medallones de Solomillo  
de Cerdo Rebozados con



Solomillo de Ciervo con  
Salsa Cazadora y Pastel



Pavo con Hojaldre,  
Ciruelas, Manzana,



Faisán con Timbal de  
Patatas y Salsa



Hojaldre con Foie y  
Manana Caramelizada



Solomillo Trufado con  
Cebollitas, Berenjenas



Magret de Pato 3 Salsas



Solomillo de Buey con  
Salsa de Mostaza





## Postres

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Melón con Sorbete  
Frambuesa



Macedonia Tropical con  
Jugo de Sandía y Helado



Manzana Caramelizada con  
Shortbread, Nata Montada y



Bol de Helados Rojos



Canasta de Helados con  
Sabayon



Tartaleta de Frambuesas



Tartaleta de Queso con  
Frutos Rojos



Strudel de Manzana



Brownie con Helado



Hojaldre de Pera y  
Membrillo



Crepes de Manzana



Tartaleta de Manzana