



Cocktail (1:30 hours)

COCKTAIL 1 **49 €**

5 cold dishes + 5 hot dishes
+ desserts + 1 station

COCKTAIL 2 **65 €**

5 cold dishes + 5 hot dishes
+ desserts + 2 stations

COCKTAIL 3 **74 €**

6 cold dishes + 6 hot dishes
+ desserts + 3 stations

COLD SELECTION (served on trays)

- Caesar salad with endives, chicken, pesto mayonnaise and parmesan cheese
- Cones with foie gras, corn crumble and chives
- Roasted vegetable tart with salted and fresh cured Cantabrian anchovies
- Mexican corvina ceviche, avocado and jalapeño
- Assortment of Iberian cold cuts with artisanal crackers and breadsticks
- Russian salad with tuna, shrimp, mango and roasted pepper vinaigrette
- Manchego and Idiazábal cheese platter with olive bread
- Spicy salmon tartare with avocado, soy and sesame
- Cordoba salmorejo (cold tomato soup) with egg and Iberian ham
- Strawberry gazpacho shot with basil oil

Beverage package included:

- Select wine appetiser

HOT SELECTION (served on trays)

- Mini sandwich with Spanish tortilla and chistorra
- Creamy Spanish stew croquettes with light aioli
- Creamy cod croquettes with ajoarriero sauce
- Molletes sandwiches with tender beef, manchego cream and sprouts
- Free-range chicken yakitori with teriyaki sauce
- Truffle risotto with porcini mushrooms and parmesan cheese
- Creamy orzo with vegetables, shrimp and mascarpone
- Three-cheese flatbread with rocket salad and Serrano ham
- Vegetable and goat cheese dumplings, coriander dressing
- Oxtail stew vol-au-vent, honey and cinnamon sauce

DESSERT BUFFET

- Assortment of glasses
- Assortment of tartlets
- Chocolate éclairs
- Chocolates and truffles

Prices per person · VAT not included



Stations to choose from

IBERIAN CURED MEATS BUFFET

- Grain-fed Iberian ham
- Iberian pork loin
- Iberian acorn-fed chorizo
- Iberian acorn-fed sausage
- Mini fuet sausages
- Selection of olives, oils and pickles
- Ciabatta bread / tomato / olive oil

SUSHI STATION

- Tuna nigiri
- Salmon nigiri
- Butterfish nigiri
- California roll
- Salmon, avocado and cream cheese roll
- Spicy tuna roll

BUFFET OF SPANISH CHEESES

(EXAMPLE, SUBJECT TO SEASON AND MARKET)

- Majorero (goat, Fuerteventura)
- Aged Manchego (sheep, DO Manchego)
- La Peral, blue (cow, Asturias)
- Capera, creamy with washed rind (goat, Extremadura)
- Smoked Idiazábal (sheep, Basque Country)
- Semi-cured Mahón (cow, Balearic Islands)
- Selection of breads and crackers
- Mix nuts / jelly / jams

Prices per person · VAT not included



Stations to choose from

MEXICAN STATION

- Roasted pork tacos
- Cochinita pibil
- Spicy chicken quesadillas
- Courgette flower quesadillas
- Guacamole
- Mexican seafood ceviche (octopus, shrimp, corvina)
- Selection of salsas and corn tortilla chips

MEAT STATION

- Hot dog with crispy onion and cheddar
- Pulled pork medianoche sandwiches with cabbage salad
- Chicken Buffalo wings
- Angus mini burgers
- BBQ pork ribs

RICE STATION (CHOOSE 2)

- Creamy rice with monkfish and shrimp
- Black rice with calamari
- Truffle risotto with porcini mushrooms and parmesan cheese
- Risotto with green asparagus and parmesan cheese
- Fideuá with ribs and mushrooms

EXTRAS FOR ANY RECEPTION

SERRANO HAM STATION

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|-------------------------|---------|
| • Grain-fed Iberian ham | 8€/pax |
| • Acorn-fed Iberian ham | 12€/pax |
| • Ham carver | 250€ |

DANIEL SORLUT OYSTER STATION WITH SHUCKER

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| • Spéciale Daniel Sorlut (100 oysters) | 450€ |
| • Fine de Claire Label Rouge (100 oysters) | 400€ |
| • Oyster shucker | 250€ |

SUSHI STATION BY KABUKI

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|---------------------------------------|---------|
| • Variety of nigiri, maki and sashimi | 12€/pax |
| • Sushi chef | 250€ |

Prices per person · VAT not included