



COCKTAILS FOR EVENTS

OPTION 3

Iberian pork shoulder

Mini-skewer of cheese marinated in oil, anchovy and tomato

Empanada with burrata and spearmint pesto

Cod croquettes

Croissants filled with spider-crab meat

Orly-style prawns in their own sauce

Chargrilled artichokes with chilled garlic and almond soup

Chargrilled tuna with salmorejo

Grilled diced Iberian “secreto” (marbled pork fillet) with ajillo garlic potatoes

Mille feuilles with cream and strawberries

Fruit skewers with saffron syrup

Macaroons from Torreblanca

Almond tart

TRAY OF BEERS AND SOFT DRINKS

RED AND WHITE WINE (RIBERA DEL DUERO AND RUEDA)

DESSERT CAVA

PRICE: 80€, V.A.T. INCLUDED