



Coctel Menu

Appetizers

TRADITIONAL SALMOREJO

BEETROOT SALMOREJO

IBERIAN HAM

CHEESE

PRAWN ENSALADILLA TARTLET

SPOONS OF ESCALIVADA WITH TUNA BELLY

SPANISH OMELETTE WITH KIMCHI SAUCE

CRISPY KING PRAWNS

ASIAN-STYLE KING PRAWN SKEWER

MINI FOCACCIA WITH SEASONAL VEGETABLES AND GOAT CHEESE

IBERIAN PORK SHOULDER MOLLETE

SPRING MOLLETE

TOAST WITH IBERIAN PORK SECRETO AND SAUTÉED VEGETABLES

CREAMY CROQUETTES

TUNA BELLY AND RATATOUILLE EMPANADILLA

BLACK PUDDING CIGARS WITH PINE NUTS

Main Course

SIRLOIN STEAK WITH FRIES AND BURGUNDY SAUCE

HORNO MINI BURGER

Dessert

ASSORTED DESSERTS



Coctel Menu

Option 1

CHOOSE 6 APPETIZERS + 1 MAIN COURSE + DESSERT

Option 2

CHOOSE 8 APPETIZERS + DESSERT

**40€
PER PERSON**

GENERAL CONDITIONS

- The reservation waiting time is a maximum of 30 minutes.
- To confirm the reservation, a 50% deposit of the total event cost must be paid. The remaining balance is due on the day of the event.
- In case of cancellation less than 7 days prior to the event, the deposit will NOT be refundable.
- The maximum menu service time is 120 minutes.
- The open bar begins with the first course and ends once dessert has been served. Included drinks: draft beer, soft drinks, water, and house white and red wine. Coffee is NOT included in the menu price.
- Drinks consumed before or after the menu will be charged separately and must be paid at the time of consumption.
- Allergies or intolerances must be notified at least one week in advance.
- If an invoice is required, it must be requested before the event, providing all necessary information. The invoice will be issued once the event has concluded to allow for any adjustments.
- Once the event has ended, the reserved space will be made available to the venue again.