

BUFFET

OPTION 1

Crudites to make your own salad

(assorted lettuces, tomato, asparagus, endives, heart lettuce, palm hearts, carrot, beetroot, tuna, olives, pickles, aromatic oils and assorted vinegars)

“Tapa” of acorn ham with bread in tomato

Russian salad

Mint tabbouleh with raisins and pine nuts

Tomato and mozzarella salad

Avocado and mango salad

Cold vegetable soup with its toasts (spring/summer)

Vegetable cream (autumn/winter)

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Sea bass trunk baked in traditional style

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Pork tournedos in red wine

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Assortment of savage rice and vegetables in wok

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Assorted international cheeses

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Assorted cakes and fruits

DRINKS

Mineral water

White wine Lasurreal Blanc D.O. Catalunya

Red wine Marqués de Mundáiz Crianza D.O Rioja

Coffees & herbal teas

Price per person: 47,27 € + 10 % VAT

***Extra charge terrace service per person: 20 € + 10 % VAT**

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.

BUFFET

OPTION 2

Crudites to make your own salad
(assorted lettuces, tomato, asparagus, endives, heart lettuce, palm hearts, carrot, beetroot, tuna, olives, pickles, aromatic oils and assorted vinegars)

“Tapa” of acorn ham with bread in tomato

Baby beans in mushrooms oil and parmesan cheese

Smoked salmon salad with mango

Russian salad

Vermicelli noodles paella with garlic sauce

Melon cream with crunchy bacon (spring/summer)

Mushrooms cream with truffle (autumn/winter)

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Rock fish stew

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Meat balls stewed with vegetables

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Assorted of sauteed vegetable stew and english fresh pasta

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Assorted international cheeses

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Assorted cakes and fruits

DRINKS

Mineral water

White wine Lasurreal Blanc D.O. Catalunya

Red wine Marqués de Mundáiz Crianza D.O Rioja

Coffees & herbal teas

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OPTION 3

Crudites to make your own salad

(assorted lettuces, tomato, asparagus, endives, heart lettuce, palm hearts, carrot, beetroot, tuna, olives, pickles, aromatic oils and assorted vinegars)

“Tapa” of acorn ham with bread in tomato

Caprese salad with mozzarella and anchovies

Russian salad

Fresh pasta salad

Chicken and beans salad

Tomato cream in basil (spring/summer)

Cauliflower cream in truffle oil (autumn/winter)

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Hake supreme in tender garlic

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Boneless leg of lamb

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Assorted vegetable ratatouille and stewed peas

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Assorted international cheeses

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Assorted cakes and fruits

DRINKS

Mineral water

White wine Lasurreal Blanc D.O. Catalunya

Red wine Marqués de Mundáiz Crianza D.O Rioja

Coffees & herbal teas

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