

# CELEBRATION MENU

1

## APPETIZER-COCKTAIL

Salad of contrasts with fruits and Parmesan cheese.

Smoked aubergine hummus with nachos.

Milefeuille of potato and sobrasada cured pork paprika sausage with grated Roquefort cheese  
and poached quail eggs.

Rock mussels with coconut milk, red curry and Thai citrus fruits.

Croquettes of roasted meat.

Mini kebabs of preserved lamb with yogurt sauce and mint.

## MAIN COURSE TO CHOOSE FROM

Beef tenderloin with foie sauce and comfit potatoes.

or

Sea-bass supreme with fresh cockles' sauce and fennel.

## DESSERTS

Massini cake

Waters.

A selection of wines from our cellar.

Coffees.

€35.50

Per person VAT included

Chef: Juan Antón

A unique menu for all dinner guests must be chosen; different main courses might be available  
for dinner guests if chosen at least a week in advance.

People with allergies or intolerances please ask our staff.

# CELEBRATION MENU

2

## APPETIZER-COCKTAIL

Toasted Spanish «glass» bread with tomato spread and virgin olive oil.

Dish of Iberian ham shoulder.

Smoked aubergine hummus with nachos.

Milefeuille of potato and sobrassada cured pork paprika sausage with grated Roquefort cheese  
and poached quail eggs.

Rock mussels with coconut milk, red curry and Thai citrus fruits.

Grilled octopus with potato foam and miso mayonnaise.

## MAIN COURSE TO CHOOSE FROM

Honeyed boneless lamb with sautéed wild mushrooms,  
confit potato es and cardamom-spiced sauce.

or

Suquet cod stew with clams, shrimps and razor clams.

## DESSERTS

Massini cake

Waters.

A selection of wines from our cellar.

Coffees.

€38.90

Per person VAT included

Chef: Juan Antón

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# CELEBRATION MENU

3

## WELCOME COCKTAIL

Vermouth mojito

## APPETIZER SERVED ON THE TABLE

Meagre ceviche with tiger milk and trout roe.

Toasted Spanish «glass» bread with tomato spread and virgin olive oil.

Milefeuille of potato and sobrassada cured pork paprika sausage  
with grated Roquefort cheese and poached quail eggs.

## STARTER

Salad of smoked salmon, fresh mozzarella, mango and vinaigrette of citrus fruits with fresh basil.

## MAIN COURSE TO CHOOSE FROM

Veal cheek with wild mushrooms sauce and sautéed mushrooms.

or

Loin of cod preserved in suquet traditional fish soup sauce, prawns and razor clams.

## BEFORE THE DESSERT

Sorbet or green cactus and lime.

## DESSERTS

Massini party cake.

Cup of cava.

Waters.

A selection of wines from our cellar.

Coffees.

€42,50

Per person VAT included

Chef: Juan Antón

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# CELEBRATION MENU

4

## WELCOME COCKTAIL

Vermouth mojito

## APPETIZER SERVED ON THE TABLE

Meagre ceviche with tiger milk and trout roe.

Toasted Spanish «glass» bread with tomato spread with virgin olive oil.

Milefeuille of potato and sobrassada cured pork paprika sausage  
with grated Roquefort cheese and poached quail eggs.

## STARTER

Salad of king prawns, guacamole, pearls of Cantaloupe melon  
and coconut and lime vinaigrette kephir.

## MAIN COURSE TO CHOOSE FROM

Veal tenderloin with foie sauce, terrine of potatoes,  
and 'trumpet' wild mushrooms sautéed in truffle oil.

or

Roasted turbot on shellfish juice, clams and small lobsters.

## BEFORE THE DESSERT

Sorbet or green cactus and lime.

## DESSERTS

Massini party cake.

Cup of cava.

Waters.

A selection of wines from our cellar.

Coffees.

€59,50

Per person VAT included

Chef: Juan Antón

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