

COCKTAIL FOLDER

SKYBAR

BOGA

LOUNGE

10TH FLOOR HOTEL PORT ALICANTE CITY & BEACH  
SAN JUAN BEACH

# MENÚ 1

## COLD

Green olive sphere, lemon textures, and smoked sardine

Mini scorpion fish cone and lime emulsion

Mini tuna tartare tartlet, avocado emulsion, fried nori, and cured egg yolk

Mini brioche, truffle butter, and Santoña anchovy

## HOT

Homemade shrimp croquettes with squid ink aioli

Crispy mini empanadas filled with stewed oxtail

Slow-cooked lamb brioche with kimchi and pickled onions

Creamy rice with king prawns and a parmesan cloud

## DESSERT

Coconut and piña colada financier

## CELLAR

White wine Dilema O.D. Rueda

Red wine Laudum O.D. Alicante

Water, beer and soft drinks

46€

Price per person. VAT included

\*90-minute cocktail service

\*Minimum of 25 people

# MENÚ 2

## COLD

Green olive sphere, lemon textures, and smoked sardine

Smoked salad, kimchi mayo, and olive powder

Foie gras and fig jam on blini

Picanha tataki, creamy sweet potato, and pickles

Tomato jelly and tuna belly

## HOT

Gratinated baby scallops, fresh spinach, and crispy ham

Taco with stewed pork cheek, roasted juices, potato foam, and corn powder

Homemade boletus croquettes with truffle mayonnaise

Creamy rice with pork and green asparagus, topped with a parmesan cloud

## DESSERT

Hazelnut cream and yogurt foam

Violets and coconut

## CELLAR

White wine Dilema O.D. Rueda

Red wine Laudum O.D. Alicante

Water, beer and soft drinks

49€

Price per person. VAT included

\*90-minute cocktail service

\*Minimum of 25 people

# MENÚ 3

## COLD

Homemade gildas

Green olive sphere, lemon textures, and smoked sardine

Teaspoon of sirloin steak tartare and cured egg yolk

Mini brioche with San Simón cream cheese and Santoña anchovies

Mini tartlet with cherry tomato textures, pesto, and crispy tomato

## HOT

Prawn fritters and prawn head sauce

Mini bao buns with slow-cooked pork, avocado emulsion, and homemade pickles

Mini cannelloni with stewed pork cheek, boletus foam, and parmesan cloud

Homemade baby squid croquettes in their ink and lime emulsion

Grilled octopus brioche, San Simón cheese, and La Vera paprika emulsion

## SORBET

Passion fruit sorbet

## DESSERT

White chocolate mousse, passion fruit, and freeze-dried raspberry

Lime, lemongrass-infused yogurt, and g-vine apple

## CELLAR

White wine Dilema O.D. Rueda

Red wine Laudum O.D. Alicante

Water, beer and soft drinks

52€

Price per person. VAT included

90-minute cocktail service

\*Minimum of 25 people

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CONTACT

HOTEL PORT ALICANTE CITY & BEACH  
[WWW.PORHOTELS.ES](http://WWW.PORHOTELS.ES)  
+34 965 156 185