



PORT AZAFATA

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2026

CELEBRATIONS



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COCKTAIL

If you wish, you can add a cocktail to your menu, adding the price of each option. A minimum of two cold options and two hot options must be chosen, along with the wine selection. Prices are per person, VAT included.

COLD OPTIONS

Melon and Iberian ham skewer	2,00 €
Anchovy toast with candied cherry tomatoes	3,00 €
Spoonful of Iberian salchichón tartare	2,00 €
Ajoblanco with crunchy almonds	2,00 €
Smoked salmon and spiced cream cheese bonbon	2,00 €

HOT OPTIONS

Yakitori chicken skewer	2,00 €
Cod meatball	2,50 €
Crispy duck and hoisin roll	2,00 €
Octopus with truffled parmetier	3,00 €
Crystal bread with secreto pork, apple, and honey	2,00 €

WINE CELLAR

White Wine Terras del Maña Macabeo D.O. Alicante	6,50 €
Red Wine Tinto Terras del Maña Monastrell D.O. Alicante	
Water, Beers, Soft drinks	

*Cava option available for an additional +2€



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MENU A

APPETIZERS TO SHARE

Brioche with titaína and mojama
Sausage, pumpkin, and Parmesan croquettes
Squid strips with lime mayonnaise

MAIN COURSE

Warm mushroom and goat cheese salad

MAIN COURSE OF YOUR CHOICE

Cod rice with candied piquillo peppers
Boletus and truffle rice with sliced lizard

DESSERT

Pumpkin brownie with white chocolate ganache, nutmeg, and cinnamon

DRINK

White Wine Terras del Maña Macabeo D.O. Alicante
Red Wine Terras del Maña Monastrell D.O. Alicante
Cava Vega Medien Brut Nature Macabeo Chardonay D.O. Cava
Water, beer, soft drinks
Coffee

48€



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MENU B

APPETIZERS TO SHARE

Ensaladilla rusa con gambas al ajillo
Brioche con titaína y mojama
Croquetas de longaniza, calabaza y parmesano
Brocheta de langostino y calamar con mahonesa de lima
Ensaladita templada se seta y queso de cabra

MAIN COURSE OF YOUR CHOICE

Cod rice with candied piquillo peppers
Boletus and truffle rice with sliced lizard
Crispy cod with piquillo pepper chutney
Angus beef tenderloin with sweet potato textures

DESSERT

Lime cream on red fruit crumble

DRINK

White Wine Florium Sauvignon Blanc D.O. Castilla
Red Wine Florium Garnacha D.O. Castilla
Cava Vega Medien Brut Nature Macabeo y Chardonay D.O. Cava
Water, beer, soft drinks
Coffee

53€



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MENU C

APPETIZERS TO SHARE

Ensaladilla rusa con gambas al ajillo

Tartar de atún marinado, vinagreta de piparras y crema de cacao al collaret

Tosta de Brioche con carrillada desmechada

Albóndiga de bacalao con ajomiel

Ensaladita templada de setas y queso de cabra

FISH MAIN COURSE

Salmon fillet on garrofó bean hummus and sautéed vegetables

MEAT MAIN COURSE

Iberian pork confit with creamy celeriac and port sauce

DESSERT

Homemade cheesecake with pistachio cream

DRINK

White Wine Florium Sauvignon Blanc D.O. Castilla

Red Wine Florium Garnacha D.O. Castilla

Cava Vega Medien Brut Nature Macabeo y Chardonay D.O. Cava

Water, beer, soft drinks

Coffee

56€



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EVENTS DEPARTMENT

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