



PORT AZAFATA

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MENU A

STARTERS TO SHARE

Russian salad with pickled mussels

Marinated tuna tartare with piparra vinaigrette and "Collaret" cocoa cream

Pork sausage and pumpkin croquettes with parmesan foam

INDIVIDUAL DISH

Warm salad with mushroom and goat's cheese

MAIN COURSE (TO CHOOSE ONE)

Valencian paella

Rice with confit Iberian pork, sobrasada and shiitake mushrooms

Black rice with monkfish and prawns

DESSERT

Lime cream over red fruit crumble

DRINKS

White Wine Terras del Maña Macabeo D.O. Alicante

Red Wine Terras del Maña Monastrell D.O. Alicante

Water, beer, soft drinks, coffee or tea

42€

Per person

Vat included



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MENU B

INDIVIDUAL STARTERS

Russian salad with pickled mussels

Brioche with titaina and Iberian ham

Pork sausage and pumpkin croquettes with parmesan foam

Prawn and squid skewer with lime mayonnaise

MAIN COURSE (TO CHOOSE ONE)

Rice with confit pork shoulder, green asparagus and spring garlic

Confit cod loin on a bed of escalivada with garlic aioli gratin

Angus beef loin with sweet potato in textures

DESSERT

Lime cream over red fruit crumble

DRINKS

White Wine Terras del Maña Macabeo D.O. Alicante

Red Wine Terras del Maña Monastrell D.O. Alicante

Water, beer, soft drinks, coffee or tea

48€

Per person

VAT included



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MENU C

INDIVIDUAL STARTERS

Marinated tuna tartare with piparra vinaigrette and “Collaret” cocoa cream
Brioche toast with shredded beef cheek
Pork sausage and pumpkin croquette with parmesan foam
Prawn and squid skewer with lime mayonnaise

FISH MAIN COURSE

Crispy cod with piquillo pepper chutney

MEAT MAIN COURSE

Beef medallion with red wine reduction and parmentier with artichoke chips

DESSERT

Homemade cheesecake with pistachio cream

DRINKS

White Wine Terras del Maña Macabeo D.O. Alicante
Red Wine Terras del Maña Monastrell D.O. Alicante
Water, beer, soft drinks, coffee or tea

53€
Per person
VAT included



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EVENTS DEPARTMENT

eventos.valencia@porthotels.es

Cta. Aeropuerto, 15, 46940 Manises, Valencia
+34 961 54 61 00 | portazafata@porthotels.es



PORT HOTELS

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Coffee Breaks

OPTION A

Orange juice
Sparkling water - Still water
Coffee and herbal teas
Milk and plant-based drinks

5,50€ per person
Duration: 30 minutes

9.00€ per person
Permanent. Max. 4 h

OPTION B

Orange juice
Sparkling water - Still water
Coffee and herbal teas
Milk and plant-based drinks
Assorted mini pastries (4 types)
Fartons

8,50€ per person
Duration: 30 minutes

11.50€ per person
Permanent. Max. 4 h

OPTION C

Orange juice
Sparkling water - Still water
Coffee and herbal teas
Milk and plant-based drinks
Hazelnut Pops Dots
Caramel Pops Dots
Pumpkin sponge cake
Mini cupcake

11,00€ per person
Duration: 30 minutes

15.00€ per person
Permanent. Max. 4 h



PORT HOTELS

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Coffee Breaks

OPCIÓN D

Orange juice
Sparkling water - Still water
Coffee and herbal teas
Milk and plant-based drinks
DTox juice
Fruit skewers
Vegetable wrap
Turkey & fresh cheese sandwich

12,00€ per person
Duration: 30 minutes

16,00€ per person
Permanent. Max. 4 h

OPCIÓN E

Orange juice
Sparkling water - Still water
Coffee and herbal teas
Milk and plant-based drinks
Crystal bread toast with Iberian ham
Seed croissant with cured pork shoulder
and Brie cheese
Salmon brioche with cream cheese and
arugula

15,00€ per person
Duration: 30 minutes

19,00€ por persona
Permanent. Max. 4 h



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Coffee Breaks

SUPPLEMENTS

Soft drinks	2,00€ per person
Palmiers (puff pastry cookies)	1,00€ per person
Beer	2,50€ per person

PERMANENT COFFEE SUPPLEMENTS

Soft drinks	2,00€ per person
Palmiers (puff pastry cookies)	1,00€ per person
Beer	2,50€ per person

CONTACT

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