



PORT FERIA

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## MENU A

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### STARTER OF YOUR CHOICE

Mixed greens salad with grilled chicken cherry tomatoes, corn, feta cheese, and dill-lemon vinaigrette

Russian-style potato salad with tuna belly

Vegetable medley with poached egg and paprika

Neapolitan-style rigatoni with grilled chicken, arugula, and parmesan cheese

Zucchini and basil cream soup with goat cheese and croutons

### MAIN COURSE OF YOUR CHOICE

Paella Valenciana

Arroz a Banda

Cod fillet with dill blinis, red prawn, and smoked paprika emulsion

Roast chicken supreme in white wine with oven-baked potatoes

Braised pork cheek in red wine with mashed potatoes, padrón peppers and crispy onions

### DESSERT OF YOUR CHOICE

Chocolate and caramel pudding

### DRINKS

Terras Del Maña Macabeo (D.O. Alicante)

Terras Del Maña uvas tintas de Alicante (D.O. Alicante)

Water, Beer, Soft drinks

Coffee

**31€**

VAT included

**\*In the dishes of your choice there is a maximum of two choices for all diners.**



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## MENU B

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### STARTERS TO THE CENTRE

Toasted bread with Iberian ham and extra virgin olive oil  
Russian-style potato salad with tuna belly  
Chicken skewer with teriyaki sauce and almonds  
Braised pork cheek croquettes

### MAIN COURSE OF YOUR CHOICE

Paella Valenciana  
Arroz a Banda  
Cod fillet with dill blinis, red prawn, and smoked paprika emulsion  
Braised pork cheek in red wine with mashed potatoes, padrón peppers, and crispy onions

### DESSERT

Chocolate brownie, milk meringue ice cream, and toffee

### DRINKS

Terras Del Maña Macabeo (D.O. Alicante)  
Terras Del Maña uvas tintas de Alicante (D.O. Alicante)  
Water, Beer, Soft drinks  
Coffee

**35€**

VAT included

**\*In the dishes of your choice there is a maximum of two choices for all diners.**



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## MENU C

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### STARTERS TO THE CENTRE

Anchovies, roasted vegetables (escalivada), and goat cheese mousse  
Confit artichoke stuffed with goat cheese and Romesco sauce  
Octopus bite with mashed potato and paprika  
Crispy prawns with curry mayo

### MAIN COURSE OF YOUR CHOICE

Arroz a Banda  
Paella with Iberian pork shoulder and rosemary mushrooms  
Hake loin with sautéed vegetables, rice noodles, and teriyaki sauce  
Grilled marinated Iberian pork shoulder with celery cream and vegetable chips

### DESSERT

Chocolate and caramel pudding

### DRINKS

Terras Del Maña Macabeo (D.O. Alicante)  
Terras Del Maña uvas tintas de Alicante (D.O. Alicante)  
Water, Beer, Soft drinks  
Coffee

**39€**

VAT included

**\*In the dishes of your choice there is a maximum of two choices for all diners.**



**PORT AZAFATA**

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**EVENTS DEPARTMENT**

[eventos.valencia@porthotels.es](mailto:eventos.valencia@porthotels.es)

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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

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**5,50€ per person**  
**Duration: 30 minutes**

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**9.00€ per person**  
**Permanent. Max. 4 h**

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## OPTION B

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

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**8,50€ per person**  
**Duration: 30 minutes**

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**11.50€ per person**  
**Permanent. Max. 4 h**

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## 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

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**11,00€ per person**  
**Duration: 30 minutes**

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**15.00€ per person**  
**Permanent. Max. 4 h**

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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

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**12,00€ per person**  
**Duration: 30 minutes**

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**16,00€ per person**  
**Permanent. Max. 4 h**

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## 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

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**15,00€ per person**  
**Duration: 30 minutes**

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**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

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## 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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