



PORT JARDÍN MILENIO

SHAPED BY YOU

2026

CELEBRATIONS



PORT JARDÍN MILENIO

SHAPED BY YOU

WELCOME COCKTAIL

If you wish, you can add a cocktail to your menu, adding the price of each option.

DRINKS

White & red wine, beers, vermouths, soft drinks, and juices	7,00€
---	-------

COLD OPTIONS

Mini blini with steak tartare	3,00€
Taboulé spoon with smoked salmon shavings	3,00€
Crystal bread with Iberian ham & mojama	3,00€
Partridge pâté lollipop with chocolate & almonds	3,00€
Mortadella with almond pesto & mozzarella pearls	3,00€
Chilled green pepper soup with smoked sardine	3,00€

HOT OPTIONS

Mini potato brava waffles	3,00€
Mini bun with confit Iberian pork jowl & roasted peppers	3,00€
Black pudding fritters with pears in red wine	3,00€
Mini smoked beef croquettes with chimichurri mayo	3,00€
Squid ink bao with piquillo pepper aioli	3,50€
Mini brioche with pulled pork & BBQ sauce	4,00€



PORT JARDÍN MILENIO

SHAPED BY YOU

MENU A

INDIVIDUAL STARTERS

Smoked sardine coca with avocado cream

Foie gras & boletus cream with nougat, orange & sage vinaigrette

Charred leek with ham broth & roasted celeriac

MAIN COURSE (TO CHOOSE)

Monkfish & cauliflower rice

Grilled tuna loin with sautéed shiitake & piparra emulsion

Grilled Iberian pork pluma with peanut cream & yellow curry

DESSERT

Brioche French toast with hazelnut ice cream

DRINKS

White Wine Clamor de Raimat (D.O. Costers del Segre)

Red Wine Laudum Roble (D.O. Alicante)

Cava Roger de Flor (D.O. Cava)

Water, beer & coffee

43€

All guests must choose the same main course.



PORT JARDÍN MILENIO

SHAPED BY YOU

MENU B

SHARED STARTERS

Pistachio & hake mousse with spirulina sabayon
Iberian cold cuts with Manchego cheese
Crispy cod with cauliflower pil-pil
Truffle & Iberian pork jowl croquettes

MAIN COURSE (TO CHOOSE)

Tuna & squid fideuá
Iberian pork rice with garlic shoots & artichokes
Grilled tuna loin with sautéed shiitake & piparra emulsion
Grilled duck magret with roasted sweet potato & pistachio-orange sauce

DESSERT

Dulce de leche chiboust with vanilla ice cream

DRINKS

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Cava Roger de Flor (D.O. Cava)
Water, beer & coffee

43€

All guests must choose the same main course.



PORT JARDÍN MILENIO

SHAPED BY YOU

MENU C

INDIVIDUALS STARTERS

Smoked sardine coca with avocado cream
Chargrilled artichoke flower with gribiche sauce

MAIN COURSES

Confit cod loin with chop-suey & txakoli sauce
Grilled Iberian pork pluma with peanut cream & yellow curry

DESSERT

Brioche French toast with hazelnut ice cream

DRINKS

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Cava Roger de Flor (D.O. Cava)
Water, beer & coffee

48€

All guests must choose the same main course.



PORT JARDÍN MILENIO

SHAPED BY YOU

MENU D

STARTERS (TO SHARE)

Pistachio mousse and hake with spirulina sabayon
Foie gras and boletus cream with nougat, orange and sage vinaigrette
Smoked beef croquettes with chimichurri emulsion
Artichoke stuffed with prawns and mild garlic alioli

MAIN COURSE (CHOICE OF)

Iberian pork rice with mushrooms and sundried tomatoes
Cuttlefish rice with artichoke and spring garlic
Confit cod loin with chop-suey and txakoli sauce
Grilled beef medallion with batasoyu sauce and sautéed shiitake

DESSERT

Brioche French toast with hazelnut ice cream

DRINKS

White wine Clamor de Raimat (D. O. Costers del Segre)
Red wine Laudum Roble (D.O. Alicante)
Roger de Flor Cava (D.O. Cava)
Water, beer and coffee

50€

All guests must choose the same main course.



PORT JARDÍN MILENIO

SHAPED BY YOU

BOOKING CONDITIONS

It is very important to confirm the chosen menu at least 20 days in advance.

Please consult us about the possibility of choosing, at least 20 days in advance, up to two main courses, provided that the number of guests is fewer than 30.

For groups of 30 or more, the same main course must be chosen for all.

Menus can be adapted for guests with intolerances or allergies.

A private room can be booked (subject to availability) from 16 guests onwards, or by paying €75.00 (VAT included) for waiter service.

If you wish to personalise your celebration, the hotel will provide contacts for external professionals to advise and assist you, complying with all legally required standards, for services such as:

Audiovisuals

Photobooth

Lighting & floral/general decoration

Master of Ceremonies

Entertainment

If external services are contracted from companies outside the hotel, the legally required documentation must be provided, and the hotel will be exempt from any responsibility.



PORT JARDÍN MILENIO

SHAPED BY YOU

EVENTS DEPARTMENT

huertodelcura.eventos@porthotels.es

Carrer Curtidors, 17, 03203 Elx, Alicante
+34 966 612 033 | jardinmilenio@porthotels.es