



PORT ALICANTE

CITY & BEACH

EVENTS PORT ALICANTE

WWW.PORTHOTELS.ES | +34 96 515 61 85

APPETIZER

10€

Nuts
Chips with spice salt
Marinated olives

Wines Puerto de Alicante, D.O. Alicante
Mineral water, soft drinks & beer

CHEESES & WINES

16€

Brie
Gouda
Goat roller
Cured cheese
Blue cheese

Walnuts
Nuts
Jams and quince
Crackers and sticks bread

Wines D.O. from Valencia and Alicante
Mineral water, soft drinks & beer

Prices per person VAT included

LA VERMUTERÍA

18€

Pickles selection
Traditional fuet cured sausage
Iberian ham bites
Shrimp croquettes
Spicy crisps

Alicante vermouth with soda
Wines Laudum, D.O. Alicante
Mineral water, soft drinks & beers

45' Cocktail service in meeting rooms or foyer
Minimum 15 people
We adapt to the budget in your favorite wines
Snacks should not be considered as a substitute for lunch or dinner.

SAN JUAN

25€

- Traditional cured cold cuts from Alicante
- Cured goat cheese
- Oliver salad with bread sticks
- Ratatouille flatbread
- Guacamole, feta cheese and olives
- Seasonal cold tomato soup "gazpacho"
- Octopus - potato - pepper
- Prawn croquettes and tartar sauce
- Mini cheese burgers
- Selection of sweet bites

Wines Puerto de Alicante. D.O. Alicante

ALMADRABA

30€

- Gran Reserva Iberian cured ham
- Sea bass and prawn ceviche
- Grilled vegetables with anchovies
- Tuna and onion flatbread
- Fresh cheese, dried tomato and tapenade
- Rice and vegetable Vietnamese nems
- Date stuffed with brie cheese
- Prawn croquettes and tartar sauce
- Teriyaki chicken
- A tasting of two traditional Paella specialities
- Selection of sweet bites

Wines Puerto de Alicante. D.O. Alicante

TABARCA

35€

- Foie-gras terrine
- Iberian pork loin cured sausage
- Assortment of sushi, maki and california rolls
- Smoked salmon and cream cheese blini
- Tuna tartar, tomato and avocado
- Spicy red sausage and honey pate
- Curried samosas
- Crispy prawn
- Pulled pork bao
- Traditional "fideua" vermicelli paella with fresh tuna and squid
- Selection of sweet bites

Wines Puerto de Alicante. D.O. Alicante

ENHANCE THE EXPERIENCE

(supplement per person)

- Iberian cured ham live cut (minimun 100 people) 6€
- Traditional cured cold cuts 6€
- International cheese selection 7€
- Live sushi buffet 8€

90' cocktail service in a private room
Minimun 25 people

Prices per person VAT included

FINGER LUNCH CITY & BEACH

40€

Roastbeef salad

Coleslaw salad

Flatbread with tuna & onion and ratatouille

Curried samosas

vietnamese nems

Vitello tomato

Pulled pork Bao

raditional "fideua" vermicelli paella with fresh tuna and squid

Brownie bites

Wines Puerto de Alicante, D.O. Alicante

90' cocktail service in foyers
Minimum 25 people

Prices per person VAT included

POSTIGUET

42€

To share

Traditional cured cold cuts from Alicante

Hake salad and pickle vinaigrette

Roasted aubergine with tomato and bread salad

Prawn croquettes and tartar sauce

Traditional paella tasting

A banda rice | Chicken, rabbit and mushroom rice

Warm brownie with vanilla ice cream

Wines Puerto de Alicante, D.O. Alicante

ALBUFERETA

46€

Hake and prawn salad

Poached egg, tartufo potato and foie cream

Grilled Iberian pork fillet, garlic sprouts
and seasonal mushrooms

Chocolate coulant with raspberry sorbet

Wines Puerto de Alicante, D.O. Alicante

Prices per person VAT included

MUCHAMIEL

50€

Foie gras terrine, caramelised puff pastry, apple and red fruits

Sea bass loin, sautéed leeks and romesco sauce

Roasted lamb, served boneless pumpkin and red fruit cous cous

Caramelized French toast and nocciola ice cream

Wines Puerto de Alicante, D.O. Alicante

SALADAR

60€

Sea bass and shrimp tartare with green peppers

Grilled cod loin and cured egg yolk

Beef tenderloin, baked potato and béarnaise truffle

Vanilla millefeuille with coffee ice cream

White wine Rafael Cañizares, Saugvinon Blanc, D.O. Alicante

Red wine Viña Pomal, tempranillo, D.O. Rioja

90' banquet service in a private room

Minim 25 people

The composition of the menus may vary slightly due to the seasonality of certain products

Children's, vegetarian and special diet menus available

Prices per person VAT included

MARINERO

10€

Oliver salad with bread sticks
Grilled vegetables with anchovies
Date stuffed with brie cheese
Prawn croquettes and tartar sauce

wines from the chosen menu

ALYAKANTI

14€

Smoked salmon and cream cheese blini
Tuna and onion flatbread
Teriyaki chicken
Crispy prawn

wines from the chosen menu

Prices per person VAT included



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