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# MENU A

# STARTERS TO SHARE

Cheek and mushroom croquettes
Skewered chicken tempura, teriyaki sauce and almonds
Crispy prawns in curry sauce
Arugula salad with smoked salmon and parmesan flakes with orange vinaigrette

# MAIN COURSE OF YOUR CHOICE

Rice with squid and prawns in textures Shiitake and shiitake rice

# **DESSERT**

Passion fruit semifreddo with mango sorbet

# DRINKS

White Wine Alerys (D.O. Utiel-Requena) Red Wine Alerys (D.O. Utiel-Requena) Water, Beer, Soft Drinks, Coffee or Infusions

33€ Price per person VAT included



# MENU B

# INDIVIDUAL STARTERS

Cheek and mushroom croquettes Skewered chicken tempura, teriyaki sauce and almonds Crispy prawns in curry sauce Little spoon of esgarraet and mojama

# MAIN COURSE OF YOUR CHOICE

Crunchy cod supreme with caramelised onion and prawn coral emulsion Sautéed Iberian pork lizard with garlic and asparagus

# **DESSERT**

Passion fruit semifreddo with mango sorbet

#### **DRINKS**

White Wine Alerys (D.O. Utiel-Requena) Red Wine Alerys (D.O. Utiel-Requena) Water, Beer, Soft Drinks, Coffee or Infusions

36€ Price per person VAT included



# MENU C

# INDIVIDUAL STARTERS

Cheek and mushroom croquettes Skewered chicken tempura, teriyaki sauce and almonds Crispy prawns in curry sauce Little spoon of esgarraet and mojama

# FISH MAIN COURSE

Crispy cod supreme with caramelised onion and prawn coral emulsion

# **MEATMAIN COURSE**

Veal cheek in red wine with truffled parmentier and sautéed mushrooms

# **DESSERT**

Azafata crepes with vanilla ice cream and salted toffee

# DRINKS

White Wine Alerys (D.O. Utiel-Requena) Red Wine Alerys (D.O. Utiel-Requena) Water, Beer, Soft Drinks, Coffee or Infusions

40€ Price per person VAT included



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# EVENTS DEPARTMENT eventos.valencia@porthotels.es

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