

Coffee Breaks 2025

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

Coffee Breaks 2025

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

Coffee Breaks 2025

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

eventos.valencia@porthotels.es



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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



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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 lizzard 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



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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

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