

# Coffee Breaks 2025

## 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 items)  
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 Pop Dots  
Caramel Pop Dots  
Pumpkin Sponge Cake  
Mini Muffin

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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 2025

## OPTION D

Orange Juice  
Sparkling Water – Still Water  
Coffee and Herbal Teas  
Milk and Plant-Based Drinks  
Detox Juice  
Fruit Skewers  
Veggie 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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## OPTION E

Orange Juice  
Sparkling Water – Still Water  
Coffee and Herbal Teas  
Milk and Plant-Based Drinks  
Crystal Bread Toast with Ibérico Ham  
Seeded Croissant with Lacón (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€ per person**  
**Permanent. Max. 4 h**

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# Coffee Breaks 2025

## SUPPLEMENTS

|                       |                  |
|-----------------------|------------------|
| Soft Drinks           | 2.00€ per person |
| Beer                  | 2.50€ per person |
| Mini Palmier Pastries | 1.00€ per person |

## PERMANENT COFFEE SUPPLEMENTS

|                       |                  |
|-----------------------|------------------|
| Soft Drinks           | 2.00€ per person |
| Beer                  | 2.50€ per person |
| Mini Palmier Pastries | 1.00€ per person |

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## CONTACT

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## WELCOME COCKTAIL

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If you wish, you may add a cocktail to your menu by adding the price of each selected option. All our appetizers will be served separately, with two pieces per item. Prices are per person and the estimated duration is 30 minutes.

### DRINKS

|                                       |       |
|---------------------------------------|-------|
| White and red wine, beer, soft drinks | 5,50€ |
|---------------------------------------|-------|

### COLD AND HOT OPTIONS

|                                                          |       |
|----------------------------------------------------------|-------|
| Coconut ajo blanco with pistachio oil                    | 3,00€ |
| Tomato tartare bite with avocado mousse                  | 3,00€ |
| Pickled mussels, mock wakame and their own escabeche gel | 3,00€ |
| Mini causitas with crispy squid and Japanese mayo        | 3,00€ |
| Classic marinera with sriracha and ginger mayo           | 3,00€ |
| Spiced pork belly (torreznos) with chipotle mayo         | 3,00€ |
| Mini poblano taco with sour cream                        | 3,00€ |
| Mini bravas with Parisian potatoes                       | 3,00€ |
| Truffled ham and Maasdam cheese bikini                   | 3,00€ |

## MENU A

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### STARTER TO SHARE

Warm salad of mushrooms and goat cheese

### INDIVIDUAL STARTER

Grilled cuttlefish ensaladilla with its ink and lime mayo

### MAIN COURSE (CHOOSE ONE)

Pork shoulder rice with artichokes and young garlic

John Dory with squid ink risotto and edamame or baby broad beans

Confit pork shank with rosemary cream and roasted onion

### DESSERT

Tiramisu

### DRINKS

White Wine Clamor de Raimat

(Albariño, Chardonnay, Sauvignon Blanc. D.O. Costers del Segre)

Red Wine Ábalos Crianza

(100% Tempranillo. D.O. La Rioja)

Water, beer, soft drinks

29€

## MENU B

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### STARTER TO SHARE

Salchichón tartare with sundried tomato mayo, piparras and avocado mousse  
Tuna carpaccio with ginger, orange and grape vinaigrette  
Coca of Alicante cured meats with sobrasada cream and arugula  
Squid croquettes with mussel emulsion

### MAIN COURSE (CHOOSE ONE)

Arroz del senyoret (seafood rice)  
Salmon with parsnip parmentier and wok vegetables  
Confit pork secreto with sweet potato parmentier

### DESSERT

Coconut and white chocolate torrija with nougat ice cream

### DRINKS

White Wine Clamor de Raimat  
(Albariño, Chardonnay, Sauvignon Blanc. D.O. Costers del Segre)  
Red Wine Ábalos Crianza  
(100% Tempranillo. D.O. La Rioja)  
Water, beer, soft drinks

34€



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