

HOTEL  
HUERTO  
DEL CURA

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## WELCOME COCKTAIL

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To enrich the event experience, we offer the possibility of incorporating a welcome cocktail, fully customized with the options listed below.

### BEVERAGES

White and red wine, beers, vermouths, soft drinks, and juices 8,00€

### COLD OPTIONS

Marinated salmon blinis with lime butter	4,00€
Avocado and marinated salmon teaspoons	4,00€
Crystal bread with anchovies and peppers	4,00€
Crystal bread with Iberian pork loin and Raf tomatoes	4,00€
Selection of canapés	5,00€

### HOT OPTIONS

Soufflé bread filled with cream cheese and ham shavings	4,00€
Mini date croissant with bacon	3,00€
Our seafood puff pastry	3,00€
Tempura octopus skewer with mojo picón sauce	4,00€
Crispy red curry prawn skewer	4,00€

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## MENU A

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### INDIVIDUAL STARTERS

Tomato stuffed with cod brandade with black olive emulsion and kimchi oil  
Green asparagus and Iberian ham terrine with tomato compote

### MAIN COURSE

Salmon and spinach mille-feuille with tarragon mousseline  
Pork tenderloin with mango chutney and honey and spice sauce

### DESSERT

Our cheesecake with apricot coulis and raspberry sorbet tulip

### BODEGA

White Wine Clamor de Raimat (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and infusions

42€

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## MENU B

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### STARTERS TO SHARE

Tomato stuffed with salt cod brandade with black olive emulsion and kimchi oil  
Terrine of green asparagus and Iberian ham, with tomato compote  
Octopus fritters with piparra pepper mayonnaise  
Iberian ham croquettes with Manchego cheese cream and crispy onion

### MAIN TO CHOOSE

Vegetable rice with Iberian pork shoulder and porcini mushroom croquettes  
Tuna rice with baby squid and broad beans  
Salmon and spinach mille-feuille with tarragon mousseline  
Pork tenderloin with mango chutney and honey and spice sauce

### DESSERT

Our cheesecake with apricot coulis and raspberry sorbet tulip

### BODEGA

White Wine Clamor de Raimat (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and infusions

42€

All diners must choose the same main course.

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## MENU C

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### INDIVIDUAL STARTERS

Prawn taco with anchovy guacamole, pickled onion and jalapeño mayonnaise

Foie gras and caramelized mango ingot, with bergamot coulis and almond crumble

Lobster croquettes with sautéed porcini mushrooms and tartar sauce

### MAIN COURSE

Cod loin on a bed of roasted peppers and Bilbao emulsion

Confit Iberian pork shoulder with truffle parmentier and shiitake sauce

### DESSERT

Our cheesecake with apricot coulis and raspberry sorbet tulip

### BODEGA

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

Laudum Roble Red Wine (D.O. Alicante)

Water, soft drinks, beers

Coffee and infusions

47€

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## MENU D

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### STARTERS TO SHARE

Prawn taco with anchovy guacamole, pickled onion and jalapeño mayonnaise  
Terrine of green asparagus and Iberian ham, with tomato compote  
Lobster croquettes with sautéed porcini mushrooms and tartar sauce  
Oxtail fritters with cumin glaze

### MAIN TO CHOOSE

Crusted rice  
Arroz a banda (rice dish)  
Cod loin on a bed of roasted peppers and Bilbao-style emulsion  
Iberian pork tenderloin confit with truffle parmentier and shitake sauce

### DESSERT

Elche cake with a mantecado ice cream tuile

### BODEGA

Clamor de Raimat White Wine (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and herbal teas

47€

All diners must choose the same main course.

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## MENU E

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### INDIVIDUAL STARTERS

Roasted vegetable flatbread with smoked sardines and pericana dressing  
Foie gras and caramelized mango with bergamot coulis and almond crumble  
Grilled scallops with sun-dried tomato ratatouille au gratin with kimchi aioli

### MAIN COURSE

Cod loin on a bed of roasted peppers and Bilbao-style emulsion  
Iberian pork shoulder confit with truffle parmentier and shitake sauce

### DESSERT

Chocolate coulant with ice cream tulip

### BODEGA

Clamor de Raimat White Wine (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and herbal teas

55€

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## MENU F

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### STARTERS TO SHARE

Tomato stuffed with cod brandade with black olive emulsion and kimchi oil  
Roasted vegetable flatbread with smoked sardines and pericana dressing  
Foie gras and caramelized mango with bergamot coulis and almond crumble  
Octopus fritters with piparra mayonnaise  
Iberian ham croquettes with Manchego cheese cream and crispy onion

### MAIN TO CHOOSE

Country chicken rice, pig's trotters and chickpeas with rosemary  
Arroz a banda (rice dish)  
Cod loin on a bed of roasted peppers and Bilbao-style emulsion  
Iberian pork confit with truffle parmentier and shitake sauce

### DESSERT

Cheese and date soufflé with cookie crumbs and tropical fruit sorbet

### BODEGA

Clamor de Raimat White Wine (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and herbal teas

55€

All diners must choose the same main course.

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## MENU G

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### STARTERS TO SHARE

Foie gras and caramelized mango, with bergamot coulis and almond crumble  
Prawn taco with anchovy guacamole, pickled onion, and jalapeño mayonnaise  
Anchovies stuffed with spinach and goat cheese with tomato compote  
Oxtail ravioli with sweet potato purée and cumin sauce  
Lobster croquettes with sautéed boletus mushrooms and tartar sauce

### MAIN TO CHOOSE

Country chicken rice, pig's trotters and chickpeas with rosemary  
Arroz a banda (rice dish)  
Sea bream fillet with sun-dried tomato and olive ratatouille au gratin with basil  
Grilled Angus entrecôte with mushroom ravioli and truffle sauce

### DESSERT

Chocolate coulant with ice cream tulip

### BODEGA

Clamor de Raimat White Wine (D.O. Costers del Segre)  
Laudum Roble Red Wine (D.O. Alicante)  
Water, soft drinks, beers  
Coffee and herbal teas

60€

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## MENU H

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### STARTERS TO SHARE

Avocado, beetroot, and bluefin tuna timbale with dill gazpachuelo

Foie gras and caramelized mango ingot with bergamot coulis and almond crumble

Tempura scallops with citrus mayonnaise

Iberian pork gyozas with candied pears, truffle sauce, and sweet potato chips

Lobster croquettes with sautéed boletus mushrooms and tartar sauce

### MAIN TO CHOOSE

Creamy rice with Iberian pork, boletus mushrooms, and garlic shoots with rosemary

Monkfish rice with artichokes and crayfish

Sea bream with sun-dried tomato ratatouille and olives au gratin with basil

Grilled Angus entrecôte with mushroom ravioli and truffle sauce

### DESSERT

Vanilla crocanti with passion fruit ice cream cone

### BODEGA

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

Laudum Roble Red Wine (D.O. Alicante)

Water, soft drinks, beers

Coffee and herbal teas

65€

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## MENU I

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### INDIVIDUAL STARTERS

Avocado, beetroot, and bluefin tuna timbale with dill gazpachuelo

Foie gras and caramelized mango ingot with bergamot coulis and almond crumble

Tempura scallops with citrus mayonnaise

Iberian pork gyozas with candied pears, truffle sauce, and sweet potato chips

### MAIN TO CHOOSE

Cod loin on a bed of roasted peppers and Bilbao-style emulsion

Angus beef loin, roasted onion cream, and curry sauce

### DESSERT

Cheese and date soufflé with cookie crumbs and tropical fruit sorbet

### BODEGA

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

Laudum Roble Red Wine (D.O. Alicante)

Water, soft drinks, beers

Coffee and herbal teas

70€

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## BOOKING CONDITIONS

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To guarantee the availability of your chosen menu, it is essential to confirm your reservation at least 20 days in advance.

Similarly, any food allergies or intolerances must be communicated within the same timeframe so that our team can adapt each proposal with the utmost attention and care.

For groups of 16 or more, the service can be provided in one of our private rooms. For groups of fewer than 16 people, the exclusive use of one of our rooms will incur a supplement of 75.00€ (VAT included) for waiter service.

### EVENTS DEPARTMENT

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