



PORT ALICANTE

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## APPETIZERS

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### APPETIZERS

10€

Nuts, Spicy crisps, Marinated olives

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

### CHEESES & WINES

16€

Brie, Gouda, Goat, Cured, Blue

Walnuts, Nuts, Jams and quince, Crackers and sticks bread

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

### LA VERMUTERÍA

18€

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

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

45' cocktail service in the lounge or foyer. Minimum 15 people.  
We adapt to your budget in your favourite wines. The aperitifs  
should not be considered as a substitute for lunch or dinner.  
Prices per person including VAT.

## COCKTAILS

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### 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

### ALMADRA

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

90' cocktail service in a private room.

Minimum 25 people.

Prices per person including VAT.



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## CÓCTELES

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### 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  
Selection of sweet bites  
Traditional "fideua" vermicelli paella with fresh tuna and squid

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.

Minimum 25 people.

Prices per person including VAT.



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## FINGER LUNCH

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### MEDITERRÁNEO

30€

Seasonal vegetable cold soup  
Oliver salad with bread sticks  
Grilled chicken Caesar salad  
Ham and cheese toasted sandwich  
Prawn croquettes and tartar sauce  
Teriyaki chicken  
Traditional "fideua" vermicelli paella with fresh tuna and squid  
Fresh fruit skewers

Wines Puerto de Alicante. D.O. Alicante

### CITY & BEACH

30€

Roastbeef salad  
Coleslaw salad  
Flatbread with tuna & onion and ratatouille  
Curried samosas  
Sushi assortment  
Mini Cheese burgers  
Mini Club sandwich  
Brownie

Wines Puerto de Alicante. D.O. Alicante

60' cocktail service in foyers.  
Minimum 25 people.  
Prices per person including VAT.



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## FINGER LUNCH

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### PORT ALICANTE

40€

Roast beef salad  
Cabbage salad  
Tonyma-ceba and ratatouille cakes  
Curry samosas  
Assorted sushi  
Vietnamese nems  
Vitello tomato  
Pulled pork bao  
Tuna and squid fideua  
Brownie bites

Wines Puerto de Alicante. D.O. Alicante

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Minimum 25 people.  
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## LUNCHES

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### GRANADELLA

30€

Goat cheese salad with mango and nuts

#### **Traditional paella tasting**

Fish broth rice | Chicken, rabbit and mushroom rice

Sweet cream of fresh cheese, quince chutney and modena vinegar

Wines Puerto de Alicante. D.O. Alicante

### FUSTERA

35€

Cold almond cream, tuna tartar and tomato confit

#### **Main dish to choose**

Pork tenderloin sautéed with mushrooms and creamy sweet potato

Hake loin, cauliflower cous cous and pumpkin stew and stew dried tomatoes

Pineapple and passion fruit carpaccio

Wines Puerto de Alicante. D.O. Alicante

90' banquet service in a private room.

Minimum 25 people.

Prices per person including VAT.



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## LUNCHES

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### CANTALAR

40€

#### To share in the centre of the table

Traditional sausage from Alicante

Hake salad and pickles vinaigrette

Roasted aubergine with Alicante pericana and sweet breadcrumbs

Prawn croquettes and tartar sauce

#### Main course of your choice

Veal cheek and potato parmentier

Sea bass fillet, sautéed sepietas and seafood ink

Warm brownie with vanilla ice cream

White wine Dilema, verdejo. D. O. Rueda

Red wine Viña Pomal, Tempranillo. D.O. La Rioja

90' banquet service in a private room.

Minimum 25 people.

Prices per person including VAT.



## DINNERS

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### ALBUFERETA

46€

Hake and king prawns salad  
Egg mollet, potato with tartuffe and foie cream  
Marinated Iberian feather, garlic and seasonal mushrooms  
Chocolate coulant with raspberry sorbet

Wines Puerto de Alicante. D.O. Alicante

### MUCHAMIEL

50€

Duck liver, caramelised puff pastry, apple and red fruits  
Sea bass fillet, sautéed leeks and romesco sauce  
Boneless lamb, pumpkin and red berries cous cous  
Caramelised French toast and nocciola ice cream

Wines Puerto de Alicante. D.O. Alicante

### SALADAR

60€

Sea bass and shrimp tartar with piparras vinaigrette  
Provençal cod fillet and cured egg yolk  
Beef sirloin steak, roast potato and truffle bearnaise  
Vanilla millefeuille with coffee ice cream

White Wine Dilema, verdejo. D.O. Rueda  
Red Wine Viña Pomal, tempranillo. D.O. La Rioja

60' cocktail service in foyers.  
Minimum 25 people.  
Prices per person including VAT.



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