



PORT JARDÍN MILENIO

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WELCOME COCKTAIL

If you wish, you can add a cocktail to your menu by adding the price of each option.

DRINKS

White and red wine, beers, vermouths, soft drinks and juices	7,00€
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COLD OPTIONS

Mini Blini with Steak Tartare	3,00€
Tabulé Spoon with Smoked Salmon Shavings	3,00€
Crystal Bread with Iberian Ham and Mojama	3,00€
Partridge Pâté Lollipops with Chocolate and Almonds	3,00€
Mortadella with Almond Pesto and Mozzarella Pearls	3,00€
Gazpachuelo with Pickled Green Peppers and Smoked Sardine	3,00€

HOT OPTIONS

Mini Potato Waffles with Spicy Sauce	3,00€
Mini Soft Roll with Confit Iberian Pork Cheek and Roasted Peppers	3,00€
Black Pudding Fartons with Red Wine Pears	3,00€
Mini Smoked Veal Croquettes with Chimichurri Mayo	3,00€
Squid Ink Bao with Alioli and Piquillo Pepper	3,50€
Mini Brioche with Pulled Pork and BBQ Sauce	4,00€



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MENU A

INDIVIDUAL STARTER

Bloody Mary gazpachuelo with celeriac tartare, avocado, and marinated tuna

MAIN COURSE TO CHOOSE

Iberian pork rice with sun-dried tomatoes and mushrooms
John Dory loin with confit potatoes and romesco sauce
Grilled pork tenderloin taco with fig and gorgonzola sauce

DESSERT

Melted chocolate with raspberry sorbet

WINE CELLAR

White Wine Clamor by Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, beer and coffee

32€

All guests must choose the same main course.



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MENU B

STARTERS TO SHARE

Semi-dried tomato carpaccio with almond and black olive vinaigrette
Pistachio and hake mousse with spirulina sabayon
Mac & cheese croquettes with sweet jalapeño
Roasted sweet potato with cochinita pibil and its own juices

MAIN COURSE TO CHOOSE

Cuttlefish, spring garlic, and artichoke rice
John Dory loin with confit potatoes and romesco sauce
Grilled Duroc pork shoulder with grilled polenta, peanut cream, and yellow curry

DESSERT

White chocolate and yogurt soup with balsamic-macerated red berries, pistachio crumble, and vanilla ice cream

WINE CELLAR

White Wine Clamor by Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, beer and coffee

36€

All guests must choose the same main course.



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MENU C

STARTERS TO SHARE

Creamy Foie Gras and Porcini with Nougat and Sage Vinaigrette
Pistachio and Hake Mousse with Spirulina Sabayon
Crispy Cod with Cauliflower Pil-Pil
Roasted Sweet Potato with Cochinita Pibil and Its Own Juices

MAIN COURSE TO CHOOSE

Cuttlefish, Artichoke, and Spring Garlic Rice
Grilled Tuna Loin with Sautéed Shiitake and Piparra Emulsion
Grilled Iberian Pork Shoulder with Peanut Cream and Yellow Curry

DESSERT

White chocolate and yogurt soup with balsamic-macerated red berries,
pistachio crumble, and vanilla ice cream

WINE CELLAR

White Wine Clamor by Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, beer and coffee

40€

All guests must choose the same main course.



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MENU D

INDIVIDUAL STARTERS

Creamy foie gras and porcini mushrooms with nougat and sage vinaigrette
Date, ricotta, and walnut cannelloni with arugula cream and Parmesan

MAIN COURSE TO CHOOSE

Turbot rice with spring garlic, squid, and kimchi aioli
Confit cod loin with crispy vegetable chop suey and txakoli sauce
Grilled ribeye steak with piquillo peppers and spring garlic

DESSERT

Dulce de leche chiboust with vanilla ice cream

WINE CELLAR

White Wine Clamor by Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, beer and coffee

45€

All guests must choose the same main course.



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RESERVATION CONDITIONS

It is very important to confirm the chosen menu at least 20 days in advance.

Please consult us about the possibility of choosing, at least 20 days in advance, up to two main courses, provided that the number of guests is fewer than 30.

For groups of 30 or more guests, the same main dish must be chosen for all attendees.

Menus can be adapted for guests with intolerances or allergies.

Private dining rooms can be reserved (subject to availability) for groups of 16 or more guests, or by paying a €75.00 fee (VAT included) for waiter service.

If external services are contracted with companies outside the hotel, legally required documentation must be provided, and the hotel will be exempt from any related responsibility.



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EVENTS DEPARTMENT

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