

HOTEL
HUERTO
DEL CURA

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WELCOME COCKTAIL

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€
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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€

HOTEL
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MENU A

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

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

42€

HOTEL
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MENU B

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

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

42€

All diners must choose the same main course.

HOTEL
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MENU C

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

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€

HOTEL
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DEL CURA

MENU D

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
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

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€

HOTEL
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DEL CURA

MENU F

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
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

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
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)
Viña Pomal Red Wine (D.O. Rioja)
Water, soft drinks, beers
Coffee and herbal teas

60€

HOTEL
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MENU H

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)
Viña Pomal Red Wine (D.O. Rioja)
Water, soft drinks, beers
Coffee and herbal teas

65€

HOTEL
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MENU I

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)

Viña Pomal Red Wine (D.O. Rioja)

Water, soft drinks, beers

Coffee and herbal teas

70€

BOOKING CONDITIONS

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

huertodelcura.eventos@porthotels.es
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Coffee Breaks 2026

OPTION A

Orange Juice
Sparkling Water – Still Water
Coffee and Herbal Teas
Milk and Plant-Based Drinks

7.00€ per person

Duration: 30 minutes

10.00€ per person

Permanent. Max. 4 hours

OPTION B

Orange Juice
Sparkling Water – Still Water
Coffee and Herbal Teas
Milk and Plant-Based Drinks
Assorted Mini Pastries (4 types)
Fartons

9.50€ per person

Duration: 30 minutes

13.00€ per person

Permanent. Max. 4 hours

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

12.00€ per person

Duration: 30 minutes

16.00€ per person

Permanent. Max. 4 hours

Coffee Breaks 2026

OPTION D

Orange Juice
Sparkling Water – Still Water
Coffee and Herbal Teas
Milk and Plant-Based Drinks
Detox Juice
Fruit Skewers
Vegetable Wrap
Turkey & Fresh Cheese Sandwich

13.00€ per person
Duration: 30 minutes

17.00€ per person
Permanent. Max. 4 hours

OPTION D

Orange Juice
Sparkling Water – Still Water
Coffee and Herbal Teas
Milk and Plant-Based Drinks
Crystal Bread Toast with Iberian Ham
Seeded Croissant with
Lacón and Brie Cheese
Salmon Brioche with
Cream Cheese and Arugula

16.00€ per person
Duration: 30 minutes

20.00€ per person
Permanent. Max. 4 hours

Coffee Breaks 2026

SUPPLEMENTS

Soft Drinks	2.50€ per person
Beer	3.50€ per person
Mini Palmier Pastries	2.00€ per person

PERMANENT COFFEE SUPPLEMENTS

Soft Drinks	2.50€ per person
Beer	3.50€ per person
Mini Palmier Pastries	2.00€ per person

CONTACT

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