

CITY & BEACH

BUSINESS MENUS 2022-2023



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BOOK YOUR EVENT WITH US

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FIND US AV. CATALUÑA 20, 03540 ALICANTE (PLAYA DE SAN JUAN)



EXECUTIVE Nº1

4€

Coffees - Infusions
Natural orange juice
Selection of juices - Mineral water

CLASSIC Nº2

6€

Coffees - Infusions
Natural orange juice - Pineapple juice
Mineral water
Assorted pastries

Prices per person VAT included

SAVOURY Nº4

9€

Coffees - Infusions - Natural orange juice Pineapple juice - Mineral water Selection of Iberian cold cuts Tomato toast with fresh cheese Assortment of stuffed pastries

SWEET Nº3

7€

Coffees - Infusions
Natural orange juice - Pineapple juice Mineral water
Carrot cake
Mini muffins - Cookies - Brownie

HEALTHY Nº5

10€

Coffees - Infusions - Natural orange juice Pineapple juice - Mineral water Nordic sandwich (turkey, vegetable...) Cherry tomato & mozzarella Yogurt with berries

ADD YOUR FAVORITES

Fruit skewer	1,5€
Cold cuts sandwiches	2€
Assortment of pastries	2€
Assortment of sandwiches	2€
Carrot cake	1€
Brownie	1€

Supplement per person



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 D.O. from Valencia, Jumilla and Alicante Mineral water, soft drinks & beers

Prices per person VAT included

LA VERMUTERÍA

18€

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

Alicante vermouth with soda

Wines D.O. Alicante

Mineral water, soft drinks & beers

45' Cocktail service in meeting rooms or foyer Mínimum 15 people

We adapt to the budget in your favorite wines

Snacks should not be considered as a substitute for lunch or dinner.



SAN JUAN	25€	TABARCA	35€	
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"		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		
Octopus - potato - pepper Prawn croquettes and tartar sauce Mini cheese burgers		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		Selection of sweet bites		
ALMADRABA	30€	Wines Puerto de Alicante. D.O. Alicante		
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		ENHANCE THE EXPERIENCE (supplement per person) Iberian cured ham live cut (minimun 100 people) Traditional cured cold cuts International cheese selection Live sushi buffet 90' cocktail service in a private room Minimun 25 people	6€ 6€ 7€ 8€	
Wines Puerto de Alicante. D.O. Alicante		Prices per person VAT included		



FINGER LUNCH MEDITERRANEO 30€

Seasonal vegetable cold soup

Oliver salad with bread sticks

Grilled chiken 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

Prices per person VAT included

FINGER LUNCH 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 VAT included

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

CANTALAR

40€

To share

Traditional cured cold cuts from Alicante

Hake salad and pickle vinaigrette

Roasted aubergine with tomato and bread salad

Prawn croquettes and tartar sauce

Main dish to choose

Veal cheek and potato parmentier Sea bass loin, sautéed cuttlefish and its ink

Warm brownie with vanilla ice cream

White wine Vinteo, verdejo. D. O. Rueda Red wine Otoñal, tempranillo. D.O. Ca Rioja

90' banquet service in a private room Minimum 25 people



Prices per person VAT included

ALBUFERETA 46€ Hake and prawn salad Poached egg, tartufo potato and foie cream Grilled Iberian pork fillet, garlic sprouts and seasonal mushrooms Chocolate coulant with raspberry sorbet Wines Puerto de Alicante. D.O. Alicante **MUCHAMIEL** 50€ Foie gras terrine, caramelised puff pastry, apple and red fruits Sea bass loin, sautéed leeks and romescu sauce Roasted lamb, served boneless pumpkin and red fruit cous cous Caramelized French toast and nocciola ice cream Wines Puerto de Alicante D.O. Alicante

SALADAR

60€

Sea bass and shrimp tartare with green peppers

Grilled cod loin and cured egg yolk

Beef tenderloin, baked potato and béarnaise truffle

Vanilla millefeuille with coffee ice cream

White wine Rafael Cañizares Sauvignon Blanco. D.O. Alicante Red wine Viña Pomal, tempranillo. D.O. Ca Rioja

90' banquet service in a private room Min 25 people



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