



PORT ELCHE | EVENTS 2023



PORTELCHE@PORTHOTELS.ES | +34 966 651 551

MENU 1 29 €

Starters

Hake salad

With vinaigrette of piparras and picos

Focacia

With tomatoes, roasted vegetables and goat cheese

Potatoes stuffed with boletus and parmesan,

With quail egg and hunting sauce

Sobrassada croquettes

With caramelized onion

Main Course (To choose before the event)

Chicken rice

With mushrooms and vegetables

Hake supreme

With sautéed vegetables and cuttlefish

Grilled pork tenderloin

With mushrooms, arugula and parmesan

Dessert

Beetroot brownies

Drinks

White wine Raimat Clamor. D.O. Costers del Segre

Red wine Finca del Mar. D.O. Valencia

Cava Roger de Flor. D.O. Cava

Mineral water, beer and soft drinks

Coffee, infusions

Price per person VAT included

MENU 2 31 €

Starters

Candied tomato millefeuille
With mozzarella, basil and anchovy tapenade

Duck liver parfait
With sesame sable and red fruit compote

Potatoes stuffed with boletus and parmesan
With quail egg and hunting sauce

Sobrassada croquettes
With caramelized onion

Main Course (To choose before the event)

Iberian secret rice
With artichokes and young garlic

Cod confit supreme
With ratatouille and vegetable cream

Grilled "duroc" pork cut of meat
With garlic sprouts and baked potato

Dessert

Cheesecake
With strawberry ice cream

Drinks

White wine Raimat Clamor. D.O. Costers del Segre
Red wine Finca del Mar. D.O. Valencia
Cava Roger de Flor. D.O. Cava
Mineral water, beer and soft drinks
Coffee, infusions

Price per person VAT included

MENU 3 34 €

Starters

Artichoke and hake cake
With celeriac remoulade

Duck liver parfait
With sesame sable and red fruit compote

Castilian assortment
With sausage, chorizo and Manchego cheese

Sautéed broad beans
With cuttlefish and young garlic

Sobrassada croquettes
With caramelized onion

Main Course (To choose before the event)

Rice
With tuna and calamari

Hake supreme
With sautéed vegetables and cuttlefish

Veal special cut
With mushroom sauce and potato parmentier

Dessert

Chocolate coulant
With vanilla ice cream

Drinks

White wine Raimat Clamor. D.O. Costers del Segre

Red wine Finca del Mar. D.O. Valencia

Cava Roger de Flor. D.O. Cava

Mineral water, beer and soft drinks

Coffee, infusions

Price per person VAT included

MENU 4 37 €

Starters

Iberian loin and cured cheese

Duck liver parfait

With sesame sable and red fruit compote

Artichoke and hake cake

With celeriac remoulade

Cod stuffed zucchini

And candied peppers gratin

Homemade boletus croquettes

And wild asparagus

Main Course (To choose before the event)

A banda rice

Tuna loin marinated in honey and soy

With sautéed chives, green beans and sesame

Veal special cut

With mushroom sauce and potato parmentier

Dessert

Cheesecake

With strawberry ice cream

Drinks

White wine Raimat Clamor. D.O. Costers del Segre

Red wine Puerto de Alicante. D.O.P. Alicante

Cava Roger de Flor. D.O. Cava

Mineral water, beers and soft drinks

Coffee, infusions

Price per person VAT included

CHILDREN MENU OPTION 1

14€

Starters to share

Chips

Olives

Semi-cured Manchego cheese

Main Course (Choose prior to the event the same dish for all guests)

Pasta with Neapolitan or Bolognese sauce

A banda rice

Dessert (Choose between the 2 options)

2 scoops of ice cream

Vanilla or chocolate ice cream-cone

Drinks

Mineral water and soft drinks

Price per person VAT included

CHILDREN MENU option 2

20 €

Starters to share

Chips

Olives

Serrano ham

Semi-cured Manchego cheese

Iberian ham croquettes or Nuggets

Main Course (Choose prior to the event the same dish for all guests)

A banda rice

Sweet ham and mozzarella pizza

Beef burger with bacon

Homemade Chicken Fingers

Dessert (Choose between the 2 options)

2 scoops of ice cream

Chocolate and truffle cake

Drinks

Mineral water and soft drinks

Price per person VAT included



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