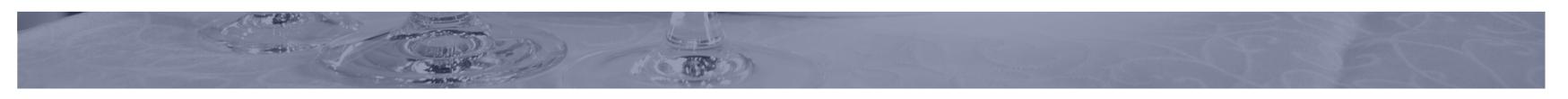


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## **MENU1** 29€

#### **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



#### **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



## **MENU3** 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



#### **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, beersand soft drinks Coffee, infusions



#### **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



# **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

Price per person VAT included

**Dessert** (Choose between the 2 options)

2 scoops of ice cream

Chocolate and truffle cake

#### **Drinks**

Mineral water and soft drinks



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