

HOTEL
HUERTO
DEL CURA

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2026

CELEBRATIONS

HOTEL
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WELCOME COCKTAILS

To enhance the event experience, we offer the option to include a fully personalized welcome cocktail with the choices listed below.

BEVERAGES

White and red wine, beers, vermouths, soft drinks, and juices

COLD OPTIONS

Marinated salmon blinis with lime butter
Avocado and marinated salmon spoons
Crystal bread with anchovies and peppers
Crystal bread with Iberian pork loin and Raf tomato
Selection of canapés

HOT OPTIONS

Soufflé bread filled with cheese cream and ham shavings
Mini croissant with date and bacon
Our puff pastry with seafood
Octopus skewer in tempura with mojo picón sauce
Crispy prawn skewer with red curry

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MENU A

STARTERS TO SHARE

Tomato stuffed with cod brandade, black olive emulsion and kimchi oil
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Octopus fritters with piparra pepper mayonnaise
Iberian ham croquettes with Manchego cheese cream and crispy onion

MAIN COURSE (TO CHOOSE)

Creamy Iberian pork rice with porcini mushrooms and young rosemary-infused garlic shoots
Monkfish rice with artichokes and king prawns
Cod loin served over roasted peppers with Bilbao-style emulsion
Confit Iberian pork "pluma" with truffled parmentier and shiitake sauce

DESSERT

Cheese and date soufflé with biscuit crumble and tropical fruit sorbet

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

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MENU B

INDIVIDUAL STARTERS

Tomato stuffed with cod brandade, black olive emulsion and kimchi oil
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Octopus fritters with piparra pepper mayonnaise

MAIN COURSE

Cod loin served over roasted peppers with Bilbao-style emulsion
Confit Iberian pork "pluma" with truffled parmentier and shiitake sauce

DESSERT

Cheese and date soufflé with biscuit crumble and tropical fruit sorbet

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

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MENU C

STARTERS TO SHARE

Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Prawn taco with anchovy guacamole, pickled onion and jalapeño mayonnaise
Anchovies stuffed with spinach and goat cheese, served with tomato compote
Oxtail ravioli with sweet potato purée and cumin sauce
Lobster croquettes with sautéed porcini mushrooms and tartar sauce

MAIN COURSE (TO CHOOSE)

Free-range chicken rice with pig's trotters and chickpeas, infused with rosemary
Arroz a banda (traditional seafood rice cooked in fish stock)
Roasted sea bream with sun-dried tomato and olive ratatouille, finished with a basil gratin
Grilled Angus entrecôte with mushroom ravioli and truffle sauce

DESSERT

Chocolate coulant with a mantecado ice cream tulip

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

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MENU D

INDIVIDUAL STARTERS

Prawn taco with anchovy guacamole, pickled onion and jalapeño mayonnaise
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Oxtail ravioli with sweet potato purée and cumin sauce

MAIN COURSE

Roasted sea bream with sun-dried tomato and olive ratatouille, finished with a basil gratin
Grilled Angus entrecôte with mushroom ravioli and truffle sauce

DESSERT

Chocolate coulant with a mantecado ice cream tulip

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Laudum Roble (D.O. Alicante)
Water, soft drinks and beer
Coffee and infusions

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MENU E

STARTERS TO SHARE

Avocado, beetroot and red tuna timbale with dill gazpachuelo
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Tempura scallops with citrus mayonnaise
Iberian pork gyozas with confit pears, truffle sauce and sweet potato chips
Lobster croquettes with sautéed porcini mushrooms and tartar sauce

MAIN COURSE (TO CHOOSE)

Creamy Iberian pork rice with porcini mushrooms and young rosemary-infused garlic shoots
Monkfish rice with artichokes and king prawns
Roasted sea bream with sun-dried tomato and olive ratatouille, finished with a basil gratin
Grilled Angus entrecôte with mushroom ravioli and truffle sauce

DESSERT

Vanilla crocanti with a passion fruit ice cream tulip

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Viña Pomal Crianza (D.O. La Rioja)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

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MENU F

INDIVIDUAL DISHES

Avocado, beetroot and red tuna timbale with dill gazpachuelo
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Tempura scallops with citrus mayonnaise

MAIN COURSE

Roasted sea bream with sun-dried tomato and olive ratatouille, finished with a basil gratin
Grilled Angus entrecôte with mushroom ravioli and truffle sauce

DESSERT

Vanilla crocanti with a passion fruit ice cream tulip

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Viña Pomal Crianza (D.O. La Rioja)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

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MENU G

INDIVIDUAL DISHES

Avocado, beetroot and red tuna timbale with dill gazpachuelo
Foie gras and caramelized mango lingot with bergamot coulis and almond crumble
Tempura scallops with citrus mayonnaise
Iberian pork gyozas with confit pears, truffle sauce and sweet potato chips

MAIN COURSE

Cod loin served over roasted peppers with Bilbao-style emulsion
Angus beef loin with roasted onion cream and curry sauce

DESSERT

Cheese and date soufflé with biscuit crumble and tropical fruit sorbet

CELLAR

White Wine Clamor de Raimat (D.O. Costers del Segre)
Red Wine Viña Pomal Crianza (D.O. La Rioja)
Water, soft drinks and beer
Coffee and infusions

To ensure a smooth dining experience, all guests are kindly requested to select the same main course

BOOKING CONDITIONS

To guarantee the full availability of the chosen menu, it must be confirmed at least 20 days in advance.

Please consult us regarding the possibility of offering a choice of up to two main courses at the table, provided that the number of guests is fewer than 50.

For groups larger than this, the same main course must be chosen for all attendees.

For guests with any intolerance or allergy, the menu will be adapted accordingly.

A private room can be reserved (subject to availability) from 16 guests onwards, or by paying 75€ (VAT included) as a waiter service fee.

All celebrations at Hotel Huerto del Cura are customisable thanks to our events specialists. From all kinds of entertainment, sweet tables, photocalls, live music, photo booths, or any special request.

If external services are contracted from companies outside the hotel, the legally required documentation must be provided, and the hotel will be exempt from any liability in this regard.

EVENTS DEPARTMENT

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