JARDINES de ABRIL

Wedding 2027

YA CATERING



ya · CATERING ·

WE PRESENT YOUR WEDDING MENU

www.cateringya.com

PRIME WEDDING PACKAGE

The extra touch that makes all the difference...

€10/guest

Make your guests experience a more complete, personal, and *special* wedding from the very first moment.

WHAT IS INCLUDED?

WELCOME TO THE ESTATE

- **.Reception for guests** with a slushie and flavored water table: includes pitchers of lemon slushie, strawberry slushie, and dispensers with flavored water (mint and lemon).
- **Welcome glass of brut nature cava.**

YOUR CEREMONY...

- Chairs for 25% of your guests.
- Vintage sofa for the bride and groom during the ceremony.
- Lectern for the officiant.

What if I am having a religious ceremony? For weddings that do not include a civil ceremony at the venue, you can exchange this package for an additional hour of open bar at no extra cost.

FOR THE PARTY...

- **Dessert table during the open bar: doughnuts, sweets, waffles, candies, chocolate bars...**
- **Late-night snack of hot dogs and hamburgers cooked live***

****CONDITIONS:** Promotion for weddings held in 2027.*
Promotion valid for celebrating your wedding with CATERING YA at the venues that have signed up for this promotion. This price does not include other services such as the wedding menu, venue rental, DJ service, or sound equipment.

The wedding Jardines de Abril menu includes:

- Special assembly with 2027 furnirure (see below)
- **3 hours of open bar.** (Each additional hour at €3.80/hour per adult guest).
- **Menu tasting for 6 people** for weddings with more than 120 guests. If the number of guests is between 60 and 120, a menu tasting for 2 people is included. The menu tasting will be held with sufficient advance notice according to the schedule established by Catering Ya (menu tastings will be for a maximum of 8 people).
- **Adaptation and/or preparation of special menus** for allergy sufferers, vegans, or celiacs.
- Event maître d'.
- **Necessary staff** to provide the service (waiters and cooks).
- **Transport of our equipment** to Jardines de Abril.
- **Cleaning of the bathrooms** throughout the event.

The menu does not include:

- **Venue rental:** please inquire directly with Jardines de Abril regarding prices and availability.
- **Sound system with DJ or sound reinforcement** (please inquire with the venue).
- **10% VAT.**

Terms of payment

- 1st payment: €1,000 to reserve the venue. (If the Jardines de Abril venue has not been previously booked, this first payment will be €3,000 to reserve the date.)
- 2nd payment: €2,000 one month before the wedding.
- 3rd payment: 95% of the total, 10 days before the event.
- 4th payment: Remaining amount, during the week following the event.

Other conditions

The minimum number of adult guests required to order this menu is 60.
The prices in this brochure are calculated for a minimum of 120 adult guests.

For other numbers, please inquire about surcharges.

Want to see photos from the April Gardens Wedding? Click here

HOW TO CUSTOMIZE YOUR WEDDING MENU?

1 **Select the menu structure** that best suits your tastes. Would you prefer more or fewer themed stations, main courses, or individual dishes? A longer or shorter cocktail reception? It's up to you.

2 **Choose the dishes** you like best from the list of dishes based on the selected structure.
The menus below are examples, so you can see the different structures and dishes that are most popular.

3 **We advise you on the balance of flavors and textures** of the selected dishes so that the menu for your event is simply perfect.

4 **Now you have a fully customized menu for your event!**

MENU 0

104,90€

To begin with...

COCKTAIL (7)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

Mini focaccia bread with beef carpaccio, Parmesan cheese, and arugula
Foie gras bonbon with white chocolate and almond brittle
Pork knuckle bikini with demi-glace sauce and Parmesan cheese **NEW**
Crispy tuna taco with mango and stir-fried oriental vegetables **NEW**
Iberian pork tenderloin lollipop wrapped in bacon with mustard sauce
Free-range chicken micro burger with tomato jam and brie cheese **NEW**
Iberian pork meatballs glazed with teriyaki sauce

FOOD CORNER
Cheese platter, 8 types: truffle cheese, Mahón D.O.P., sheep's cheese with boletus mushrooms, smoked Idiazabal, Manchego, blue Gouda, rosemary cheese, and bread cake del Casar, accompanied by crispy bread toasts and a duo of jams. **NEW**

At the table...

APPETIZERS TO SHARE (3)
Caramelized puff pastry with candied tomatoes, tuna belly, and soy reduction
Creamy garlic shrimp cannelloni with seafood sauce **NEW**
Candied artichoke flower with truffle dressing and thin slices of Iberian pork belly

NOTE: *You can exchange two center starters for one individual starter (at no extra cost).*

Mojito sorbet

MAIN COURSE (choose meat or fish)
Low-temperature Iberian pork secret, truffled parmentier, and mushroom and shimeji sauce
or
Hake with pilpil sauce and braised pak choi **NEW**

DESSERT
Creamy Lotus cake with crunchy pecans **NEW**

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies are also available..

*"***NEW***": newly created dish for 2027.*

The price of this menu corresponds to the 2027 WEDDINGS/1

MENÚ 1

110,50€

To begin with...

COCKTAIL (6)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

Canapé with caramelized onions, bacon, and tuna belly
Corn toast with tuna tataki, avocado cream, Japanese mayonnaise, and sesame seeds
Mini pita bread with pulled pork and ras el hanout **NEW**
Steamed beef gyoza with ramen broth **NEW**
Crispy shrimp tornado with sweet chili sauce
Mini salmon waffle with fine herb cream

FOOD CORNER (3)
Cheese platter, 8 types: truffle cheese, Mahon D.O.P., sheep's cheese with boletus mushrooms, smoked Idiazabal, Manchego, blue Gouda, rosemary cheese, and bread cake del Casar, accompanied by crispy bread toasts and a duo of jams. **NEW**
Special grilled skewers (choose 2 varieties): tuna with tonkatsu sauce, salmon loin seasoned with ponzu, yakitori chicken with sesame, or pork belly glazed with Korean barbecue sauce.
Al pastor tacos: accompanied by guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise.

At the table..

APPETIZERS TO SHARE (3)
Puff pastry tart with smoked cream, roasted vegetables, and macadamia marshmallow **NEW**
Cannelloni stuffed with confit pork cheeks, mushroom sauce, and black trumpet mushrooms
Scallops with creamy boletus mushrooms and Iberian pork jowl

NOTE: *You can exchange two center starters for one individual starter (at no extra cost).*

Passion fruit sorbet

MAIN COURSE (choose meat or fish)
Iberian pork tenderloin on puff pastry, pumpkin purée, and truffled mushrooms **NEW**
or
Cod confit at 85°C on a bed of boletus cream and Iberian ham

DESSERT
Yogurt mousse in a glass with white chocolate, mango, and cornflake tuffle

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies are also available.

*"**NEW**": *newly created dish for 2027.*

The price of this menu corresponds to the 2027 WEDDINGS/1

MENU 2

110,50€

To begin with...

COCKTAIL (9)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

Mini slice of crispy regañá bread, seafood salad, and shrimp
Tuna tartare with chutney on crispy shrimp **NEW**
Mini focaccia bread with beef carpaccio, Parmesan cheese, and arugula
Crispy shrimp tornado with sweet chili sauce
Pork knuckle bikini with demi-glace sauce and Parmesan cheese **NEW**
Prawn taco, Cajun touch and daisy shot
Iberian pork toast with tomato chutney and fresh sprouts **NEW**
Crispy duck gyoza with Peking sauce
Chicken curry samosas



FOOD CORNER (2)
Cevicheria: traditional ceviche with your choice of toppings **NEW**
Burgers: mini smash burgers made with aged beef and our sauces **NEW**

At the table...

FIRST COURSE
Creamy rice with Iberian pork, mushrooms, and foie gras

NOTE: *You may exchange one individual starter for two main starters (at no extra cost).*

Mediterranean sorbet (strawberry, lemon, and orange)

MAIN COURSE (choose meat or fish)
Boneless lamb confit on parsnip purée with ras el hanout sauce **NEW**
or
Sea bream fillets with sun-dried tomato, almond, and olive oil picada

DESSERT
Madagascar: whipped vanilla ganache, creamy milk chocolate, and crunchy hazelnuts **NEW**

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies are also available.

*"**NEW**": newly created dish for 2027.*

The price of this menu corresponds to the 2027 WEDDINGS/1

MENU 3

113,90€

To begin with...

COCKTAIL (6)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

California roll: maki sushi with avocado, cream cheese, and crab sticks
Avocado and cucumber gazpacho with shrimp skewers **NEW**
Cone of glazed chicken strips with sweet chili sauce **NEW**
Micro burger made with aged "Discarlux" beef, scamorza cheese, and a touch of truffle **NEW**
Prawn taco, hint of Cajun and daisy shot
Assorted mini homemade croquettes (Iberian ham, boletus mushrooms and baby squid in their ink)

FOOD CORNER (3)
Alicante cold cuts (sausages, sobrasada, olives, country bread, and toast...)
Gourmet rice dish: seafood rice with scallops or pork and mushroom rice with foie gras **NEW**
Andalusian table: fried lace squid, dogfish, squid, and shrimp

At the table...

APPETIZERS TO SHARE (4)
Truffled foie gras terrine with Iberian ham, caramelized shallots, and toasted bread **NEW**
Roasted eggplant with two Mediterranean sauces **NEW**
Octopus timbale au gratin on a bed of potatoes
Crunchy tuna caramel with sautéed wok vegetables **NEW**

NOTE: You can exchange two center starters for one individual starter (at no extra cost).

Lemon sorbet with cava

MAIN COURSE (choose meat or fish)
Discarlux veal shank on thyme-confit potatoes with demi-glace sauce **NEW**
or
Cod au gratin with saffron mousseline on vegetable ratatouille and crispy onions

DESSERT
Pistachio cheesecake and forest fruit ice cream **NEW**

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies are also available.

The price of this menu corresponds to the 2027 WEDDINGS/1

*"**NEW**": newly created dish for 2027.

MENU 4

119,50€

To begin with...

COCKTAIL (6)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

Mini seafood tartlet with anchovies
Crispy prawn tornado with sweet chili sauce
Mini bao bun with Iberian pork cheek and foie gras **NEW**
Mini Creole pie with a touch of chimichurri **NEW**
Iberian pork meatballs glazed with teriyaki sauce
Micro smash burger made with matured "Discarlux" beef, bacon jam, and cheddar sauce **NEW**

FOOD CORNER (4)
Snack bar: table with potato chips, olives, pickles, pickled mussels, piparras (small green peppers), "marinera"s (small green peppers), etc. **NEW**
Quail eggs on txistorra sausage and confit potatoes **NEW**
Tacos al pastor: accompanied by guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise
Hand-cut Iberian ham *(live cutting supplement +€180)*

At the table...

INDIVIDUAL APPETIZERS (2)
Burratina cheese with Iberian ham and truffle **NEW**
Creamy seafood rice with red prawns

NOTE: *You may exchange one individual starter for two main starters (at no extra cost).*

Strawberry Gin Sorbet (Puerto de Indias)

MAIN COURSE (choose meat or fish)
Puff pastry with pork cheek, mushroom sauce, and creamy potatoes **NEW**
or
Cod au gratin with saffron mousseline on a bed of ratatouille and crispy onions

DESSERT
Nicaraguan chocolate cream with macadamia nut dacquoise

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies are also available.

The price of this menu corresponds to the 2027 WEDDINGS/1

*"**NEW**": newly created dish for 2027.*

MENÚ 5

120,50€

To begin with...

COCKTAIL (6)
Wines, soft drinks, vermouths, and beers served in zinc buckets with ice

California roll: maki sushi with avocado, cream cheese, and crab sticks
Alicante sausage tartare on thin mollitas flatbread **NEW**
Iberian pork toast with tomato chutney and fresh sprouts **NEW**
Cochinita pibil brioche with crispy onion
Prawn taco with a touch of Cajun spice and a daisy shot
Mini octopus bread cake au gratin

FOOD CORNER (5)
Fresh table: Gazpacho mousses with salted fish, tropical smoothies, and salads **NEW**
Quail eggs on black pudding toast with pine nuts **NEW**
Gourmet rice dish: seafood rice with scallops or pork and mushroom rice with foie gras. **NEW**
Andalusian table: fried lace, dogfish, squid, and shrimp
Cheese table, 8 types: truffle cheese, Mahon D.O.P., sheep's cheese with boletus, smoked Idiazabal, Manchego, blue Gouda, rosemary cheese, and bread cake del Casar, accompanied by crispy bread toasts and a duo of jams. **NEW**

At the table...

EINDIVIDUAL APPETIZER
Tuna tartare with tomato, mango, and avocado chutney **NEW**

NOTE: *You may exchange one individual starter for two main starters (at no extra cost).*

Valencia water sorbet

MAIN COURSE (choose meat or fish)
Iberian pork tenderloin on sweet potato parmentier, foie gras sauce, and shallots in wine **NEW**
or
Cod au gratin with saffron mousseline on vegetable ratatouille and crispy onions

DESSERT
Caramelized French toast with crackling brioche, served with Baileys ice cream and nougat sauce (€1.00)

Wedding cake presentation with a choice of red velvet, carrot cake, traditional meringue, and almond *(in mini portions for tasting)*

BEVERAGES
Red wine and white wine. Beer, soft drinks, and mineral water (see drinks list).
Coffee, herbal teas, and cava. At summer weddings, coffee and lemon slushies

The price of this menu corresponds to the 2027 WEDDINGS/1

*"***NEW***": newly created dish for 2027.*

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Children's MENU

37,90€

For the little ones...

INDIVIDUALS APPETIZERS

Chips potatoes
Stuffed olives
Mini pizzas
Chicken Nuggets

MAIN DISH (same choice for all children)

Hamburger or San Jacobo (both accompanied by potato wedges) or rice with chicken

DESSERT

Small glass of chocolate mousse

DRINKS

Soft drinks and mineral water throughout the event



The price of this menu corresponds to the 2027 WEDDINGS/1

SPECIAL MENUS

ADAPTED MENUS

We cater for allergies, intolerances, and special diets for health reasons (including pregnant women). We adapt dishes or substitute ingredients on a case-by-case basis, and guests will receive a personalized menu.
Although we take all necessary measures, we cannot guarantee the total absence of traces due to possible cross-contamination in the cooking process.
If any guest has severe or high-risk allergies, it is essential that you consult with our team before deciding on their menu. Some very specific allergies cannot be accommodated.
The 14 main allergens according to the Spanish Food Safety and Nutrition Agency are: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide and sulfites, lupins, and mollusks. For adaptations related to other food allergies, a medical prescription for said allergy or intolerance must be presented for evaluation by our kitchen team..

We do not make adjustments based on personal preferences. If requested and possible, there will be a €30 supplement per adapted menu.
The only voluntary diets available at no additional cost are vegan (full vegan menu) and pork-free (adapted menu replacing this ingredient).
In any case, no adaptations or changes to dishes will be made if requested less than 15 days before the event, due to technical and operational difficulties, supply issues for certain products, etc.

GLUTEN-FREE MENU

We adapt or substitute the necessary dishes so that guests can enjoy the same menu as everyone else, making only the essential modifications.

STAFF MENU

Same as the chosen menu without cocktails or open bar (€62)

VEGAN MENU

COCKTAIL
Small glass of chickpea hummus with crudités
Teaspoon of wakame seaweed with chopped wild mushrooms
Crunchy falafel bite
Vegetable gyoza with teriyaki sauce
Mini vegetable burger
Mini savory flatbread with julienned roasted vegetables

INDIVIDUAL APPETIZERS
Lime-marinated tofu tartare with avocado, tomato, papaya, and flowers
Quinoa tabbouleh with romesco sauce
Artichoke flower with chopped sun-dried tomatoes and tender garlic shoots with truffle oil

Sorbet just like the wedding menu

MAIN COURSE
Aubergine millefeuille stuffed with faux Bolognese sauce

DESSERT
Vegan brownie with hot chocolate sauce and crispies

GLUTEN-FREE AND LACTOSE-FREE MENU

COCKTAIL
Wakame seaweed, mushroom, and sun-dried tomato tartlet
Tuna belly canapé with caramelized onion
Andalusian gazpacho shot with diced Iberian ham
Tuna skewer with black sesame seeds
Mini beef burger with tomato jam and sprouts

INDIVIDUAL APPETIZERS
Smoked salmon tartare with avocado, mango, papaya, and flowers
Mini bacon moussaka with caramelized onions and piquillo pepper sauce

Sorbet just like the wedding menu

MAIN COURSE
The dish chosen by the other guests will be adapted by changing the side dish.

DESSERT
Chocolate cloud

ASSEMBLY 2027

To make your big day simply perfect, our new **2027 WEDDING** menus include:

- Natural wood **Tiffany chairs**
- **Wooden furniture for the cocktail reception** (high wooden tables, etc.)
- **Choice of three fabric tablecloths** (sackcloth, floral, and white) and sackcloth or white napkins.
- **Floral arrangements on the tables** (several models to choose from depending on the season's flowers)
- **Rattan placemats**
- **Colored water glasses**
- **Personalized menus**
- **Seating**
- **Table numbers**
- **Tables, crockery, and cutlery**

COMPLETE YOUR EVENT

OPTIONS THAT MAKE A DIFFERENCE...

Tip Ya:

Choose your package and create unique moments at the event.

PGUEST RECEPTION PACKAGE (€3/guest)

- **Slushies and flavored water table:** includes pitchers of lemon slushies, strawberry slushies, and dispensers with flavored water (mint and lemon).
- **Welcome glass of brut nature cava.**



WELCOME PACK + CEREMONY (€4/guest)

- Slushie and flavored water table: includes pitchers of lemon slushie, strawberry slushie, and dispensers with flavored water (mint and lemon).
- Welcome glass of brut nature cava.
- Sofa for the bride and groom during the ceremony.
- Wooden lectern for the officiant.
- Chairs for 25% of the guests.

"COMPLETE YOUR PARTY" PACKAGE (€8/guest)

- Hot dogs and hamburgers cooked live*.
- **Dessert table:** (donuts, candy, waffles, sweets, chocolate bars...).



** If Catering Ya does not provide the open bar for the event, you will have the Resopón Gold as an alternative. Please refer to the 2027 wedding dossier.*

OTHER OPTIONS...

Receptions and suppers

RECEPTION DESKS

- Slushies and flavored water table: includes pitchers of lemon slushies and strawberry slushies, and dispensers with flavored water (mint and lemon): €1.90/guest
- Table with small beers in zinc buckets: €1.90/guest
- **SPRITZERIA**: Aperol spritz, grapefruit spritz, and Hugo spritz (€2 per person) **NEW**
- Table with brut nature cava: €1.90/guest
- Table with beers: different brands of beer, presented in zinc buckets: €2.50/guest
- Table with vermouth: red and white vermouth with fuet sausage and olives: €2.50/guest

RESOPON

Resopon **GOLD**: €5,50 per guest

- Chicken curry samosas
- Mini Argentine pies
- Pulled pork brioche
- Mini Catalan: focaccia bread stuffed with grated tomato and ham
- Mini smoked salmon focaccia with herb cheese

Wicks made as part of a show cooking demonstration in front of the guests:

- Burgers and hot dogs: €7,30/person
- Classic hot sandwiches: €7,30 /person
- Mini beef sandwiches with truffle butter: €7,30 /person
- Waffle and crepe candy bar: €6,30/person (waffles, crepes, with your choice of toppings
- (dulce de leche, chocolate, cream, Lotus biscuits, Oreos, chocolate crispies)
- Cups of broth with meatballs: €4,20/person
- Churros with hot chocolate: €4,20/person

Note: If you wish to hire the resopón, it must be for at least 70% of the guests in the case of evening weddings, and for at least 90% of the guests in the case of midday weddings.

LIST OF DISHES 2027

69 NEW DISHES THIS YEAR 2027

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Would you like to see our dishes? Click here.

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COLD COCKTAIL

1. Pickled mussel salad on caramelized puff pastry **NEW**
2. Foie gras bonbon with white chocolate and almond brittle
3. California roll: maki sushi with avocado, cream cheese, and crab sticks
4. Canapé with caramelized onions, bacon, and tuna belly
5. Alicante-style flatbread with semi-sweet tomato and tuna **NEW**
6. Foie gras and apple mousse cone **NEW**
7. Prawns with Nikkei sauce on crispy topopo **NEW**
8. Andalusian gazpacho shot with mozzarella and pesto
9. Avocado and cucumber gazpacho with prawn skewer **NEW**
10. Mini slice of crystal regañá, seafood salad and prawn
11. Mini salmon waffle with fine herb cream
12. Mini waffle with rosemary cheese and Iberian ham **NEW**
13. Mini "marinera" with anchovy
14. Mini focaccia bread with beef carpaccio, Parmesan, and arugula
15. Our olive oil bread cake with candied piquillo peppers and Cantabrian anchovies **NEW**
16. Tuna tartare with chutney on crispy shrimp **NEW**
17. Alicante sausage tartare on thin bread cake de mollitas **NEW**
18. Toast with foie gras mille-feuille and caramelized mango with rose petal jam
19. “Corn toast” with tuna tataki, avocado cream, Japanese mayonnaise, and sesame

*”***NEW**”*: newly created dish for 2027.*

Would you like to see our dishes? Click here.

HOT COCKTAIL



1. Iberian pork meatballs glazed with teriyaki sauce
2. Pork knuckle bikini with demi-glace sauce and Parmesan cheese **NEW**
3. Cochinita pibil brioche with crispy onion
4. Chicken skewer with Vietnamese sauce
5. Prawn tail with suquet sauce
6. Fried cuttlefish cone with citrus emulsion **NEW**
7. Chicken tear cone glazed with sweet chili **NEW**
8. Patatas bravas cone with kimchi and sesame sauce
9. Truffled cep and Parmesan risotto spoon **NEW**
10. Steamed beef gyoza with ramen juice **NEW**
11. Crispy duck gyoza with Peking sauce
12. Micro burger made with "Discarlux" matured beef, scamorza cheese, and a touch of truffle **NEW**
13. Micro smash burger made with "Discarlux" matured beef, bacon jam, and cheddar sauce **NEW**
14. Micro burger made with free-range chicken, sweet tomato, and brie cheese **NEW**
15. Mini bao bun with Iberian pork cheek and foie gras **NEW**
16. Mini octopus gratin bread cake
17. Mini Creole pie with a touch of chimichurri **NEW**
18. Assorted mini homemade croquettes (Iberian ham, boletus mushrooms, and baby squid in their ink)
19. Mini pita bread with pulled pork and ras el hanout **NEW**
20. Sirloin muffin with Parmesan cheese and creamy mushrooms
21. Tuna pepito with truffle butter
22. Crispy tuna taco with mango and wok-fried oriental vegetables **NEW**
23. Iberian sirloin lollipop wrapped in bacon with mustard sauce
24. Chicken curry samosas
25. Prawn taco with a touch of Cajun and a daisy shot
26. Iberian pork toast with tomato chutney and fresh sprouts **NEW**
27. Crispy prawn tornado with sweet chili sauce

*"**NEW**": *newly created dish for 2027.*

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THEMATIC CORNERS

COLD THEMATIC CORNERS

1. Alicante cold cuts (sausages, sobrasada, olives, country bread, and toast...)
2. Cevicheria: traditional ceviche with your choice of toppings **NEW**
3. Colmado: table with potato chips, olives, pickles, pickled mussels, piparras, "marinera"s, etc. **NEW**
4. Iberian ham cut with a knife (live cutting supplement +€180)
5. Acorn-fed Iberian ham cut to order (with bread sticks and mini rolls) (+€2.50) (live cutting supplement +€180)
6. Cheese platter, 8 types: truffle cheese, Mahon D.O.P., sheep's cheese with boletus, smoked Idiazabal, Manchego, blue Gouda, rosemary cheese, and bread cake del Casar, accompanied by crispy bread toasts and a duo of jams. **NEW**
7. Alicante table: Alicante cured meats and salted fish, slices of bread with tomato, pipes and carases (+€1.00)
8. Fresh table: Gazpacho foams with salted fish, tropical smoothies, and salads **NEW**
9. Sushi: 5 types of maki and 2 types of nigiri with soy sauce and wasabi (+€1.00)

HOT THEMED STATIONS

1. Burgers: mini smash burgers made with matured beef and our sauces **NEW**
2. Special grilled skewers (choose 2 varieties): tuna with tonkatsu sauce, salmon fillet seasoned with ponzu, yakitori chicken with sesame, or pork belly glazed with Korean barbecue sauce
3. Quail eggs on garlic gulas **NEW**
4. Quail eggs on black pudding and pine nut toast **NEW**
5. Quail eggs on txistorra sausage and confit potatoes **NEW**
6. Andalusian table: fried lace squid, dogfish, squid, and shrimp
7. Murcian-style octopus table (+€2) **NEW**
8. Croquette table (ham, boletus, cod, and baby squid)
9. Indian table: chicken tikka masala, aromatic rice, papadums, crispy panipuris, and samosas **NEW**
10. Gourmet rice dish: seafood rice with scallops or pork and mushroom rice with foie gras. **NEW**
11. Tacos al pastor: served with guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise
12. Foie gras toast: grilled foie gras toast with jam and Maldon salt flakes (+€1.50)
13. Scallops dressed with citrus gel and Iberian ham crisps (+€1.00)

*"**NEW**": *newly created dish for 2027.*

Would you like to see our dishes? Click here.

APPETIZIERS TO SHARE

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COLD APPETIZIERS TO SHARE

1. Burrata with basil sauce, tomato chutney, and crispy corn.
2. Burrata with Iberian ham and truffle **NEW**
3. Lima-style causa with shrimp, avocado, and mild chili sauce
4. Scallop and prawn ceviche with crispy flakes **NEW**
5. Inverted puff pastry millefeuille with smoked salad and salmon roe **NEW**
6. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
7. Foie gras and nougat ingot with red fruit coulis
8. Truffled foie gras terrine with Iberian ham, caramelized shallots and toasted bread **NEW**
9. Tuna tartare with tomato, mango, and avocado chutney **NEW**
10. Lime-marinated salmon tartare, avocado, tomato concassé, papaya, trout roe, and flowers
11. Puff pastry tart with smoked cream, roasted vegetables, and macadamia marshmallow **NEW**

HOT APPETIZIERS TO SHARE

1. Low-temperature artichoke blossom with garlic prawns and seafood suquet
2. Sautéed artichokes with ham, mushrooms, and scrambled egg
3. Roasted eggplant with duo of Mediterranean sauces **NEW**
4. Lobster cannelloni au gratin on seafood suquet
5. Candied beef cheek cannelloni with mushroom sauce and black trumpet mushrooms
6. Creamy garlic prawn cannelloni with seafood sauce **NEW**
7. Crispy tuna caramel with sautéed wok vegetables **NEW**
8. Octopus bread cake au gratin
9. Candied artichoke flower with truffle dressing and thin slices of Iberian pancetta
10. Prawn gratin with wallows potatoes and seafood sauce
11. Fried eggs with Iberian ham, tender garlic shoots and a touch of truffle **NEW**
12. Eggplant and provolone millefeuille with basil oil
13. Mini eggplant, bacon, and onion moussaka
14. Iberian ham pastry on raisin couscous and demi-glace sauce **NEW**
15. Free-range scrambled eggs with wagyu blood sausage and piquillo peppers **NEW**
16. Eggplant terrine stuffed with baby squid and shrimp on suquet sauce
17. Octopus timbale au gratin on a bed of potatoes
18. Scallops with creamy boletus mushrooms and Iberian pork jowl
19. Grilled scallops with green sauce

*"**NEW**": *newly created dish for 2027..*

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INDIVIDUAL APPETIZERS

1. Low-temperature artichoke blossom with garlic prawns and seafood suquet
2. Creamy rice with Iberian pork, mushrooms, and foie gras
3. Creamy seafood rice with red prawns
4. Burratina with Iberian ham and truffle **NEW**
5. Lobster cannelloni au gratin on seafood suquet
6. Cannelloni stuffed with pork cheeks with mushroom sauce and black trumpet mushrooms
7. Cannelloni with creamy garlic prawns and seafood sauce **NEW**
8. Crispy tuna caramel with sautéed vegetables **NEW**
9. Lima-style causa with prawns, avocado, and mild chili sauce
10. Lettuce hearts salad with Iberian ham, Idiazabal cream cheese, and pico de gallo
11. Mango, bacon, goat cheese, walnut salad with sweet mustard vinaigrette
12. Candied artichoke hearts with truffle dressing and thin slices of Iberian pancetta
13. Prawn gratin with wallows potatoes and seafood sauce
14. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
15. Fried eggs with Iberian ham, tender garlic shoots and a touch of truffle **NEW**
16. Eggplant and provolone millefeuille with basil oil
17. Inverted puff pastry millefeuille with smoked salad and salmon roe **NEW**
18. Mini eggplant, bacon, and onion moussaka
19. Mini octopus and broken potato timbale with light mousseline sauce
20. Iberian ham hock pastry on raisin couscous and demi-glace sauce **NEW**
21. Free-range scrambled eggs with Wagyu black pudding and piquillo peppers **NEW**
22. Tuna tartare with tomato, mango, and avocado chutney **NEW**
23. Shrimp and grape tartare, ajoblanco ice cream, and almond gazpacho with vanilla **NEW**
24. Eggplant terrine stuffed with baby squid and shrimp on a suquet sauce
25. Osmotic tomato with Alicante salted fish tartare, pickled onion, arugula, and a touch of Marcona almonds
26. Timbale of lime-marinated salmon tartare, avocado, tomato concassé, papaya, trout roe, and flowers
27. Tomato, avocado and smoked fish tartare timbale on Cordoba-style salmorejo
28. Baby scallops with creamy boletus mushrooms and Iberian pork jowl (2 pieces)
29. Grilled baby scallops with green sauce (2 pieces)

*"**NEW**": newly created dish for 2027.*

Would you like to see our dishes? Click here.

VARIOUS

SEAFOOD

1. Seafood platter (4 shrimp, 3 prawns, and 1 crayfish)*
2. Individual seafood (4 shrimp, 3 prawns, and 1 crayfish)*

*(Consult supplement in each case)

SORBETS

1. Aperol Spritz Sorbet **NEW**
2. Moscow Mule Sorbet **NEW**
3. Valencia Water Sorbet
4. Passion Fruit Sorbet
5. Lemon and Cava Sorbet
6. Mediterranean Sorbet (strawberry, lemon, and orange)
7. Mojito sorbet
8. Gin Strawberry sorbet (Puerto de Indias)

* *"**NEW**": newly created dish for 2027.*



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MAIN COURSE

MEATS

1. Iberian pork cheeks with creamy sweet potato and port sauce **NEW**
2. Iberian pork cheeks with demi-glace sauce, truffle mashed potatoes, and a touch of rosemary
3. Beef cheeks on thyme-confit potatoes and red wine sauce (+$1.00)
4. Cheek puff pastry with mushroom sauce and creamy potatoes **NEW**
5. Discarlux veal shank on thyme-confit potatoes and demi-glace sauce **NEW**
6. Boneless lamb confit on parsnip purée and ras el hanout sauce **NEW**
7. Low-temperature Iberian pork, truffled parmentier and mushroom and shimeji sauce
8. Iberian sirloin on sweet potato parmentier, foie gras sauce and shallots in wine **NEW**
9. Iberian sirloin on puff pastry, pumpkin purée and truffled mushrooms **NEW**
10. Beef tenderloin with Px accompanied by thyme-confit potatoes and mushroom ragout (+€4.00)
11. Beef tenderloin, foie gras escalope, port sauce and truffled purée (+€6.00)

Note: *The ratio in the main course will be 80% meat and 20% fish. To apply a different ratio, please consult us as this may entail an increase in price.*

FISH

1. Cod with black garlic cream and pickled onion **NEW**
2. Cod confit at 85° on a bed of boletus cream and Iberian ham
3. Cod au gratin with saffron mousseline on a bed of vegetable ratatouille and crispy onion
4. Tuna loin with onions and trout roe **NEW**
5. Sea bream fillets with chopped sun-dried tomatoes, almonds, and olive oil
6. Sea bass with creamy almonds, black garlic aioli, and sautéed shallots **NEW**
7. Sea bass on a banana leaf with curry prawn skewers
8. Hake with pil-pil sauce and braised pak choi **NEW**
9. Mediterranean monkfish with prawn and clam suquet
10. Hake timbale stuffed with squid and prawns with a light mousseline sauce over lobster suquet

*"**NEW**": newly created dish for 2027.*

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DESSERTS

1. “Love of chocolate”: brownie with white chocolate ice cream,
   hot chocolate sauce, and chocolate crispies
2. Creamy Nicaraguan chocolate with macadamia nut dacquoise
3. Hot chocolate couland, red berry sauce, and meringue milk ice cream
4. Puff pastry slices with nougat ice cream and hot chocolate
5. Lactic (dulce de leche, Greek yogurt, meringue milk ice cream,
   curd foam, freeze-dried red berries, and cotton candy (+€1.00)
6. Inverted puff pastry millefeuille with vanilla cream
7. Yogurt mousse in a glass with white chocolate, mango, and cornflake tuile
8. Madagascar: whipped vanilla ganache, creamy milk chocolate,
   and crunchy hazelnuts **NEW**
9. Our apple tart with puff pastry slices, dulce de leche, and pastry cream
10. Pistachio cheesecake and forest fruit ice cream **NEW**
11. Passion red: red velvet cake with cheese mousse, grenadine ice cream and petals
12. Tiramisu “YA”: chocolate dome dipped in coffee
    on mascarpone cream and sponge cake (+€1.00)
13. Creamy Lotus cake with crunchy pecans **NEW**
14. Caramelized French toast with crackling brioche, accompanied by Baileys ice cream
    and nougat sauce (€1.00)

*”***NEW**” *: newly created dish for 2027.*

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WINE CELLAR AND BEVERAGES

SOFT DRINKS AND BEER

Royal Bliss tonic water, bread cake-Cola, orange Fanta, lemon Fanta, orange Aquarius, and lemon Aquarius
Solán de Cabras water
San Miguel Especial beer, 0.0% alcohol beer, and gluten-free beer

VERMOUTH

Izaguirre red/white
Olave red/white

RED WINE (choose one option)

D.O Ribera del Duero: Melior
D.O. Rioja: Ramón Bilbao

WHITE WINE (choose one option)

Blanco Polar, Verdejo 100% Vino de la tierra de Castilla y león
Oso hormiguero, Verdejo 100% D.O Rueda

This wine selection is subject to availability and vintages. Please inquire about other wines if desired.

THE PARTY!

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DRINKS INCLUDED

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RON

Brugal Añejo

GINEBRAS

Beefeater
Larios 12
Larios Rose
Tanqueray 0%

VODKAS

Stoli vodka

LIQUORS

Herb pomace
Pomace cream
Tequila Cachito Loco
Pink Tequila
Jaggermeister

SOFT DRINKS for mixed drinks

Tónic Royal Bliss
bread cake- Cola
Orange Fanta
Lemon Fanta

¡Make your open bar PREMIUM! Add MARTIN MILLER'S Gin for just €1.50 per guest for your entire open bar.



...AND SHOT CORNER

The company reserves the right to substitute these brands with similar ones.
Ask us about other beverages if you wish.

AND ALSO FOR THE OPEN BAR...

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...SHOT CORNER!

Imagine an elegant corner, with zinc buckets filled with ice, ready to keep your favorite drinks at the perfect temperature.

From classic tequila to the innovative **pink tequila**, from the intensity of **Jaggermeister** to the smoothness of **orujo cream.**

All accompanied by shots galore to make your wedding party a success.

Included in our open bar





Everything you need to complete your event...

You can complement your event with services such as special lighting setups, entertainment elements (e.g., photo booth, 360 platform, etc.), cocktail service, musical performances, DJs, and many other extras to make your celebration a unique experience.
We have a selection of specialized suppliers—such as florists, entertainers, sound technicians, etc.—who can take care of all the necessary details, from planning to execution, so that you only have to enjoy every moment.

We have a selection of specialized suppliers—such as florists, entertainment, sound, etc.—who can take care of all the necessary details, from planning to execution, so that you can simply enjoy every moment.

If your wedding includes a civil ceremony, a professional master of ceremonies can guide each moment with sensitivity and make the whole event flow smoothly, personally, and memorably.

If you need it, we will put you in touch with our trusted team.

Ask us!



#wehelpyouwith