

FINCA
Maria Ana

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WELCOME TO YOUR WEDDING MENU

www.cateringya.com



The Maria Ana wedding menu includes:

- **Special setup for 2026** (see below)
- **Menu tasting for 6 people at 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).
- 3 open bars (each additional hour at €3.80/hour per adult guest).
- **Adaptation and/or preparation of special menus for those** with allergies, vegans, or celiacs.
- **Event maître d'.**
- **Necessary staff** to provide the service (waiters and cooks).
- **Transportation of our equipment** to María Ana.

The menu does not include:

- **Estate rental:** Saturdays €4,700, including up to 200 adult guests. For events with larger numbers, an additional €22 per guest fee will be charged for events with more than 200 guests. Please inquire about special offers for events not held on Saturdays. This fee will be charged to Catering Ya. **Estate rental includes use of the entire estate's lighting, use of the wine cellar, Bedouin tent, and parking.**
- Maid for bathroom cleaning is €180 (mandatory for weddings with more than 100 guests).
- **Music equipment with DJ or sound system.**
- **10% VAT.**

Terms of payment

- 1st payment: €2,500 to reserve the date.
- 2nd payment: 95% of the total, 10 days before the banquet.
- 3rd payment: Remaining amount, during the week following the banquet.

Other conditions

The minimum number of adult diners for this menu is 60.

For other quantities, please inquire about supplements.

[Want to see photos of FINCA MARÍA ANA? Click here.](#)



HOW TO CUSTOMIZE YOUR WEDDING MENU?

1

Select the menu structure that best suits your tastes. With more or fewer themed stations, central or individual starters, a longer or shorter cocktail party... whatever you wish.

2

Choose the dishes you like most 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 will advise you on the balance of **flavors and textures** of the selected dishes so that your event menu is simply perfect.

4

You now have the fully customized menu for your event!



MENU 0

102,90€

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For a start...

COCKTAIL (7)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Regañá ink steak with smoked fish salad
Foie bonbon with white chocolate and almond crunch
Cod brandade on crispy panipuri
Mini octopus coca gratin
Dogfish cone in Asian marinade
Crispy prawn tornado with sweet chili sauce
Crispy duck gyoza with Peking sauce

THEMATIC CORNERS

Cheese board with 8 types: green and red pesto Gouda, truffle cheese, rosemary cheese, Parmesan, Manchego, butter cheese, and blue Gouda (with bread rolls, toast, and assorted jams)

On the table...

APPETIZER TO SHARE (3)

Caramelized puff pastry with confit tomatoes, tuna belly, and soy reduction
Eggplant terrine stuffed with squid and shrimp on its own suquet
Mini fried artichokes with grated foie gras, caramel, and salt flakes

NOTE: You can upgrade two main starters to a single starter (free of charge)

Mediterranean sorbet (strawberry, lemon, and orange)

MAIN DISH (choose meat or fish)

Iberian pork cheek with berry sauce, pumpkin puree, and crispy violets
or
Sea bass on a banana leaf with a curried shrimp skewer

DESSERT

Black Forest cake in a glass with chocolate cream, cocoa sponge cake, and cream mousse

Wedding cake presentation: choice of red velvet, carrot cake, or traditional meringue and almond cake
(in mini tasting portions)

DRINKS

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

The price of this menu corresponds to
the 2026 WEDDINGS rate.

MENU 1

108,50€

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For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Alicante-style coca with mollitas and tuna tartar

Foie bonbon with white chocolate and almond crunch

Crispy chicken fingers cone with tika-masala sauce

Crispy prawns with ponzu sauce

Crispy prawn tornado with sweet chili sauce

Crispy duck gyoza with Peking sauce

THEMATIC CORNERS(3)

Cheese table: 8 types: green and red pesto Gouda, truffle cheese, rosemary cheese, Parmesan, Manchego, brie, blue cheese, and blue Gouda (with bread rolls, toast, and assorted jams)

Croquette table (ham, porcini mushrooms, cod, and spider crab)

Mini veal nuggets on brioche with truffle butter

On the table...

APPETIZER TO SHARE (3)

Burrata with basil sauce, tomato chutney, and crispy corn

Confit artichoke flowers with truffle dressing and a thin slice of Iberian pancetta

Lobster cannelloni au gratin on seafood stew

NOTE: You can upgrade two main starters to a single starter (free of charge)

Strawberry and basil sorbet

MAIN DISH (choose meat or fish)

Iberian sirloin with eggplant hummus, PX sauce, and crispy three-spice sauce

or

Slow-cooked cod on pumpkin cream, julienned spiced onions, and roe

DESSERT

Upside-down puff pastry millefeuille with vanilla cream

Wedding cake presentation: red velvet, carrot cake, or traditional meringue and almond cake (mini tasting portions)

DRINKS

Red and white wine. Beer, soft drinks, and mineral water (see drinks list).

Coffee, herbal teas, and cava. For summer weddings, coffee and lemon ice are also available.



The price of this menu corresponds to
the 2026 WEDDINGS rate.1

MENU 2

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For a start...

COCKTAIL (9)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

California roll: maki sushi with avocado, cream cheese, and crab stick

Mini salmon waffle with fine herb cream

Alicante-style mollitas coca with tuna tartar

Foie bonbon with white chocolate and almond crunch

Shrimp taco with a touch of Cajun and a margarita shot

Dogfish cone in Asian marinade

Crispy shrimp tornado with sweet chili sauce

Crispy duck gyoza with Peking sauce

Iberian pork secret toast with caramelized onions and PX sauce

THEMATIC CORNERS (2)

Alicante cured meats (cold cuts, sobrasada, olives, village bread, toast, etc.)

Andalusian cuisine: fried lace, dogfish, squid, and shrimp

On the table...

INDIVIDUAL APPETIZER

Prawn gratin with scrambled potatoes and seafood sauce

NOTE: You can upgrade a single starter to two main courses (free of charge)

Passion fruit sorbet

MAIN DISH(choose meat or fish)

Iberian pork cheek puff pastry with Brie cheese and red berry chutney

or

Cod au gratin with saffron mousseline on vegetable ratatouille and crispy onions

DESSERT

"Amor al Chocolate": brownie with white chocolate ice cream, topped with hot chocolate sauce and crisps

Wedding cake presentation: choice of red velvet, carrot cake, or traditional meringue and almond cake (mini tasting portions)

DRINKS

Red and white wine. Beer, soft drinks, and mineral water (see drinks list).

Coffee, herbal teas, and cava. For summer weddings, coffee and lemon ice are also available.

The price of this menu corresponds to the 2026 WEDDINGS rate.

MENU 3

111,50€

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For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Panipuri filled with creamy salmon and roe
Foie bonbon with white chocolate and almond crunch
Prawn tail with suquet
Cochinita pibil brioche with crispy onions
Chicken skewer with Vietnamese sauce
Bravas potato cone with kimchi and sesame sauce

THEMATIC CORNERS (3)

Small rice dish: arroz a banda and secreto rice with mushrooms
Mallorcan-style quail eggs
Hand-sliced Iberian ham (live slicing supplement + €150)

On the table...

APPETIZER TO SHARE (4)

Confit artichoke blossoms with truffle dressing and a thin slice of Iberian pancetta
Tuna tartare with tomato chutney, crispy onion, and panipuri
Eggplant and provolone millefeuille with basil oil
Mini fried artichokes with grated foie gras, caramel, and salt flakes

NOTE: You can upgrade two main starters to a single starter (free of charge)

Passion fruit sorbet

MAIN DISH(choose meat or fish)

Iberian pork cheeks with demi-glace sauce, truffle mashed potatoes, and a touch of rosemary
or
Sea bream fillets with sun-dried tomato, almond, and olive oil

DESSERT

“Amor al chocolate”: Brownie with white chocolate ice cream, topped with hot chocolate sauce and crisps

Wedding cake presentation: choice of red velvet, carrot cake, or traditional meringue and almond cake
(in mini tasting portions)

DRINKS

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



The price of this menu corresponds to
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MENU 4

116,90€

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For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Sliced regañá with smoked fish salad

Chicken skewer with Vietnamese sauce

Micro beef burger with Parmesan cheese and sun-dried tomato

Tuna pepito with truffle butter

Curry chicken samosas

Bravas potato cone with kimchi and sesame sauce

THEMATIC CORNERS (4)

Andalusian table: fried lace, dogfish, squid, and shrimp

Croquette table (ham, porcini mushrooms, cod, and spider crab)

Tacos al pastor: served with guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise

Hand-sliced Iberian ham (live slicing supplement + €150)

On the table...

INDIVIDUAL APPETIZERS (2)

Lobster cannelloni au gratin on seafood stew

Scallops with creamy boletus mushrooms and a veil of Iberian pork jowl

NOTE: You can upgrade a single starter to two main courses (free of charge)

Mandarin sorbet

MAIN DISH(choose meat or fish)

Low-temperature Iberian pork secret, truffled parmentier, and mushroom and ape sauce

or

Cod confit at 85°C on boletus cream and Iberian ham

DESSERTS

Our apple tart with puff pastry sheets, dulce de leche, and custard

Wedding presentation cake (choose from red velvet, carrot cake, or traditional meringue and almond cake)
(mini tasting portions)

DRINKS

Red and white wine. Beer, soft drinks, and mineral water (see drinks list).

Coffee, herbal teas, and cava. For summer weddings, coffee and lemon ice are also available.



The price of this menu corresponds to
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MENU 5

117,90€

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For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Tuna tartare with tomato chutney on crispy shrimp
Foie bonbon with white chocolate and almond crunch
Cut of regañá ink with smoked fish salad
Micro beef burger with Parmesan cheese and sundried tomato
Tuna pepito with truffle butter
Curry chicken samosas



THEMATIC CORNERS (5)

Cheese board: 8 types, with bread rolls, toast, and assorted jams
Small rice dish: arroz a banda and arroz de secreto with mushrooms
Tacos al pastor: accompanied by guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise
Mallorcan-style quail eggs
Hand-sliced Iberian ham (live slicing supplement + €150)

At the table...

INDIVIDUAL APPETIZER

Prawn gratin with scrambled potatoes and seafood sauce

NOTE: You can upgrade a single starter to two main starters (free of charge)

Mandarin sorbet

MAIN DISH (choose meat or fish)

Iberian pork cheeks with demi-glace sauce, truffle mashed potatoes, and a touch of rosemary
or
Sea bass on a banana leaf with a curried prawn skewer

DESSERTS

Red Passion: red velvet cake with cheese mousse, grenadine ice cream, and petals

Wedding presentation cake (choice of red velvet, carrot cake, or traditional meringue and almond cake)
(mini tasting portions)

DRINKS

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

The price of this menu corresponds to
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Children's menu



36,90€

For the little ones...

INDIVIDUAL APPETIZERS

Potato chips
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 2026 WEDDINGS rate

SPECIAL MENUS

ADAPTED MENUS

Intolerances, allergies, and special diets are catered for individually to ensure the enjoyment and peace of mind of each guest. We adapt our menus by changing ingredients or substituting dishes according to individual needs, offering personalized attention, customized menus, and all health guarantees.

However, customized menus may contain traces of allergens, as we cannot guarantee the complete absence of cross-contamination due to the preparation processes.

GLUTEN-FREE MENU

We will adapt or substitute dishes or ingredients as needed so that guests can enjoy the same menu as the rest of the guests, but with the minimum necessary modifications.

STAFF MENU

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

VEGAN MENU

COCKTAIL

Chickpea hummus cup with crudités
Wakame seaweed spoon with wild mushroom mince
Crispy falafel bite
Vegetable gyoza with teriyaki sauce
Micro veggie burger
Mini salty coca with mollitas and julienned escalivada

INDIVIDUAL APPETIZERS

Marinated tofu tartar with lime, avocado, tomato, papaya, and flowers
Quinoa tabbouleh with romesco sauce
Artichoke flowers with sun-dried tomato puree and spring garlic with truffle oil

Sorbet just like the wedding menu

MAIN DISH

Eggplant millefeuille stuffed with false Bolognese

DESSERT

Vegan brownie with hot chocolate sauce and crisps

GLUTEN AND LACTOSE-FREE MENU

COCKTAIL

Wakame seaweed spoon, mushrooms, and sundried tomato sauce
Tuna belly canapé with caramelized onion
Andalusian gazpacho shot with chopped Iberian ham
Tuna flank skewer with black sesame seeds
Micro beef burger with tomato jam and sprouts

INDIVIDUALS APPERIZERS

Smoked salmon, avocado, mango, papaya, and flowers artar
Mini bacon moussaka with caramelized onions and piquillo sauce

Sorbet just like the wedding menu

MAIN DISH

The dish chosen by the rest of the guests will be adapted by modifying the garnish.

DESSERT

Chocolate cloud



ASSEMBLY 2026

To make your big day simply perfect, our new 2026 WEDDING menus include:

- Natural wood Tiffany chair
- Wooden cocktail furniture (high wooden tables, etc.)
- Fabric tablecloths with a choice of three options (white tablecloth and napkin / floral tablecloth and sackcloth napkin / sackcloth tablecloth and sackcloth napkin)
- Floral table arrangements (various designs to choose from depending on the seasonal flower)
- Rattan under-plate
- Colored water glass
- Personalized menu cards
- Seating
- Wooden table numbers
- Tables, crockery, and cutlery



COMPLETE YOUR EVENT

CEREMONY PACK: INCLUDES (3€/guest)

- Slushie and flavored water table (pitchers of lemon slush, strawberry slush, and dispensers of flavored water)
- Welcome glass of cava
- Chair set-up for 25% of the ceremony guests

RECEPTION TABLES

- Slush and flavored water table: includes pitchers of lemon slush and strawberry slush, and dispensers of flavored water (mint and lemon): €1.80/guest
- Table with quintas in zinc buckets: €1.80/guest
- Cava table: €1.80/guest
- Beer table: various brands of beer, presented in zinc buckets: €2.25/guest
- Vermouth table: various vermouths, with fuet and olives: €2.25/guest
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RESOPÓN

COLD Resopón: €5/guest

- Taquito-shaped potato omelet
- Assortment of mini pizzas: carbonara, prosciutto and mozzarella with spinach
- Mini salad tray
- Mini Catalan: focaccia bread stuffed with grated tomato and ham
- Mini focaccia bread with caramelized onions, ham, and Manchego cheese

Refreshments prepared as a cooking show for guests:

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



Note: If you wish to book the snack, it must be for at least 70% of the guests in the case of dinner-time weddings, and for at least 90% of the guests in the case of half-day weddings.



LIST OF DISHES

2026

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Want to see our dishes? [Click here.](#)

COLD COCKTAIL



1. Octopus salad tray with crystal regañá
2. Foie bonbon with white chocolate and almond crunch
3. Cod brandade on crispy panipuri
4. California roll: maki sushi with avocado, cream cheese, and crab stick
5. Caramelized onion, bacon, and tuna belly canapé
6. Andalusian gazpacho shot with pesto mozzarella
7. Cordoban salmorejo shot with trout roe
8. Alicante coca with mollitas (small fish) and salted fish
9. Alicante coca with mollitas (small fish) with smoked salmon tartar and tomato chutney
10. Ink regañá slice with smoked fish salad
11. Macarons filled with salmon and dill cream cheese
12. Mini pastrami brioche with arugula and mustard sauce
13. Mini cut of regañá (crystal regañá), seafood salad, and prawn
14. Mini salmon waffle with creamed herbs
15. Mini seafood with anchovy
16. Mini focaccia bread with beef carpaccio, parmesan, and arugula
17. Panipuri filled with creamy salmon and salmon roe
18. Tuna tartar with tomato chutney on crispy shrimp
19. Toast with foie millefeuille and caramelized mango with rose petal jam
20. "Corn toast" with tuna tataki, avocado cream, Japanese mayonnaise, and sesame

Want to see our dishes? [Click here.](#)

HOT COCKTAIL



1. Iberian secret meatballs glazed with teriyaki sauce
2. Cochinita pibil brioche with crispy onions
3. Chicken skewer with Vietnamese sauce
4. King prawn tail with suquet
5. Rice a banda spoon with mild aioli
6. Dogfish cone in Asian marinade
7. Crispy chicken fingers cone with tika-masala sauce
8. Bravas potatoes cone with kimchi and sesame sauce
9. Crispy prawns with ponzu sauce
10. Crispy duck gyoza with Peking sauce
11. Oregano micro focaccia with brie and ham
12. Micro beef burger with Parmesan cheese and sundried tomato
13. Micro beef burger with caramelized onions, cheese, and ketchup
14. Truffled chicken micro burger with melted cheddar
15. Mini Iberian pork bao with an oriental touch
16. Mini octopus coca gratin
17. Mini homemade croquettes (Iberian ham, boletus mushrooms, and squid in its ink)
18. Sirloin roll with Parmesan cheese and creamy mushroom sauce
19. Okomomiyaki (Japanese omelet) with soy mayonnaise
20. Tuna pepito with truffle butter
21. Iberian sirloin lollipop with bacon and mustard sauce
22. Chicken curry samosas
23. Crispy village black pudding packet with apple
24. King prawn taco with a Cajun touch and a margarita shot
25. Iberian pork secret toast with caramelized onions and PBS sauce
26. Crispy prawn tornado with sweet chili sauce

Want to see our dishes? [Click here.](#)



COLD THEMATIC CORNERS

1. Alicante cured meats (cured meats, sobrasada, olives, village bread, and toast...)
2. Knife-sliced Iberian ham (live slicing supplement +€150)
3. Cheese board, 8 types: Gouda with green and red pesto, truffle cheese, rosemary cheese, Parmesan cheese, Manchego cheese, butter cheese, and blue Gouda (with bread rolls, toast, and assorted jams)
4. Fresh table: hummus and guacamole with crudités, salmorejo, salpicón, quinoa with vegetables, and a mini Caesar salad with chicken.
5. Sliced Iberian acorn-fed ham (with breadsticks and mini rolls) (+€2.00) (slicing supplement + €150)
6. Sushi: 5 types of maki and 2 types of nigiri with soy and wasabi sauce (+€1.00)
7. Alicante menu: cold cuts and salted meats from Alicante, slices of bread with tomato, pipes and carases (+€1.00)
8. Marinera, marinero, and matrimonio

HOT THEMATIC CORNERS

1. Burger: Mini American burger and mini free-range chicken burger
2. Special grilled skewers (choose 2 varieties): Tuna flank with tonkatsu sauce, salmon loin seasoned with ponzu, sesame yakitori chicken, or secret lacquered with Korean barbecue sauce
3. Quail eggs on toast with grated foie gras and PX reduction
4. Mallorcan quail eggs
5. Andalusian platter: fried lamb shank, dogfish, squid, and shrimp
6. Croquette platter (ham, boletus, cod, and spider crab)
7. Mini veal pepitos on brioche with truffle butter
8. Mini truffle cheese quesadillas with caramelized onion
9. Rice platter: Arroz a banda and secret rice with mushrooms
10. Tacos al pastor: Served with guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise
11. Foie Toast: Grilled foie toast with marmalade and Maldon salt flakes (+€1.00)
12. Gyoza trilogy on wakame with Asian sauce (duck, prawns, and vegetables)
13. Galician table: Octopus a feira (+€3.00)
14. Scallops dressed with citrus gel and Iberian ham crisps (+€1.00)

[Want to see our dishes? Click here.](#)

APPETIZIERS TO SHARE

COLD APPETIZIERS TO SHARE

1. Burrata cheese with basil sauce, tomato chutney and crispy corn
2. Burrata with truffle sauce on arugula and tomatoes
3. Lima causa with prawns, avocado and mild chili sauce
4. Inverted pull pastry millefeuille, with smoked fish salad and salmon roe
5. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
6. Foie and nougat ingot with red fruit coulis
7. Wheel of Iberian pork from Guijuelo
8. Foie mousse taco with quicos with three jams
9. Tuna tartare with tomato chutney, crispy onion and crispy oval
10. Foie mousse tower with red fruits, px reduction and caramelized onion
11. Tuna tataki, mango coolies, guacamole and soy sauce
12. Marinated salmon tartare with lime, avocado, concassé tomato, papaya, trout roe and flowers
13. Timbale of salmon marinated in dill with white cheese mousse
14. Iberian ham and sheep cheese (+1.00 €)
15. Iberian ham, cheese and Iberian loin (+1.00 €)

HOT APPETIZIERS TO SHARE

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce
2. Sautéed artichokes with ham, mushrooms and broken egg
3. Lobster cannelloni with wonton pasta and seafood stew
4. Candied cheek cannelloni with mushrooms sauce and trumpet mushrooms
5. Duck confit cannelloni with caramelized apple
6. Crunchy caramel of Iberian mellow, boletus and foie on demi glace
7. Gratin octopus cake (a type of pastry)
8. Confit artichoke blossoms with truffle dressing and a thin slice of Iberian pancetta
9. Artichoke flower confit with truffle dressing and thin slice of Iberian bacon
10. Prawns gratin with scrambled potatoes and seafood sauce.
11. Scrambled eggs with Iberian ham and Padrón peppers
12. Eggplant and provolone millefeuille with basil oil
13. Mini fried artichokes with grated foie, caramel and salt flakes
14. Mini artichokes on boletus cream and foie gras
15. Skyscraper of vegetables, salmon, goat cheese and salmorejo
16. Scrambled cod with straw potatoes and spring onion in a tulip of brick
17. Eggplant terrine stuffed with squid and shrimp on suquet sauce
18. Timbale of octopus au gratin on a bed of potatoes
19. Scallops with creamy boletus and a veil of Iberian jowl
20. Grilled scallops with green sauce



[Want to see our dishes? Click here.](#)

INDIVIDUAL APPETIZERS



INDIVIDUAL APPETIZERS

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce
2. Creamy Iberian secret rice with mushrooms and foie gras
3. Sticky seafood rice with red shrimp
4. Burratina with truffle sauce on arugula and cherry tomatoes
5. Lobster cannelloni gratin on seafood suquet
6. Cannelloni stuffed with beef cheeks with mushroom sauce and trumpet mushrooms
7. Duck confit cannelloni with caramelized apple
8. Crispy caramel of Iberian pork cheek, boletus mushrooms and foie gras on demi glace
9. "Causa limeña" (yellow potato, lemon, chili, lettuce, cheese, egg, and olives) with prawns, avocado, and mild chili sauce
10. Candied artichoke flower with truffle dressing and thin slice of Iberian pancetta
11. Pink tomato and strawberry gazpacho with cod and prawn tartare
12. Prawn gratin with revolconas (scrambled potatoes) and seafood sauce
13. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
14. Eggplant and provolone millefeuille with basil oil
15. Mini moussaka with eggplant, bacon and onion
16. Mini timbale of octopus and broken potatoes with soft muslin
17. Mini brick tulip with cod scrambled eggs, spring onion and straw potatoes
18. Skyscraper of vegetables, salmon, goat cheese and salmorejo
19. Tuna tartare with tomato chutney, crispy onion and crispy panipuris
20. Eggplant terrine stuffed with baby squid and shrimp on seafood suquet
21. Timbale of salmon tartare marinated in lime, avocado, concassé tomato, papaya, trout roe and edible flowers
22. Timbale of tomato, avocado and smoked tartare on Cordovan salmorejo
23. Scallops with creamy boletus and Iberian pork cheek veil (2 units)
24. Grilled scallops with green sauce (2 units)

[Want to see our dishes? Click here.](#)



INDIVIDUAL SALADS

1. Osmotized tomato with Alicante salted fish tartar, pickled onion, arugula, and a touch of Marcona almond
2. Heart of lettuce salad with Iberian ham, Idiazabal cream, and pico de gallo
3. Mango, bacon, goat cheese, walnut salad with sweet mustard vinaigrette

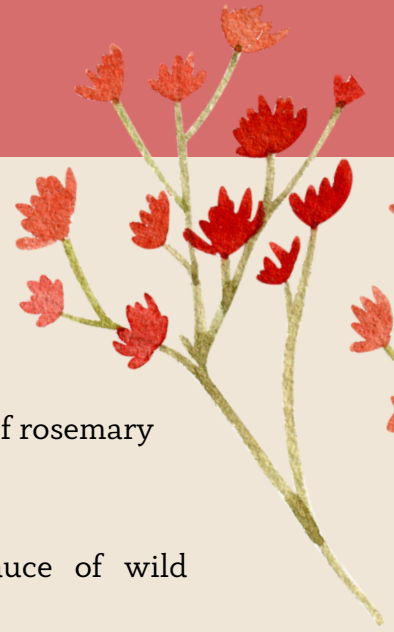
SEAFOOD

1. Seafood platter (4 shrimp, 3 prawns, and 1 crayfish)*
 2. Individual seafood platter (4 shrimp, 3 prawns, and 1 crayfish)*
- *(See supplement for each case)

SORBETS

1. Valencian Water Sorbet
2. Passion Fruit Sorbet
3. Cava Lemon Sorbet
4. Mandarin Sorbet
5. Mojito Sorbet
6. Mango Sorbet
7. Mediterranean Sorbet (strawberry, lemon, and orange)
8. Strawberry and Basil Sorbet
9. Gin Strawberry Sorbet (Puerto de Indias)

[Want to see our dishes? Click here.](#)



MAIN DISH (MEAT)

1. Iberian cheek with wild fruits sauce, pumpkin puree and crunchy violet
2. Iberian cheeks with demi glace sauce, truffle mashed potatoes and a touch of rosemary
3. Boneless confit lamb centre on parsnip pure and spice mix sauce
4. Iberian cheek puff pastry with brie cheese and red fruit chutney
5. Low temperature Iberian pork shoulder, truffled parmentier and sauce of wild mushrooms
6. Candied iberian meat on puff pastry with mushroom ragout and monastrell sauce
7. Iberian sirloin with aubergine hummus, port sauce and crunchy three spice
8. Iberian sirloin on pumpkin puree with creamy mushroom sauce
9. Timbale of lamb shoulder confit with rosemary and raisin couscous
10. Beef cheeks on potatoes confit with thyme and red wine sauce (+1,00€)
11. "Pedro Ximénez" sauce (wine sauce) beef tenderloin accompanied by confit potatoes with thyme and mushroom ragout (+4.00 €)
12. Beef tenderloin, foie scallop, port sauce and truffle purée (+6.00 €)

Note: the proportion in the main dish will be 80% meat, 20% fish, to apply another proportion in the service you must consult as it may lead to a price increase.

MAIN DISH (FISH):

1. Low temperature cod on cream of pumpkin, julienne pumpkin, spiced onion and roe.
2. Cod confit at 85° on boletus cream and Iberian ham
3. Gratin cod with saffron mousseline on vegetable ratatouille and crispy onion
4. Sea bream fillets with minced dried tomato, almonds and oil olive
5. Tuna loin with vegetable chop suey and oriental sauce
6. Sea bass with green potato curves, ink sauce (squid ink) and oriental museline
7. Sea bass on banana leaf with curried prawn skewer
8. Hake on boletus cream with seasoned shrimp skewer
9. Mediterranean monkfish with prawn and clam stew
10. Timbale of hake stuffed with squid and prawns with soft mousseline on lobster stew

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DESSERTS

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1. "Chocolate Love": Brownie with white chocolate ice cream, hot chocolate sauce, and choco crispis
2. Creamy Nicaraguan chocolate with macadamia nut dacquoise
3. Warm chocolate couland, red fruit sauce, and leche merengada ice cream
4. Puff pastry sheets with macadamia nut ice cream and hot chocolate caramel
5. Puff pastry sheets with nougat ice cream and hot chocolate
6. Lemon pie in a glass with Lotus biscuit and meringue soufflé
7. Inverted puff pastry mille-feuille with vanilla cream
8. Yogurt mousse in a glass with white chocolate, mango, and quicos tile
9. Our apple pie with puff pastry sheets, dulce de leche, and pastry cream
10. Oreo cheesecake with berry ice cream
11. Red Passion: Red velvet cake with cheese mousse, grenadine ice cream, and petals
12. Black Forest in a cup with creamy chocolate, cocoa cake, and whipped cream mousse
13. "YA" Tiramisu: Chocolate dome covered in coffee with mascarpone cream and cake (+ €1.00)
14. Caramelized torrija with brioche craquelin, accompanied by Baileys ice cream and nougat sauce (+€1.00)
15. Láctic (dulce de leche, Greek yogurt, leche merengada ice cream, curd foam, freeze-dried red fruits, and cotton candy) (+€1.00)

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WINE CELLAR AND DRINKS

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SOFT DRINKS AND BEER

Royal Bliss Tonic, Coca-Cola, Orange Fanta, Lemon Fanta,
Orange Aquarius and Lemon Aquarius
Water Solán de Cabras
San Miguel Special 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)

Polar White, 100% Verdejo, a wine from the region of Castile and León
Anteater, 100% Verdejo, D.O. Rueda

This wine selection is subject to availability and vintage. Ask us about other wines if you'd like.



THE PARTY!

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DRINKS INCLUDED

Top-brand drinks for your open bar

PREPARED MOJITOS

Beers and soft drinks

WHISKY

White Label
DYC 8 years

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

Tónico Royal Bliss
Coca- 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 CHUPICÓRNER

*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...

...CHUPICORNER!

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...

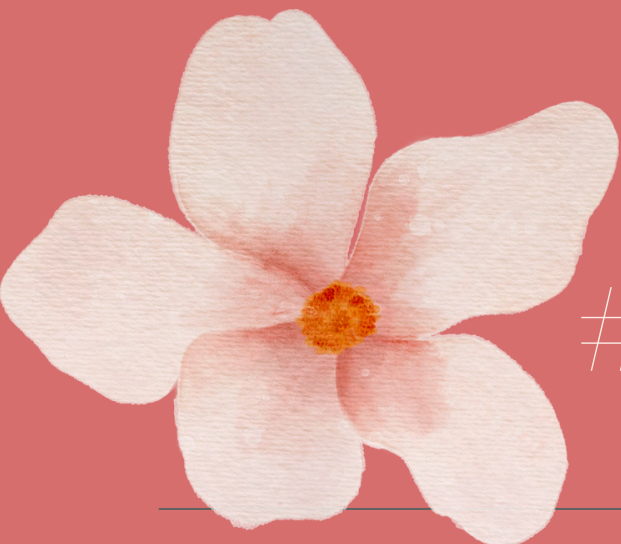
You can complete your event with services such as: guest bus transportation, special lighting setups, a photo booth, a cocktail hour, cocktails, musical performances, and much more...

Ask us! Plus, with our decoration packages for civil ceremonies, you won't have to worry about a thing.

Our collaborators will take care of everything, from planning to execution, so you can focus on experiencing every moment with intensity and passion, designed to make each one unforgettable. Having a trusted master of ceremonies is essential to making your dreams and emotions come true.

Our collaborators have extensive experience in the sector and will be with you every step of the way.

From the beginning of the planning to the big day. If you need it, we will put you in touch with our trusted staff.



#wehelpyouwith