

LA ALEGORÍA DE LA PRIMAVERA
FINCA DE CELEBRACIONES

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WELCOME TO YOUR WEDDING MENU

www.cateringya.com



The Alegoria de la Primavera wedding menu includes:

- Special set-up for 2026 (see below)
- 3 hours of open bar (each additional hour at €3.80/hour per adult guest).
- Menu tasting for 6 people at weddings with more than 120 guests. If the number of guests is between 60 and 120, the menu tasting is included for 2 people. 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 those with allergies, vegans, or celiacs.
- Event maître d'.
- Necessary staff to provide the service (waiters and cooks).
- Transportation of our equipment to Alegoría de la Primavera.

The menu does not include:

- Estate rental. Overnight stay possible; see conditions.
- Bathroom cleaning for €180 (mandatory for weddings with more than 100 guests).
- Stereo equipment with DJ or sound system.
- 10% VAT.

Terms of payment

- 1st payment: €1,000 to reserve the date.
- 2nd payment: 95% of the total, due 10 days before the banquet.
- 3rd payment: The remaining amount will be due during the week following the banquet.

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NOTE: These payments do not include the reservation fee for the venue.

Other conditions

The minimum number of adult diners to order this menu is 60.

For other quantities, please inquire about supplements.

Want to see photos of the ALEGORIA DE LA PRIMAVERA WEDDING? Click here.



HOW TO CUSTOMIZE YOUR WEDDING MENU?

- 1 Choose the menu structure that best suits your tastes.** With more or fewer themed stations, central or individual starters? A longer or shorter cocktail? 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!**



MENÚ 0

103,50€

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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 CORNER

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)

At a 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 suquet

Mini fried artichokes with grated foie gras, caramel, and salt flakes

NOTE: You can replace two main starters with a single starter (free of charge).

Mediterranean sorbet (strawberry, lemon, and orange)

MAIN DISH

Iberian pork cheek with berry sauce, pumpkin puree, and violet crisp

or

Sea bass on a banana leaf with a curried prawn skewer

DESSERT

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

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

DRINKS (See list of drinks)

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

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

The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 1

108,90€

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For a start...

COCKTAIL (6)

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

Alicante-style coca with 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: 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)

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

Mini veal nuggets on brioche with truffle butter

At a 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 exchange two main starters for a single starter (free of charge)

Strawberry and basil sorbet

MAIN DISH

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

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

DESSERT

Upside-down puff pastry millefeuille with vanilla cream

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

DRINKS

Red wine and white wine. Beers, 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/

MENÚ 2

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108,90€

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 coca with mollitas and 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 prawn 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-style cured meats (cured meats, sobrasada, olives, village bread, toast, etc.)

Andalusian table: fried lamb, dogfish, squid and shrimp

At a table...

INDIVIDUAL APPETIZER

Shrimp gratin with revolconas potatoes and seafood sauce

NOTE: You can upgrade an individual starter to two main starters (free of charge)

Passion fruit sorbet

MAIN DISH

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

or

Cod gratin with saffron mousseline on vegetable ratatouille and crispy onions

DESSERT

"Love of Chocolate": brownie with white chocolate ice cream, topped with hot chocolate sauce and crispies

Wedding cake (choice of red velvet, carrot cake, or traditional meringue and almond cake)

(mini tasting portions)

DRINKS

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

Coffee, infusions, and cava. At summer weddings, coffee and lemon ice are also available.

The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 3

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For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths, and beers in zinc cubes 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 onion
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 quail eggs
Knife-sliced Iberian ham (live slicing supplement + €150)

At a table...

APPETIZER TO SHARE (4)

Confit artichoke flower 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

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

"Love of Chocolate": brownie with white chocolate ice cream, topped with hot chocolate sauce and crisps

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

DRINKS (See list of drinks)

Red and white wine. Beers, soft drinks, and mineral water (see drinks list).
Coffee, infusions, and cava. At summer weddings, also coffee and lemon ice.



The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 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 de tinta (red fish) with smoked fish salad

Chicken skewer with Vietnamese sauce

Micro beef burger with Parmesan cheese and sundried 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, boletus, cod, and spider crab)

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

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

At a table...

INDIVIDUAL APPETIZERS (2)

Lobster cannelloni au gratin on seafood stew

Scallops with creamy boletus and veil of Iberian pork jowl

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

Mandarin sorbet

MAIN DISH

Low-temperature Iberian pork, truffled parmentier, and mushroom and simia sauce

or

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

DESSERT

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

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

DRINKS (See list of drinks)

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

Coffee, herbal teas, and cava. At summer weddings, also coffee and lemon ice.



The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 5

117,90€

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For a start...

COCKTAIL (6)

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

Tuna tartar with tomato chutney on crispy shrimp
Foie bonbon with white chocolate and almond crunch
Sliced regañá de tinta with smoked fish salad
Micro beef burger with Parmesan cheese and sun-dried tomato
Tuna pepito with truffle butter
Curry chicken samosas

THEMATIC CORNERS (5)

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

At a table...

INDIVIDUAL APPETIZER

Shrimp gratin with revolconas potatoes and seafood sauce

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

Mandarin sorbet

MAIN DISH

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

DESSERT

Rojo Pasión: red velvet sponge cake with cheese mousse, grenadine ice cream, and petals

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

DRINKS (See list of drinks)

Red and white wine. Beers, soft drinks, and mineral water (see list of drinks).
Coffee, herbal teas, and cava. At summer weddings, also coffee and lemon ice.



The price of this menu corresponds to
the 2026 WEDDINGS/

Children's menu

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36,90€

For the little ones...

INDIVIDUAL APPETIZERS

Chips potatoes
Stuffed olives
Mini pizzas
Chicken Nuggets

MAIN DISH (to choose the same for all children)

Hamburger or San Jacobo (both with fries) or paella

DESSERT

Chocolate mousse

DRINKS

Soft drinks and mineral water throughout the event



The price of this menu corresponds to
the 2026 WEDDINGS/

SPECIAL MENUS

ADAPTED MENUS

Intolerances, allergies, and special diets receive personalized attention 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, a personalized menu, and all health guarantees.

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

GLUTEN-FREE MENU

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

STAFF MENU

Same as the selected menu, without cocktails 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 savory coca with mollitas and julienned escalivada

INDIVIDUAL APPETIZERS

Lime-marinated tofu tartare with avocado, tomato, papaya, and flowers
Quinoa tabbouleh with romesco sauce
Artichoke flowers with sun-dried tomato and spring garlic with truffle oil

Sorbet as per the wedding menu

MAIN DISH

Aubergine millefeuille stuffed with mock Bolognese

DESSERT

Vegan brownie with hot chocolate sauce and crisps

GLUTEN-FREE AND LACTOSE-FREE MENU

COCKTAIL

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

INDIVIDUAL APPETIZERS

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

Sorbet as per the wedding menu

Sorbetes igual que el menú de la boda

MAIN DISH

The dish chosen by the other guests will be adapted by modifying the garnish

DESSERT

Chocolate marshmallow



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

RESOPÓN

COLD Refreshment: €5/guest

- Taquito-shaped potato omelet
- Assortment of assorted 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 show cooking in front of guests:

- Burgers and hot dogs: €7/person
- Classic hot sandwiches: €7/person
- Mini beef pepitos 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 for dinner-time weddings, and for at least 90% of the guests for mid-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.](#)

THEMATIC CORNERS

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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 gras toast: Grilled foie gras toast with marmalade and Maldon salt flakes (+€1.00)
12. Trilogy of gyozas 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 APPETIZIER



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 tartar of salted fish from Alicante, pickled onion, arugula and a touch of Marcona almonds.
2. Lettuce hearts salad with Iberian ham, idiazábal cream and pico de gallo.
3. Mango, bacon, goat cheese, walnut salad with sweet mustard vinaigrette

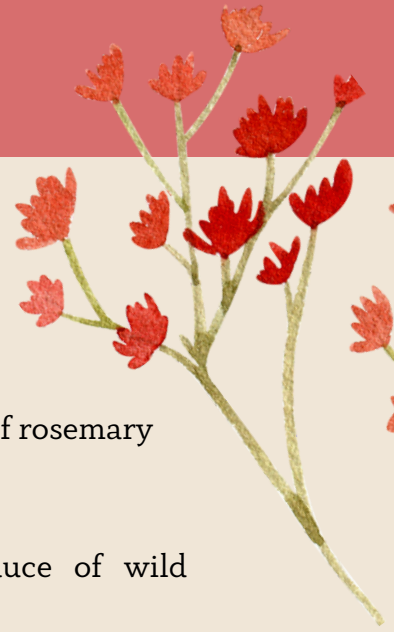
SEAFOOD

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

SORBET

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

Want to see our dishes? Click here.

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
Agua Solán de Cabras
San Miguel Special Beer, 0.0% alcohol beer and gluten-free beer

VERMOUTH

Izaguirre red/white
Olave red/white

VINO TINTO (elegir una opción)

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

VINO BLANCO (elegir una opción)

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 años

RON

Brugal Añejo

GINEBRAS

Beefeater
Larios 12
Larios Rose
Tanqueray 0%

VODKAS

Stoli vodka

LICORES

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.



...Y 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...

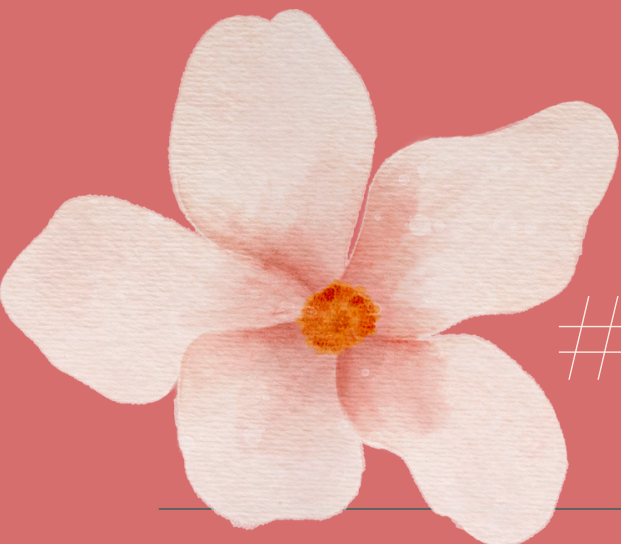
You can complete your event with services such as: guest bus transportation, special lighting setups, a photo booth, a cocktail hour, cocktails, musical performances, and much more...

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.



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