

Torre Juana

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WELCOME TO 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 2026.

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 Torre Juana menu includes:



- Special assembly with 2026 furniture (see below)
- 3 hours of open bar. (Each additional hour is €3.80/hour per adult guest). Until midnight at the latest for midday weddings and until 3:00 a.m. for evening weddings. After these times, the extra hour of use of the estate is €350/hour.
- 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).
- Transportation of our equipment to the TORRE JUANA estate.

The menu does not include:

- Rental of the venue. Please consult with the property owner.
- Music equipment with DJ or sound system: Please consult with the venue.
- Cleaning of bathrooms. (Consult with the property).
- 10% VAT.

Terms of payment

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

Other conditions

The minimum number of guests for this menu is 60.

For other quantities, please inquire about supplements.

Want to see photos of BODA CATERING YA? [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!



MENU 0

99,90€

For a start...

COCKTAIL (7)

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

Squid ink regañá crisp with smoked fish salad

Foie bonbon with white chocolate and almond crunch

Brandade of cod on crispy panipuri

Mini octopus coca au gratin

Cucurucho of dogfish in Asian marinade

Crispy shrimp tornado with sweet chili sauce

Crispy duck gyoza with peking sauce

THEMATIC CORNER

Cheese board with 8 types: green and red pesto Gouda, truffled cheese with rosemary, 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 tomato confit, tuna belly and soya 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 cheek with wild fruits sauce, pumpkin puree and crunchy violet

or

Sea bass on a banana leaf with a curried shrimp skewer

DESSERT

Black forest in a cup with creamy chocolate, coco cake and whipped 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/

MENU 1

104,90€

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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 board with 8 types: green and red pesto Gouda, truffle cheese, rosemary cheese, Parmesan, Manchego, butter cheese, and blue Gouda (with bread rolls, toasts, and assorted jams)
Croquette board (ham, boletus, cod, and spider crab)
Mini beef "pepitos" in 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 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/

MENU 2

104,90€

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 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 sausages (cold cuts, sobrasada, olives, village bread, toast, etc.)

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

At a 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

“Chocolate love”: 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/

MENU 3

107,90€

For a start...

COCKTAIL (6)

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

Panipuri stuffed with creamy salmon and salmon roe
Foie bonbon with white chocolate and almond crunch
Prawn tail with suquet
Brioche of cochinita pibil with crunchy 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)

At a table...

INDIVIDUALS APPETIZERS (2)

Confit artichoke blossoms with truffle dressing and a thin slice of Iberian pancetta
Eggplant, bacon, and onion millefeuille

NOTE: You can upgrade a single starter to two main starters (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

"Chocolate love": Brownie with white chocolate ice cream, topped with hot chocolate sauce and crispis

**Wedding 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
the 2026 WEDDINGS/

MENU 4

113,50€

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)

At a table...

INDIVIDUALS 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)

Tangerine 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

DESSERT

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)

DRINK

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/1

MENU 5

114,50€

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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 a 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)

Tangerine sorbet

MAIN DISH (choose meat or fish)

Iberian cheeks with demi glace sauce, truffle mashed potato and a touch of rosemary
or
Sea bass on banana leaf with curry prawn brochette

DESSERT

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. At summer weddings, coffee and lemon slush are also available.



The price of this menu corresponds to
the 2026 WEDDINGS/1

Children's menu

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36,90€

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 2026 WEDDINGS/

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 crudité
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 STARTERS

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 STARTERS

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 2026

To make your big day simply perfect, our new 2026 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



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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 2026 wedding dossier.*

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): €1.80/guest
- Table with small beers in zinc buckets: €1.80/guest
- **SPRITZERIA**: Aperol spritz, grapefruit spritz, and Hugo spritz (€2 per person) **NEW**
- Table with brut nature cava: €1.80/guest
- Table with beers: different brands of beer, presented in zinc buckets: €2.25/guest
- Table with vermouth: red and white vermouth with fuet sausage and olives: €2.25/guest

RESOPON

Resopon **GOLD**: €5 per guest

- Chicken curry samosas
- Mini Argentine empanadas
- 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/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 biscuits, Oreos, chocolate crispies))
- Cups of broth with meatballs: €4/person
- Churros with hot chocolate: €4/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 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 crispy almonds
3. Cod brandade on crispy panipuri
4. California roll: maki sushi with avocado, cream cheese and stick crab
5. Caramelized onion, bacon, and tuna belly canapé
6. Shot of Andalusian gazpacho with mozzarella and pesto
7. Shot of Cordovan salmorejo 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 duck liver pastry and caramelized mango with rose petal ham
20. "Corn toast" with tuna tataki with avocado cream, Japanese mayonnaise and sesame

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

HOT COCKTAIL

1. Iberian meatballs lacquered with teriyaki
2. Suckling pig brioche with crispy onion
3. Chicken skewer with Vietnamese sauce
4. King prawn tail with suquet
5. Spoonful of arroz abanda with mild ali-oli
6. Dogfish cone in asian dressing
7. Crispy Chicken Finger Cone with Tikamasala Sauce
8. Cone of patatas bravas with kimchi sauce and sesame
9. Crispy prawn with ponzu sauce
10. Duck Gyoza with Peking Sauce
11. Oregano micro focaccia with brie and ham
12. Micro beef burger with parmesan and dried tomato
13. Micro beef burger, caramelized onion, cheese and ketchup
14. Micro truffled chicken burger with melted cheddar NEW
15. Mini sweet Iberian bath with an oriental touch
16. Mini octopus coca gratin
17. Assorted homemade mini croquettes (Iberian ham, boletus and squid)
18. Sirloin muffin with parmesan and creamy mushrooms
19. Tuna baguette with truffled butter
20. Iberian sirloin lollipop with bacon and mustard sauce
21. Chicken curry samosas
22. Crunchy little sachet of village blood sausage with apple
23. Prawn taco, dash of “cajún” and margarita shot
24. Secret Iberico toast with candied onion and px sauce
25. Crispy prawn tornado with sweet chili sauce



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

THEMATIC CORNERS



COLD THEMATIC CORNERS

1. Alicante cured meats (cured meats, sobrasada, olives, village bread, and toast...)
2. Iberian ham cut with a knife (suppl. of direct cutting +150€)
3. Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)
4. Cool table: hummus and guacamole with crudités, salmorejo, salpicón, quinoa with vegetables, and a mini Caesar salad with chicken.
5. Sliced acorn-fed Iberian ham (with breadsticks and mini rolls)(+2.00€) (suppl. of direct cutting +150€)
6. Sushi: 5 types of makis and 2 types of niguiris with soy sauce and wasabi (+€1.00)
7. Alicante table: sausages and salted meats from Alicante, slices bread with tomato, pipes and carases (+1,00€)
8. Sailors, sailor and marriage

EHOT 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 table: fried puntilla, dogfish, squid and shrimp
6. Table of croquettes (ham, boletus, cod and txangurro)
7. Mini veal pepitos on brioche with truffle butter
8. Mini quesadillas of truffled cheese with candied onion
9. Rice dish: Rice with Grilled pork ribs and rice with mushrooms
10. Pastor Tacos: 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: Pulpo a feira (+€3.00)
14. Scallops seasoned with citrus gel and Iberian ham crispis (+€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)

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VARIOUS



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, walnuts and sweet mustard vinaigrette salad

SEAFOOD

1. Seafood in a central dish (4 shrimps, 3 praws and 1 crayfish)*
2. Individual seafood (4 shrimps, 3 prawns and 1 crayfish) *(Consult supplement in each case)

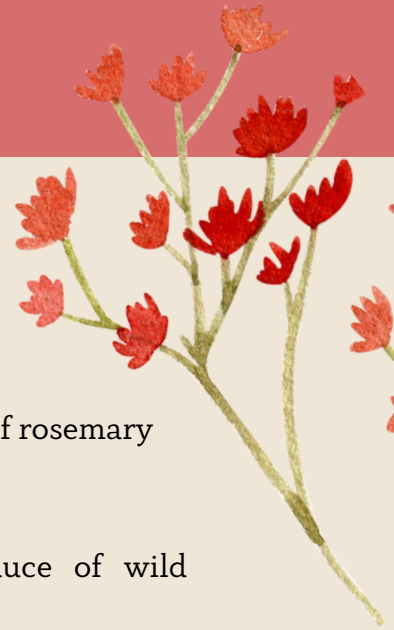
SORBETS

Valencian Water Sorbet

2. Passion Fruit Sorbet
3. Lemon sorbet with cava
4. Tangerine sorbet
5. Mojito Sorbet
6. Mango Sorbet
7. Mediterranean Sorbet (strawberry, lemon, and orange)
8. Strawberry and Basil Sorbet
9. Strawberry gin (puerto de indias) sorbet

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MAIN DISH



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, Fanta Orange, Fanta Lemon, Aquarius Orange, and Aquarius Lemon

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% Wine from the land of Castilla y León

Oso hormiguero, Verdejo 100% 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 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