



Weddings
26

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But... **what if I want it all?**

Add your PRO WEDDING PACK at the COVA ROMERO estate **for only...**

15€/pax

WHAT'S INCLUDED?

ON ARRIVAL AT THE ESTATE...

- Guest reception with a table of flavored waters and slushies.
- Guest reception with a table of champagne.

YOUR CEREMONY...

- Setup with 30 chairs for your guests.
- Vintage sofa for the bride and groom.
- Lectern for the officiant.
- Note: For weddings without a ceremony at the estate, this setup can be replaced with an additional open bar.

TO WARM UP...

- **Vintage telephone** - guestbook throughout the wedding so guests can leave audio messages that you'll always keep.
- **Musical table game with speaker** during coffee service with all the necessary props, and prizes for the winners.

AND FOR THE PARTY...

- HOUR OF LOVE (during the open bar) Includes:
- Professional entertainers dressed in neon and inflatable costumes, props for the bride and groom, liquor syringes, all kinds of accessories for guests, such as glow sticks, bracelets, neon glasses, balloons, etc.
- A dessert table during the open bar.
- A snack of hot dogs and hamburgers (served for 80% of guests).
-
- *Promotion for weddings held in 2026 and booked during 2025. Promotion valid for a limited time. Price calculated for a minimum of 120 adult guests; for other quantities, please inquire about the supplement.
- Does not include wedding menu, venue rental, DJ service, or sound equipment.
- Does include DJ and entertainer coordination related to the hour of love, and musical tables.

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



WELCOME TO YOUR WEDDING MENU

www.cateringya.com



The Cova Romero 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).
- Bathroom cleaning during the event.

The menu does not include:

- **Estate rental** (use of the estate, disco area, sound system during the event, sound technician, and DJ throughout the wedding).
- 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: Remaining amount, during the week following the banquet.

Other conditions

Price calculated for a minimum of 120 people; for smaller quantities, please inquire about supplements. The minimum number of adult diners to book this menu is 60.

[Want to see photos of COVA ROMERO'S 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

100,90€

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For a start...

COCKTAIL (7)

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

Regañá cracker with squid ink and smoked fish salad
Foie bonbon with white chocolate and almond crunch
Brandade of cod on crispy panipuri
Mini octopus coca au gratin
Dogfish cone in Asian marinade
Crispy prawn tornado with sweet chili sauce
Crispy duck gyoza with Peking sauce

THEMATIC CORNERS

Cheese table (8 types): Gouda with green and red pesto, truffled cheese, rosemary cheese, Parmesan, Manchego, butter cheese, and blue Gouda (with rolls, toasts and assorted jams)

At a table...

CENTRAL STARTERS (3)

Caramelized puff pastry with tomato confit, 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 may exchange two central starters for an individual one (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 banana leaf with curried prawn skewer

DESSERT

- Black forest in a cup with creamy chocolate, cocoa sponge and whipped cream mousse

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

DRINKS

Red and white wine. Beers, soft drinks and mineral water (see drinks list)
Coffee, infusions and cava. For summer weddings: coffee and lemon slush also available

The price of this menu corresponds to
the 2026 weddingCV/2

MENÚ 1

106.50€

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For a start...

COCKTAIL (6)

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

Alicantina coca with tuna tartare
Foie bonbon with white chocolate and almond crunch
Chicken finger cone with tikka masala sauce
Crispy prawn 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, truffled cheese, rosemary cheese, Parmesan, Manchego, butter cheese, and blue Gouda
(served with rolls, toasts and assorted jams)
Croquette station: ham, boletus, cod, and spider crab
Mini beef pitipitos in brioche with truffle butter

At a table...

APPETIZER TO SHARE (3)

Burrata cheese with basil sauce, tomato chutney and crispy corn
Candied artichoke flower with truffle dressing and thin slice of Iberian bacon
Gratinated lobster cannelloni with seafood suquet

Note: You may exchange two central starters for an individual one (free of charge)
Strawberry and basil sorbet

MAIN DISH (choose meat or fish)

Iberian sirloin with eggplant hummus, PX sauce and crispy three spices
or
Low temperature cod on pumpkin cream, spiced onion julienne and fish roe

DESSERT

Inverted pastry with vanilla cream

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

DRINKS

Red and white wine. Beers, soft drinks and mineral water (see drinks list)
Coffee, infusions and cava. For summer weddings: coffee and lemon slush also available

The price of this menu corresponds to
the 2026 weddingCV/2

MENÚ 2

106,50€

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Para empezar...

COCKTAIL (9)

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

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

Mini salmon waffle with fine herb cream

Alicantina coca with tuna tartare

Foie bonbon with white chocolate and almond crunch

Shrimp taco with a touch of cajun and margarita shot

Dogfish cone in Asian marinade

Crispy prawn tornado with sweet chili sauce

Crispy duck gyoza with Peking sauce

Toast with Iberian pork shoulder, caramelized onion and PX sauce

THEMATIC CORNERS (2)

Alicante sausages: assorted sausages, sobrasada, olives, rustic bread, toast...

Andalusian corner: fried baby squid, dogfish, calamari and baby shrimp

At a table...

APPETIZER TO SHARE

Gratinated prawns with scrambled potatoes and seafood sauce

Note: You can exchange one individual starter for two central appetizers (free of charge)

Passion fruit sorbet

MAIN DISH (choose meat or fish)

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

or

Gratinated cod with saffron mousseline on vegetable ratatouille and crispy onion

DESSERT

“Chocolate Love”: brownie with white chocolate ice cream, hot chocolate sauce, and chocolate crisps

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

DRINKS

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

Coffee, infusions and cava For summer weddings: coffee and lemon slush also available

The price of this menu corresponds to
the 2026 weddingCV/2

MENÚ 3

109,50€

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Para empezar...

COCKTAIL (6)

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

Panipuri stuffed with creamy salmon and salmon roe
Foie bonbon with white chocolate and almond crunch
Shrimp tail with shrimp suquet
Brioche of cochinita pibil with crunchy onions
Chicken skewer with Vietnamese sauce
Potato cone "bravas style" with kimchi sauce and sesame

THEMATIC CORNERS (3)

Mini rice plate: arroz a banda and Iberian secreto rice with mushrooms
Quail eggs "a la mallorquina"
Iberian ham cut by knife (suppl. of direct cutting +150€)

At a table...

INDIVIDUAL APPETIZERS (2)

Candied artichoke flower with truffle dressing and thin slice of Iberian bacon
Eggplant millefeuille with bacon and onions

Note: You can exchange one individual starter for two central appetizers (free of charge)
Passion fruit sorbet

MAIN DISH (choose meat or fish)

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

DESSERT

"Chocolate Love": Brownie with white chocolate ice cream, hot chocolate sauce and chocolate crisps

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

DRINKS

Red and white wine. Beers, soft drinks and mineral water (see drinks list)
Coffee, infusions and cava For summer weddings: coffee and lemon slush also available



The price of this menu corresponds to
the 2026 weddingCV/2

MENÚ 4

114,50€

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For a start...

COCKTAIL (6)

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

Cut of nori with smoked fish salad
Chicken skewer with Vietnamese sauce
Mini beef burger with parmesan and sundried tomato
Tuna Pepito with truffled butter
Chicken curry samosas
Cucurucho of patatas bravas with kimchi and sesame sauce

THEMATIC CORNERS (4)

Andalusian table: fried baby squid, dogfish, calamari and small prawns
Croquette table (ham, boletus, cod and spider crab)
Tacos al pastor: served with guacamole, red onion, lime, pineapple, coriander and chipotle mayonnaise
Iberian ham cut with a knife (suppl. of direct cutting +150€)

At a table...

INDIVIDUAL APPETIZERS (2)

Gratinated lobster cannelloni over seafood suquet
Zamburiñas with creamy boletus and Iberian jowl veil

Note: You can change one individual starter for two central starters (free of charge)

Mandarin sorbet

MAIN DISH (choose meat or fish)

Low temperature Iberian cured pork shoulder, truffled parmentier and mushroom and shimeji sauce
or
Cod confit at 85° over boletus and Iberian ham cream

DESSERT

Our apple tart with puff pastry layers, dulce de leche and pastry cream

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

DRINKS

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

The price of this menu corresponds to
the 2026 weddingCV/2



MENÚ 5

115,50€

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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 crunchy almonds
Cut of nori with smoked fish salad
Mini beef burger with parmesan and sundried tomato
Tuna Pepito with truffled butter
Chicken curry samosas

THEMATIC CORNERS (5)

Cheese table: 8 types, with rolls, toasts and assorted jams
Rice dish: arroz a banda and secreto rice with mushrooms
Tacos al pastor: served with guacamole, red onion, lime, pineapple, coriander and chipotle mayonnaise
Mallorcan-style quail eggs
Iberian ham cut with a knife (suppl. of direct cutting +150€)

At a table...

INDIVIDUAL APPETIZER

Gratin of prawns with potatoes and seafood sauce

Note: You can change one individual starter for two central starters (free of charge)

Mandarin sorbet

MAIN DISH (choose meat or fish)

Iberian cheeks with demi-glace sauce, truffled mashed potatoes 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 cake with a choice of red velvet, carrot cake, traditional meringue and almond cake
(in mini portions for tasting)

BEBIDAS

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



The price of this menu corresponds to
the 2026 weddingCV/2

Children's menu

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 weddingCV/2

SPECIAL MENUS

ADAPTED MENU

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

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

VEGAN MENU

COCKTAIL

Small glass of chickpea hummus with al dente vegetable pieces

Spoonful of wakame seaweed with minced wild mushrooms

Crispy falafel bite

Vegetable gyoza with teriyaki

Vegetable micro burger

Salty mini toast with escalibada julienne

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

Eggplant millefeuille stuffed with false bolognese

DESSERT

Vegan brownie with hot chocolate sauce and crisps

GLUTEN AND LACTOSE-FREE MENU

COCKTAIL

Spoon of wakame seaweed, mushrooms and chopped dried tomato

Tuna belly canapé with candied onion

Shot of Andalusian gazpacho with minced meat Iberian ham

Tuna skewer with black sesame

Micro Beef burger with tomato jam and sprouts

INDIVIDUAL APPETIZERS

Smoked salmon tartar, avocado, mango, papaya and flowers

Mini bacon moussaka with candied onion and piquillo sauce

Same sorbet as wedding's menu

MAIN DISH

The dish chosen by the rest of the guests is 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 CROSSBACK 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

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.*



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. Okonomiyaki” (japanese omelette) with soy mayonnaise
20. Tuna baguette with truffled butter
21. Iberian sirloin lollipop with bacon and mustard sauce
22. Chicken curry samosas
23. Crunchy little sachet of village blood sausage with apple
24. Prawn taco, dash of “cajún” and margarita shot
25. Secret Iberico toast with candied onion and px sauce
26. Crispy prawn tornado with sweet chili sauce



¿Quieres ver nuestros platos? pincha aquí

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

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 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)

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

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)

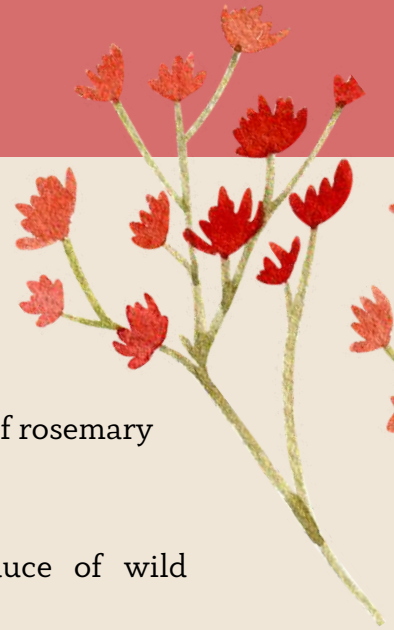
SORBETS

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

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

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 olive oil
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

¿Quieres ver nuestros platos? pincha aquí

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)

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

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

REFRESCOS para combinados

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...

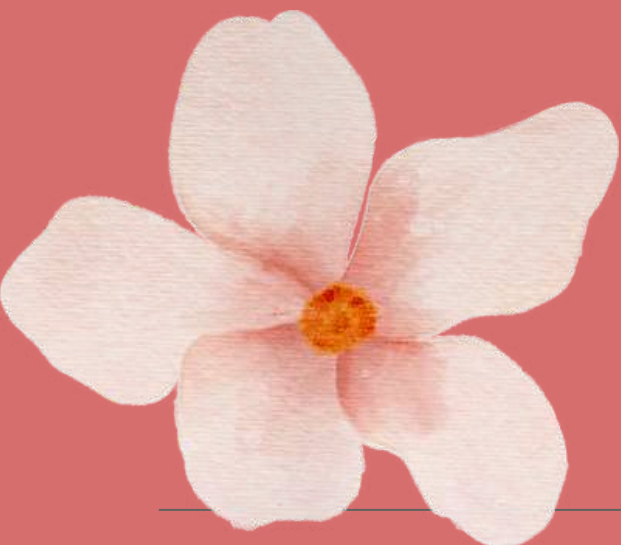
You can complete your event with services such as: guest bus transportation, special lighting setups, a photo booth, a cocktail hour, cocktails, musical performances, and much more...

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