



SUNDAY, JUNE 23, 2024

SAN JUAN COCKTAIL~DINNER

Hand-carved Iberian Ham
Platter of cured Iberian pork cuts and Spanish cheeses
Selection of breads and Olive oil
Selection of Gildas (skewer of stuffed olives, chilli peppers and Pearl onions), with variety of Vermouths
Cruse of 'broken' eggs with Iberian pork shavings
Causa Limeña (Peruvian entrée) with Crab and Lumpfish roe
Steamed Mini Chicken Gyozas with Sweet Chili Sauce
Melva Skewers with Roasted Red Pepper
Artisanal prawn croquettes
Mini Krek Bread with Vietnamese Pork Cheek
Salmon Ceviche with Avocado and Passion Fruit
Mini Beef & Cheese burger
Mini Mojito Sorbets
Coffee & Infusions Corner

BOOK NOW!
LIMITED PLACES

DRINKS

Mineral water, Soft drinks
Cruzcampo beer on tap
Selection of Vermouths, Aperol Spritz and Sangrías
White wine Chardonnay / Verdejo, D.O. Rueda
Red wine Crianza, D.O. Ribera del Duero / Red wine Crianza, D.O. Rioja
Cava Brut, D.O. Valencia

WITH DJ, LIVE MUSIC AND SHOW

Phone +34 965 841 200 | reservas@hotelcapnegret.es | www.hotelcapnegret.es
CN 332 Alicante-Valencia, Km 159 | 03590 ALTEA | ALICANTE | COSTA BLANCA

PRICE 65€ PAX (VAT INCLUDED)