

San Juan Night Menu 2026

Hand-carved Bellota Iberian ham
Cheese trolley
Bread and olive oil corner
Assorted sushi trolley with toppings
Vermouth and Aperol Spritz bar with a “Gildas” corner

PASSED DISHES

Cochinita pibil bao bun with yogurt and coriander sauce
Tandoori chicken skewers with mint sauce
Salmon Slices with Citrus “Tiger’s Milk” Marinade, Mango and
Tamarind
Red prawn croquettes
Crispy Potatoes with Fried Eggs and Baby Eels

DESSERTS

Lemon and rosemary sorbet
Live cooking: flambéed figs with French goat
cheese ice cream and toasted pine nuts

BEVERAGES

Mineral water and soft drinks
Coffee and herbal infusions
Cruzcampo draft beer
Alcohol-free beer
Miracle Chardonnay white wine, D.O. Valencia
Marqués de Irún Verdejo white wine, D.O. Rueda
Paulus Crianza red wine, D.O. Rioja
Ars de Luna Rosé Cava, D.O. Valencia

COCKTAIL BAR

Mimosa
Homemade sangria
Screwdriver
San Francisco
(with and without alcohol)

75€/per person

Reservations at: reservas@hotelcapnegret.es
/ Tel. +34 965 841 200 / www.hotelcapnegret.es