HOTEL
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MENU MICE 1

Mexican Style Sea Bass Ceviche Taster
Salmorejo in a Shot glass
Mini Cheese Burger
*****

Sharing Dishes (to be shared between 4 people)
Burrata salad with Canons, Pink Tomato from Altea, Black Olives from Aragon, Balsamic Vinegar Cream and Extra virgin olive oil
Iberian Ham board with Crystal Bread (a crispy crust bread with a soft, honeycombed interior) and Grated Tomato
Thai shrimp battered in Panko and Sweet Chili sauce
*****

Iberian Secret Rice and Broad Beans
*****

Mountain Pineapple Carpaccio with Bourbon Vanilla Ice Cream

WINE CELLAR

Mineral waters
White wine Verdejo Verdeo, D.O. Rueda
Red wine Crianza Altos Ibericos, D.O. Rioja
Coffe and teas

Prix: 42€/pax (VAT INCLUDED)

Hotel Cap Negret 4*
Pda. Cap Negret, 7 - CN 332 Alicante-Valencia · Km. 159 | 03590-Altea Alicante | Tel: 965 84 12 00 | 690 94 87 91 | eventos@hotelcapnegret.es | www.hotelcapnegret.es

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MENU MICE 2

Crystal Bread (a crispy crust bread with a soft, honeycombed interior) with Grated Tomato and Ali Oli
*****
Warm Prawn Salad with Mango and Balsamic Vinaigrette
*****
Fresh Cod Gratin with Ali Oli on Vegetable Pisto
*****
Valencian Chufa sorbet
*****
Iberian Shoulder Cut Grilled with Red Wine reduction sauce accompanied by Potato Pie
*****
Panna Cota in a Red Fruit Soup

WINE CELLAR

Mineral waters
White wine Verdejo Verdeo, D.O. Rueda
Red wine Crianza Altos Ibericos, D.O. Rioja
Coffe and teas

Prix: 59€/pax (VAT INCLUDED)

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MENU MICE 3

Cream of Pumpkin Soup (individual serving)
Mexican-style Salmon Ceviche (individual serving)
*****

Sharing Dishes (to be shared between 4 people)
Iberian Ham board with Crystal Bread (a crispy crust bread with a soft, honeycombed interior) and Grated Tomato
Thai shrimp battered in Panko and Sweet Chili sauce
*****

Mojito Sorbet
*****

Entrecotte de Ternera Gallega con Pastel de Patatas
(salsa roquefort o pimienta a parte)
*****

Galician Beef Entrecôte with Potato Pie
(Roquefort or pepper sauce on the side)
*****

Homemade Cheese Cake with Red Fruits

WINE CELLAR

Mineral waters
White wine Verdejo Verdeo, D.O. Rueda
Red wine Crianza Altos Ibericos, D.O. Rioja
Coffe and teas

Prix: 69€/pax (VAT INCLUDED)

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