



MENU ALTEA

Table Centerpieces (to be shared among every 4 guests)

Iberian Ham Platter with payes bread and
grated tomato

Burrata Salad with lamb's lettuce, Altea pink tomato,
Aragon black olives, balsamic cream, and extra virgin
olive oil

Broken Eggs with potatoes and baby eels.

Main dish

Iberian Secreto Rice with Baby Broad Beans

or

Grilled Iberian pork shoulder with red wine reduction,
served with potato gratin **+5€**

Dessert

Pineapple Carpaccio from El Monte with
Bourbon Vanilla ice cream

Winery

Mineral Waters and Soft Drinks
White Wine Verdejo, D.O. Rueda
Red Wine Crianza, D.O. Rioja
Coffees and Teas

Price

49€ per person





MENU MASCARAT

Startes

Crystal Bread with Grated Tomato and Alioli
Warm Prawn Salad with Mango and Balsamic Vinaigrette

First Course

Gratinated Fresh Cod with Alioli on a bed of vegetable ratatouille.

Valencian Tiger Nut Sorbet

Second Course

Grilled Iberian Pork Shoulder with a red wine reduction sauce, served with potato cake and vegetables

Dessert

Pannacota en Sopita de Frutos Rojos

Winery

Mineral Waters and Soft Drinks
White Wine Verdejo, D.O. Rueda
Red Wine Crianza, D.O. Rioja
Coffees and Teas

Price

59€ per person





MENU CAP NEGRET

Individual

Salmon Tiradito with Passion Fruit Tiger's Milk, Avocado and Trout Roe

Pumpkin Cream Soup

Thai-style Prawn breaded in panko with Sweet Chili sauce

Table Centerpiece (to be shared among every 4 guests)

Iberian Ham Platter with payes bread and grated tomato

Mojito Sorbet

Main dish

Galician Beef Entrecôte with potato cake
(Roquefort or pepper sauce on the side)

Dessert

Homemade Cheesecake with red berries

Winery

Mineral Waters and Soft Drinks

White Wine Verdejo, D.O. Rueda

Red Wine Crianza, D.O. Rioja

Coffees and Teas

Price

69€ per person





VEGETARIAN MENU

Individual

Rustic country bread with grated tomato and aioli
Mango salad with balsamic vinaigrette

Starter

Puff pastry filled with vegetables and mushrooms, with a cheese béchamel sauce.

Mojito Sorbet

Main dish

Vegan meatballs with almond sauce and French fries

Dessert

Panna cotta in a red berry soup

Winery

Mineral Waters and Soft Drinks
White Wine Verdejo, D.O. Rueda
Red Wine Crianza, D.O. Rioja
Coffees and Teas

Price

59€ per person

