



Cocktails

Gourmet

Steak tartar and black garlic mayonnaise

Melon and cucumber gazpacho

Iberian ham croquette

Toast of smoked sardine with roasted grilled

vegetables

28€

Cosmopolita

Hake cocktail salad over bread crisp

Charcoal grilled aubergine, pistachio cold soup

and duck

Red prawn croquette

Marinated salmon tacos and citrus mayonnaise

30€

Iberian

100% acorn-fed Iberian ham Arturo Sánchez

Artisan cheese platter

Gazpacho and dried baby hake

Iberian chorizo croquette

32€

Fusion

Red tuna tartare, lemon and truffle

Marinated veal mini bao

Tomato and semi-salted

dried fish sphere

Oxtail Peking style

26€

Kids

Olives

Homemade chips

Spanish tortilla cubes

Mini hot dogs

15€

1 hour duration - Drinks included
Water, soft drinks, beer and house wine

Prices V.A.T. included



Cocktail stations

Professional Iberian ham cutter +700€
(includes acorn-fed 100% Iberian ham)

Gourmet cheese tasting +12€/pers.
Exquisite national and international cheeses

Oyster selection +11€/pers.
(2 pcs. per guest)

Artisanal iberian cuts +10€/pers.
Selection of loin, chorizo, salami and Iberian ham

Tartar station +18€/pers.
Red tuna or Galician premium beef steak

Beverage stations

Vermouth & Aperitivo +9€/pers.
Selection of vermouths accompanied by olives and nuts

Beer corner +8€/pers.
Ice bucket with beers

Tropical mojito station +10€/pers.
Tasting of flavoured mojitos

Cocktail Bar +12€/pers.
(mojito, piña colada, aperol spritz)

