

Banquet Menus

Iberian menu

Starters to share

Platter of Iberian cured meats

Hake cocktail salad with trout roe and crispy bread

Aged cured beef croquette

Charcoal grilled eggplant, pistachio cold soup and duck

Baked octopus with roasted vegetable and nuts sauce

Main course

Grilled Iberian pork, sweet potato and truffle

Dessert

Creamy truffled cheese cake, candied almond

and sweet red pepper marmalade

70€/person

Gourmet menu

Starters to share

100% acorn-fed Iberian ham Arturo Sánchez

Grilled scallops with Thai dressing

Partridge croquette

Homemade foie micuit with fried corn crumble

Grilled red prawns

Main course

Suckling pig, nuts and nougat

Dessert

Passion fruit, mango and raspberry

80€/person

Cosmopolitan menu

Starters to share

King prawn tartare, parmesan and courgette

Codfish sticks and tartare sauce

Wild mushrooms, Thai marinade and corn caramel

Cured beef carpaccio, smoked burrata and pesto sauce

Semi-salted dried fish salad

Main course

Grilled aged premium beef sirloin, candied peppers and

baby potatoes

Dessert

Mojito sorbet

95€/person





Mediterranean menu

Starters to share

Red tuna belly salad, anchovies and roasted red pepper

Chorizo croquette

Free range chicken cannelloni, truffle and foie

Seafood platter

(red shrimp, crayfish and prawns)

Main course

Grilled sea bass, marinade and smoked burrata

Galician beef sirloin, seasonal wild mushroom and asparagus

Dessert

Nougat soufflé, sweet red pepper and

sheep's milk ice cream

110€/person

Kids Menu

Potato chips and stuffed olives

Iberian ham and aged cheese

Croquettes

Battered calamari

Chicken nuggets

Grilled hamburger with cheese

Ice cream

40€



Beverage options

Classic

Water, soft drinks

Heineken draft beer

Red wine P.D.O. Alicante, El Caire

White wine Guardamar del Segura,

La Dona de la Motet

Rosé wine P.D.O. Alicante, El Caire

Coffee

+10€/person

Superior

Water, soft drinks

Heineken draft beer + Amstel

Red wine P.D.O. Rioja, Ederra Roble

White wine D.O. Rueda, Ederra Verdejo

Rosé wine I.G.P. Tierra de León,

Pardevalles

Coffee

Prima Vides Cava

Premium

+15€/person

Water, soft drinks

Heineken draft beer + Mahou 5*

+ Alhambra Reserva

Red wine D.O. Ribera del Duero, Legaris Roble

White wine D.O. Rueda, Legaris Verdejo

Rosé wine Vigneti Delle Dolomiti (Italia),

Pinot Grigio

Coffee

Robert J. Mur Millesimé Cava

+20€/person



Services included in the banquet

- Flexible and customisable menu
- Menus adapted to allergies and intolerances
- Wedding planner service
- Personalised seating
- Printed menus
- Flower centerpieces
- Wedding cake

Space rental

- Sky Bar (exclusiveness): 2.000€
- Sky Bar with bounded area: 800€
- Ñam Restaurant: 1.000€

The Jardín Restaurant and the event rooms,
are free of charge

