



Stand up - Buffet

Seafood Croquettes

Small Spicy Sausages

Battered Squid

Dices of Spanish potato Omelette

Fresh octopus Galician style (with paprika, olive oil and a bed of potatoes)

Mixed baby Squid with Green Bell Peppers from Padron

Fideuá (noodle paella) with fresh Clams "Parellada" (ready to eat/no shells)

Seafood Paella "Parellada" (ready to eat/no shells)

Dessert

Tarta de Santiago (St. James' Cake)

Tarta de la Abuela (Almond Cake)

Coffee or Tea

Wine Selection

White - Blanc de Blancs del Penedés

Red - Tinto Ribera del Duero

Mineral Water





Menu nº 0

Starters

Mixed Salads
Grilled Calamari
Battered Baby squid
Mussels in White wine

Main Courses

Seafood Paella
or
Black Rice (Cuttlefish ink) with fresh cuttlefish

Dessert

Biscuit ice cream with hot chocolate fudge and liquored strawberries
Coffee or tea

Wine Selection

Blanc de Blancs Clos Vidal
Tinto Ribera del Duero
Mineral Water





Menu nº 1

Starters

Mixed Salads
Galician Octopus
Battered Squid
Small clams from Vilanova
Mussels Marinara sauce

Main Courses

Seafood Paella
OR
Fideuá (Noodle Paella) with prawns and fresh clams

Dessert

Pineapple carpaccio with burned crème brûlée

Coffee or tea

Wine Selection

White - Blanc de Blancs Clos Vidal
Red - Tinto Ribera del Duero Prado Rey
Mineral Water





Menu nº 2

Starters

Mixed Salads
Battered Squid
Mussels Marinara sauce
Galician Octopus
Small clams from Vilanova

Main Courses

Fideuá (Noodle Paella) with fresh Lobster
or
Grilled Beef Entrecote served with garnish

Dessert

"Mojito" Sorbet with lime and fresh mint
Coffee or tea

Wine Selection

White Wine Torres Viña Sol
Red Wine Ribera del Duero Prado Rey
Mineral Water





Menu nº 3

Starters

Small clams from Vilanova
Mussels in White wine
Home made croquettes
Battered baby squid
Galician Octopus

Main Courses

Grilled Sea Bream with olive oil, garlic and paprika,
served with potatoes and onion au gratin
or
Veal Sirloin Steak with char-grilled vegetables

Dessert

Lemon sorbet with cava
Coffee or Tea

Wine Selection

White Wine Torres Viña Sol
Red Wine Ribera del Duero Prado Rey
Mineral Water





Menu nº 4

Starters

Welcoming drink – Sangria made with Cava

Avocado with Prawns and Smoked Salmon

Lemon Sorbet

Main Courses

Veal Sirloin Steak to taste (green peppercorn, roquefort sauce or grilled)
served with seasonal vegetables

or

Baked wild Turbot served with sautéed potato slices

Dessert

Chocolate fondant with "dulce de leche" (milk candy) ice cream

Coffee or Tea

Wine Selection

White Wine Torres Viña Sol
Red Wine Ribera del Duero Prado Rey
Mineral Water

pescado - marisco - paellas - fideuas - carnes - tapas selectas - menus para grupos





Menu nº 5

Starters

Glass of Cava

Finest cured Ham (bellota) & bread with tomato
Sitges Xató (Cod, tuna and anchovies salad)
Galician Octopus
Steamed Mussels
Grilled Squid
Roasted Chorizo (Spicy sausages)

Main Courses

Veal Sirloin Steak with creamed potato purée and green asparagus
or
Baked wild Sea Bass with sautéed potato slices

Dessert

Profiteroles with hot chocolate

Coffee or Tea

Wine Selection

White Wine Torres Viña Sol
Red Wine Ribera del Duero
Mineral Water

pescado - marisco - paellas - fideuas - carnes - tapas selectas - menus para grupos

