



## Cocktail / Aperitif

The perfect start to your party...

Andalusian Gazpacho  
Melon soup with Serrano ham  
Mahon cheese with quince and fig mustard  
Beef tartar with apple mousse and diced wasabi  
Salmon fillet stained with passion fruit and roasted corn  
Vegetarian maki with ginger jelly  
Guacamole with fresh cream and cheddar cheese  
Potato and truffle foam with quail egg  
Falafel with coriander aioli  
Stuffed gyozas with vegetables, mango and chilli sauce  
Chicken breast skewer with tender garlic and soy sauce  
Spanish blood sausage au gratin with aioli  
Tartlets filled with bacon, Gruyere cheese and orange jam

**1 hour service “fingerfood”:**

**Selection of 5 different *finger foods*: € 15 / person**

**Selection of 10 different *finger foods*: € 28 / persona**

## Beverages (1 hora)

### **T-licious Basic Cocktail Package**

10,00 € per person

Cava Duc de Foix

Water, Spanish beer, soft drinks and juices

**or**

### **T-licious Premium Cocktail Package**

15,00 € por persona

White Wine: Pílas Bonas, Chardonnay Sauvignon Blanc

Red Wine: Mente Tempranillo

Rosé Wine: Marqués de Cáceres Excellens

Cava: Duc de Foix

Water, Spanish beer, soft drinks and coffee



## Suggestions for the Dinner Menu

### Cold Starters:

Meat Tartar with Mustard Emulsion and Bread Chips  
Burrata with beef heart tomatoes, pesto, artichokes and balsamic cream  
Salmon and avocado tartar with soya sesame vinaigrette  
Duck liver terrine with pineapple, macadamia nuts and brioche  
Bluefin tuna tataki with seaweed and vegetable salad  
Veal carpaccio with pine nuts, rocket salad and parmesan cheese

### Warm Starters:

Homemade lobster ravioli on spinach leaves with crustacean foam  
Fried scallop with cous cous, peanuts and carrots, passion fruit juice  
Carpaccio of red shrimp on its risotto  
Wild mushroom cannelloni with truffle foam

### Main Course:

Canadian lobster with carrot and ginger puree, beurre blanc orange and green asparagus  
Monkfish fillet with a layer of olives, herbs and white tomato foam  
Sea bass fillet with garlic chilli oil on slices of French fries and broccoli  
Angus beef fillet and cheeks with celery and vegetable puree  
Roast pink duck breast with Pak choi and sweet potatoes  
Cooked lamb shank with ratatouille vegetables and potato terrine

### Dessert:

Traditional Almond Gató with vanilla ice cream  
Chocolate couland with yoghurt sauce and mango sorbet  
Chocolate, caramel and pistachio bar with coffee ice cream  
Pineapple terrine with ginger, citrus reduction and coconut ice cream  
White chocolate soup with sesame brownie and raspberry sorbet

**Selection of 3 dishes:            65,00 € per person**  
**Selection of 4 dishes:            75,00 € per person**



## **Beverage packages during the diner**

### **T-licious Beverage Package**

35,00 € per person

White Wine: Pilas Bonas, Chardonnay Sauvignon Blanc

Red Wine: Mente Tempranillo

Rosé Wine: Marqués de Cáceres Excellens

Cava: Duc de Foix

Water, Spanish beer, soft drinks and coffee

### **T-licious Premium Beverage Package**

42,00 € per person

White Wine: Ackermans 2019, Plat I Llevant, Chardonnay

Red Wine: Obac, Benissalem, Manto Negro, Cabernet, Merlot, Syrah

Rosé Wine: Ackermans, Plat I Llevant, Callet

Water, Spanish beer, soft drinks and coffee