



## *Menu Cocktail Author*



*French Quiche Lorraine*

*Spanish tortilla tacos with boletus mayonnaise*

*Mousse of Foie with toasted fruity bread and Port sauce*

*Mixed croquettes: Boletus, monkfish and prawns and blue cheese*

*Salmon tartare with chives and avocado*

*Grouper cebiche with sweet potato, cilantro and lime*

*Fideua with Duck and grilled Foie, with honey Ali-Oli*

*Mini cheese burgers with poached onion*

*Cubes of bull tail panned with cereals*



*Mini cakes and cupcakes*

*White wine and red of the house, beer, soft drinks*



*25€ (V.A.T. Included)*

*Included 90 minutes of free bar, 30 additional minutes for 4 EUR*

*Before and after the cocktail wine & soft drinks 2,50 EUR*

*Mixers with non-Premium spirits 6 EUR & 8 EUR with Premium spirits*



## *Menu Cocktail Premium*



*Iberic ham toast with bread and tomatoes spread*

*Homemade blinis of quail eggs and truffle*

*Foie-gras mi cuit with Pedro Ximenez sauce*

*Battered hake with cava mayonnaise*

*Grilled octopus tacos with Maldón salt and asparagus foam*

*Bluefin tuna tartar with Ponzu sauce and wakame seaweed*

*Fideua with Duck and grilled Foie, with honey Ali-Oli*

*French steak tartar prepared French style*

*Iberian wild boar with melted Brie cheeses*



*Mini cakes and cupcakes*

*White wine and red of the house, beer, soft drinks*



*32€ (V.A.T. Included)*

*Included 90 minutes of free bar, 30 additional minutes for 4 EUR*

*Before and after the cocktail wine & soft drinks 2,50 EUR*

*Mixers with non-Premium spirits 6 EUR & 8 EUR with Premium spirits*