

COFFEE BREAKS

BASIC COFFEE BREAK

Coffee
Milk
Various herb teas
Fruit juices
Mineral water

€4.00

SWEET COFFEE BREAK

Coffee
Milk
Various herb teas
Fruit juices
Mineral water
Small croissant
Mini napolitana flaky pastry roll, stuffed with custard
Mini puff pastry with chocolate

€5.50

SAVOURY COFFEE BREAK

Coffee
Milk
Various herb teas
Fruit juices
Mineral water
Mini-sandwich of Serrano dry-cured ham
Vegetables mini-sandwich
Mini-sandwich of cheese from La Mancha
Spanish region

€6.50

FULL COFFEE BREAK

Coffee
Milk
Various herb teas
Fruit juices
Mineral water
Mini-sandwich of Serrano dry-cured ham
Vegetables mini-sandwich
Mini-sandwich of cheese from La Mancha Spanish region
Small croissant
Mini napolitana flaky pastry roll, stuffed with custard
Mini puff pastry with chocolate

€7.50

OPTIONAL HEALTHY EXTRAS

Fruit basket - €1.00
Fruit shooters - €1.50
Chopped fruit - €2.00

VAT included

Customers with allergies or intolerances
are kindly requested to consult our staff

BUSINESS MENUS

MENU 1

STARTERS

Cress salad with duck ham on diced mango and avocado

or

Noodles with vegetables and king prawns in teriyaki sauce

FISH AND MEAT

Low temperature braised pork cheeks with wild mushroom mix

or

Grilled sea bass fillet with seasonal vegetables and donostiarra sauce

DESSERTS

Fruit salad

or

Condensed milk cream with soft cheese and sobaos pasiegos biscuits

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 23,00

Person VAT included

Customers with allergies or intolerances are kindly requested to consult our staff

BUSINESS MENUS

MENU 2

STARTERS

Creamy pumpkin cream soup with dry tomato macerated with rosemary

or

Berries salad with goat cheese crumbs and raspberry vinaigrette

FISH AND MEAT

Rosada loins with prawns and clams in cava sauce

or

Chicken breasts in curry sauce with rice and sautéed mushroom mix

DESSERTS

Fruit salad with fresh orange juice.

or

Mango sorbet with yoghurt cream and honey

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 23,00

Person VAT included

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BUSINESS MENUS

MENU 3

STARTERS

Stuffed salmon rolled filled with anchovies cream and pickles

or

Chicken risotto with nuts and pinions

FISH AND MEAT

Salmon loin on white asparagus sauce with truffles

or

Iberian meat steak with acid apple sauce

DESSERTS

Strawberries with chocolate and ron

or

Meringue milk ice cream on pineapple and cinamon carpaccio

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 25,00

Person VAT included

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BUSINESS MENUS

MENU 4

STARTERS

Tudela lettuce salad with roasted peppers and smoked sardines

or

Brandade cod with chives and croutons

FISH AND MEAT

Grilled gilthead wiht pilpil of gulas and praws

or

Grilled iberian pork with potatoes and braised shallots

DESSERTS

White chocolate brownie with pistacho and vainilla ice cream

or

Fruit salad wiht orange juice

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 25,00

Person VAT included

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BUSINESS MENUS

MENU 5

STARTERS

Feta cheese salad with pink pepper with mango and cane honey vinaigrette

or

Puff pastry stuffed with mushrooms scrambled with iberico ham

FISH AND MEAT

Seabass with grilled vegetables on squid ink

or

Lamb chops with sauteed green asparagus and deluxe potatoes

DESSERTS

Chocolate coulant with banana ice cream on vanilla cream

or

Seasonal fruit

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 27,00

Person VAT included

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BUSINESS MENUS

MENU 6

STARTERS

Foie mille feuille with apple and raspberry jam

or

Cuttlefish ink spaghetti with prawns and sauteed squid

FISH AND MEAT

Monkfish casserole with seafood and steamed potatoes

or

Wellington beef tenderloin with perigourdine sauce

DESSERTS

Glass of tiramisu or nougat with almond biscuits

or

Fruit salad with orange juice

DRINKS

Mineral Water , soft drinks or beer

Wine Selection

€ 27,00

Person VAT included

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MENU FINGERS

FINGER BUFFET 1

Small glass of porra antequerana (cold tomato soup) with smoked sardine
Vegetables sandwich
Small sandwich with turkey, lettuce and mayonnaise
Tunna and vegetables pie
Iberian ham mini croquettes
Skewered chicken macerated in oysters sauce
Vegetables pastry with baked peppers mayonnaise
Fruit in season
Chocolate brownie
Soft drinks and water

€ 21.00

FINGER BUFFET 2

Small tropical salad with pink sauce and king prawns
Avocado and egg sandwich with anchovies mayonnaise
Iberian ham sandwich with crushed tomato
Potatoes omelette
Fresh onions and spinach croquettes
Small skewered pork in barbecue sauce
Small rolls of filo pastry filled of bacon and cheese in yoghurt sauce
Seasonal fruit
Vanilla cream small casserole
Soft drinks and water

€ 21.00

VAT included

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MENU FINGERS

FINGER BUFFET 3

Bite-sized chicken salad with cesar sauce
Veggie toast made with rye bread
Bite-sized iberic ham and manchego cheese sandwiches
Pastry filled with chicken and bechamel
Bite-sized croquettes made of 'pil-pil' king prawns
Pork sirloin and vegetables skewers
Bite-sized chicken and spinach burgers
Seasonal fruit
Apple pie
Soft drinks and water

€ 23.00

FINGER BUFFET 4

Bite-sized smoked cod salad seasoned with tomato vinaigrette
Norway sandwich made with oat bread
Bite-sized ham loin and peppers sandwich
Boletus croquettes
Bite-sized iberic prey ham skewer served with barbecue sauce
Beef burger accompanied with honey-mustard sauce
Sesame prawns fingers
Seasonal fruit
Tiramisu cups
Soft drinks and water

€ 23.00

VAT included

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VEGETARIAN MENU

VEGETARIAN MENU 1

STARTERS

Creamy potatoes with crunchy leeks seasoned with olive oil
or
Garden salad with assorted lettuces, tomatoe, avocado & grilled asparagus
with chopped parsley & garlic

MAIN COURSE

Assorted vegetables sauteed over romesco sauce
or
Puff pastry filled with scrambles eggs & mushrooms

DESSERT

Homemade figs ice cream
or
Fruit salad with natural orange juice

23,00 €

VEGETARIAN MENU 2

STARTERS

Red endives salad and apple dices macerated with raisins & yogourt sauce
or
Mini vegetables nachos with guacamole

MAIN COURSE

Fruits salad
or
Macha tea coulant with strawberries ice cream

DESSERTS

Fruits salad
or
Macha tea coulant with strawberries ice cream

23,00 €

VAT included

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VEGAN MENU

STARTERS

Fried deep aubergine with honey cane

or

Potatoes cream with crispy leeks and basil oil

MAIN COURSE

Stuffed zucchini with vegetables and carrot cream

or

Mille-feuille of vegetables and tofu with xato sauce

DESSERT

Skewered fruit and orange caramel

or

Fruit salad with orange juice and lima

€23,00

VAT included

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BUFFETS

BUFFET 1

CRUDITÉS

Mezclum lettuce
Fresh Onions
Grated Carrots
Beet
White Asparagus
Olives
Boiled Eggs
Tuna
Tomatoes
Sweet Corn

COLD STARTERS

Iberian Sausages Assorted
Sierra de Málaga Cheese Assorted
Colour Salad with Fresh Cheese and little dice
of apple with Vinaigrette
Quinoa cups with smoked salmon and Vegetables
Pineapple salad with seafood and King Prawns

HOT STARTERS

Pumpkin creamy with Croutons
Black rice with squids and prawns
Vegetables wok with garlic and parsley
Swordfish on "Donostierra" style
Sirloin fillet with Mushrooms and Ham sauce
Grilled Potatoes

DESSERTS

Seasonal fruit
Fruit salad
Apple pie
Homenade walnuts Ice cream

DRINKS

Water and Wine

23.00 €

VAT included

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BUFFETS

BUFFET 2

CRUDITÉS

Mezclum lettuce

Fresh Onions

Grated Carrots

Beet

White Asparagus

Olives

Boiled Eggs

Tuna

Tomatoes

Sweet Corn

COLD STARTERS

Iberian Sausages Assorted

Sierra de Málaga Cheese Assorted

"Ajoblanco" (cold Almonds soup)
with King Prawns and Mango Coulis

Warm Salad with Bacon and Málaga Raisins
with Modena Vinaigrette

"Russian Salad" (Potatoes, Onions, eggs,
carrots, tuna and Mayonnaise)

HOT STARTERS

Chicken Soup accompanied by minced boiled eggs
and Ham

Macaroni in Carbonara Style (cream and bacon)

Vegetables stew

Hake in Green Sauce and Prawns

Pork grilled fillet with Barbecue Sauce

Potatoes Wedges

DESSERTS

Seasonal fruit

Rice pudding with honey

White chocolate mousse

Homemade Pedro Ximenez ice cream

DRINKS

Water and Wine

23.00 €

VAT included

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BUFFETS

BUFFET 3

CRUDITÉS

Mezclum lettuce
Fresh Onions
Grated Carrots
Beet
White Asparagus
Olives
Boiled Eggs
Tuna
Tomatoes
Sweet Corn

COLD STARTERS

Iberian Sausages Assorted
Sierra de Málaga Cheese Assorted
Traditional Salad pot from Málaga
(Fresh tomatoes, onions, cucumber and green pepper)
Avocado and Mango salad served with Mozzarella
perls seasoned with Orange Vinaigrette
Pasta salad with seafood seasoned with cocktail Sauce

HOT STARTERS

Seafood Fideuá (Coquillettes Paella) with "Alioli"
(sauce made with garlic and olive oil)
Espinachs with cream, raisins and Bacon
Homemade Chicken Croquettes
Confitted Cod over Vegetables
Pork Steak served with Honey and mustard Sauce
Potatoes Pureé au gratin

DESSERTS

Seasonal fruit
Meringue milk Ice cream
Yoghurt cups served with exotic fruits
Cheesecake with starwberry jam

DRINKS

Water and Wine

23.00 €

VAT included

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BUFFETS

BUFFET 4

CRUDITÉS

Mezclum lettuce

Fresh Onions

Grated Carrots

Beet

White Asparagus

Olives

Boiled Eggs

Tuna

Tomatoes

Sweet Corn

COLD STARTERS

Iberian Sausages Assorted

Sierra de Málaga Cheese Assorted

Cous Cous Pots served with King Prawns in Pil Pil Style
(Garlic and Hot Pepper Sauce)

Traditional Salad from Málaga made of potatoes,
cod, oranges, onions and olives.

Deep fried cheese and Raisins salad seasoned
with raw Honey

HOT STARTERS

Chicken and seafood paella

Wild mushrooms with onion sets cutted
into julienne strips.

Deep fried clue cheese

Saumon fillet served with clams velouté sauce

Grilled veal steak

Baked sliced potatos

DESSERTS

Seasonal fruit

Strawberry and whipped cream cups

Chocolate cake

Nougat Ice cream

DRINKS

Water and Wine

23.00 €

VAT included

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COCKTAILS

GIBRALFARO COCKTAIL

iberian ham course

ajoblanco shot with mango juice from the axarquia and prawn brochette

mini salmon rolls stuffed with anchovy cream and tomato jam

sautéed gulas tosta with garlic on saffron mayonnaise

zakoskis hummus filling with black olives and sundried tomato chopped

prawn sticks with sesame seeds and wasabi aioli

chicken saté with teriyaki sauce

mini prawn croquettes with pilpil sauce

vegetable samosas with a touch of curry

mini bull oxtail burger on brioche bread and rocket leaves

DESSERTS

fine pastries.

pasiega cheesecake dices

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 31,00

VAT included

*Valid for groups of more than 30 people

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COCKTAILS

MEDITERRANEAN COCKTAIL

Iberian ham

Cured cheese macerated in rosemary oil

Puff pastry stuffed of chickpea hummus with a bit of red pepper

Puff pastry stuffed of anchovies mousse with tomato jam

Salmon tartar marinated with avocado macerated in citrus fruits vinaigrette

Vegetables rolls with sweet and sour sauce

King prawns in tempura with piquillo red peppers mayonnaise

Blue cheese and nuts croquettes with sour apple cream

Iberian pork loin on skewer with vegetables

Briek pasta rolls stuffed of pork cheeks and mushrooms

DESSERT

Fine bakery

Exotic fruits with chocolate soup in rum style

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 33,00

VAT included

*Valid for groups of more than 30 people

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COCKTAILS

MALAGUETA COCKTAIL

Iberian assortment

Sierra de Malaga cheeses

Puff pastry stuffed of chickpea hummus with a bit of red pepper

Shots assortment

Smoked sardine loin on "zoque malagueño" (vegetables cold soup)

Red tuna tartar with fresh onions

Iberian pork loin on skewer with vegetables

King prawns in tempura with "piquillo" red pepper mayonnaise

Homemade croquettes

Briek pasta rolls stuffed of goat cheese and almonds with red fruits jam

Pheasant sweet with cane honey

DESSERT

Fine bakery

Fruits on skewer with chocolate soup in rum style

Tiramisu glasses

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 36,00

VAT included

*Valid for groups of more than 30 people

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