

GROUP MENU

MENU 1

STARTERS

Creamy potatoes with Iberian Ham dices

or

Fried goat cheese with Cane honey vinaigrette

MAIN COURSES

Salmon on asparagus cream & truffle oil

or

Chicken wok sauteed with vegetables & oyster sauce

DESSERTS

Cheese cake with base of cookies and covered with red fruits

or

Seasonal fruit

DRINKS

Water and Wine

€ 23,00

VAT included

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

GROUP MENU

MENU 2

STARTERS

"Porra Antequerana" (Cold Vegetable Mashed with Vinegar and Oil) With Tuna and Egg

or

Lettuce Buds Salad with Baked Peppers and Anchovies

MAIN COURSES

Small Hake Loins with Clams and Prawns Cream

or

Pork Loin Steaks on Mushrooms Sauce

DESSERTS

Fruits Salad with Natural Orange Juice

or

Raisins (from Málaga) Homemade Ice Cream

DRINKS

Water and Wine

€ 20,00

VAT included

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GROUP MENU

MENU 3

STARTERS

Skills smooth cream with crunchy leeks & seafood

or

Vegetable garden salad with grilled asparagus with chopped garlic & parsley

MAIN COURSES

Swordfish Donostiarra Style

or

Grilled breast of chicken with mushrooms & sauteed rice

DESSERTS

Seasonal fruit

or

Chocolat brownie with vanilla ice cream

DRINKS

Water and Wine

€ 20,00

VAT included

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GROUP MENU

MENU 4

STARTERS

Sauteed Noodles with Sweet Soy Sauce and Vegetables

or

Greek Salad with Feta Cheese, Raisins and Yogurt Sauce

MAIN COURSES

Steak Fish with Lemon, Sauteed Vegetables and Alioli Sauce

or

Grilled Beef Steak with Sauteed Small Potatoes and Mushrooms

DESSERTS

Fruits Salad with Natural Orange Juice

or

Catalan Cream with Almonds Crunchy

DRINKS

Water and Wine

€20,00

VAT included

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BUFFETS

BUFFET 1

CRUDITES

Lettuces Mix
Fresh Baby Onions
Grated Carrots
Beet
White Asparagus
Olives
Boiled Eggs
Tuna
Tomatoes
Corn

FRESH STARTERS

Plate of Mixed Sausages
Plate of Mixed Cheeses
Cous Cous with Sauteed Vegetables
Mozzarella Salad with Dry Tomatoe Vinagrette
Seafood Salad with Avocados and Cocktail Sauce

HOT STARTERS

Soup or seasonal cream
Bolognese Pasta
Fried Potatoes
Vegetables Wok Sauteed with Garlic
Salmon Loin with Asparagus and Truffles Sauce
Roasted Pork Steaks with Mushrooms Cream
Paella

DESSERTS

Mix of Fruits
Fruits Salad
Cheese Cake with Strawberries Jam
Caramel Pudding
Mix of Ice Cream

DRINKS

Water and Wine

€ 21.00

VAT included

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BUFFETS

BUFFET 2

CRUDITES

Mix Salad
Fresh Baby Onions
Grated carrot
White asparagus
Olives
Hard boiled eggs
Tuna
Tomatoes
Corn

COLD STARTERS

Assorted sausages plate
Assorted Cheese plate
Pipirrana (onions, peppers and tomatoes salad) with prawns
Feta cheese salad with raisins & nuts, with yogurt sauce
Pasta salad with tuna & egg

HOT STARTERS

Soup or seasonal cream
Black rice with cuttlefish & prawns
Chips
Vegetables Pisto (fried vegetables) with tomatoe
Hake loins with green sauce
Grilled chicken fillets with shopped garlic & lemmon

DESSERTS

Assorted fruit
Fruit Salad
Chocolate Mousse
Assorted ice creams

DRINKS

Water and Wine

€ 21.00

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 romescu 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

Vegetables musaka with gratin tofu
or
Melow rice with mushrooms

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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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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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

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CHILDREN'S MENU

STARTER

Fresh Pasta with Bolognese Sauce
and Parmesan Cheese

MAIN COURSE

Chicken Fingers with lemon
and Deluxe Sauce and Fries

DESSERT

Strawberry Ice Cream with Whipped Cream
and Chocolate

Water or soft drinks

€ 18,00

VAT included

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