



Weddings

CATERING INFORMATION





Weddings

MENU I

APPETIZERS FOR COCKTAILS

Your selection of 6 cold and 6 hot appetizers

FOLLOWED BY DINNER

FIRST COURSE

Salmorejo soup created with avocado and tomatoes from the Tropical Coast and shrimps from Motril

SECOND COURSE

Cod au gratin with pear alioli on sautéed vegetables from the garden in the style of Andalusia

THIRD COURSE

Iberian porl with seasonal mushrooms accompanied by candied potatoes in extra virgin olive oil

DESSERT

Chocolate trilogy with seasonal fruits





MENU 2

APPETIZERS FOR COCKTAILS

Your selection of 6 cold and 6 hot appetizers

FOLLOWED BY DINNER

FIRST COURSE

Salad of Vega de Granada tomatoes with fresh burrata seasoned with extra virgin olive oil vinaigrette and sherry vinegar

SECOND COURSE

Steamed hake with eels in citrus sauce

THIRD COURSE

Iberian beef cheeks stewed in red wine with sweet potato cream

DESSERT

Moonlight of white chocolate





MENU 3

APPETIZERS FOR COCKTAILS

Your selection of 6 cold and 6 hot appetizers

FOLLOWED BY DINNER

FIRST COURSE

Avocado and mango tartare from the Costa Tropical
with a cannelloni of Iberian ham and prawns

SECOND COURSE

Salmon with cream and a coral of Garrucha prawns
accompanied by creamy potatoes

THIRD COURSE

Iberian pork flavored with Provençal herbs
accompanied pumpkin and red berries

DESSERT

Raspberry roll with mascarpone cheese





MENU 4

APPETIZERS FOR COCKTAILS

Your selection of 7 cold and 7 hot appetizers

FOLLOWED BY DINNER

FIRST COURSE

Tiara of salmon tiara with a traditional salad from Granada
and king prawns

SECOND COURSE

Monkfish cooked in the Mozarabic style of the Granada region
accompanied by raisins, pine nuts and carrot

THIRD COURSE

Beef tenderloin in a reduction sauce of Pedro Ximénez
accompanied by seasonal mushrooms

DESSERT

Deconstructed apple strudel
Sphere of fruit with hazelnut praline





MENU 5

APPETIZERS FOR COCKTAILS

Your selection of 7 cold and 7 hot appetizers

FOLLOWED BY DINNER

FIRST COURSE

Carpaccio of Garrucha red prawns
with feta cheese pieces and mango coulis

SECOND COURSE

Cheeks of codfish cooked in the Andalusia pil-pil style
with olive oil, garlic and chili

THIRD COURSE

Shoulder of lamb infused with aromatic herbs
from the nearby Sierra Nevada mountain range

DESSERT

A sweet treat of a Golden Heart
of vanilla, raspberry and wafers





SELECTION OF COLD APPETIZERS

- Traditional salmorejo soup from Andalucia
 - Farm to table gazpacho
 - Salmon blinis
- Crunchy gorgonzola salad with pears and syrup
 - Caprese skewers with basil
 - Mexican-style guacamole with corn chips
- Marinated salmon taquito with tartar sauce or ponzu mayonnaise
 - Marinated salmon tartare with mango and avocado
- Caramelized black pudding toast with a compote of golden apples
- Decorative boat with Idiazabal, Manchego and Red Gouda cheeses
 - Cones with a choice of sausage, stuffed loin or chorizo
 - Cookie cones of cod brandade with salmon roe
 - Artisan fries with anchovies in vinegar
 - Moorish pastry of bird in the Mozarabic style
 - Bonbon of duck liver with tomato jam
 - Jars of home-made Russian salad
- Bonbon of black chocolate with blue cheese from Asturias
 - Lollipop of chicken flavored with Indian spices
 - Lollipop of salmon with guacamole
- Lollipop of cured sausage from the Balearic Islands





SELECTION OF HOT APPETIZERS

- Tempura of avocado from Motril with ponzu mayonnaise
 - Cod pavia with black garlic aioli
 - Salmon skewers with teriyaki sauce
 - Vegetable samosa with yogurt cream
- Tiger prawn twisters with soy mayonnaise
 - Homemade Iberian ham croquettes
- Mini roasted potato baskets stuffed with veal
 - Mini beef burger with cheddar cheese
 - Pita bread stuffed with cochinita pibil
- Grilled chicken skewer with sweet and sour sauce
 - Crispy chicken breast with spicy sauce
 - Robuchon-style potato cream with octopus
- Cones with Malaga-style fried anchovies and marinated dogfish
 - Aubergines with honey
 - Meatballs in seafood sauce
 - Chicken couscous in Reina Aixa style
- Mini hamburger with cheese and caramelized onions
 - Cod fritters with honey





SELECTION OF PREMIUM APPETIZERS

- Omelette of shrimps
- Mini salaillas stuffed with Iberian pork in its juice
- Mini tempura of creamy oxtail cannelloni with honey
 - Mini roasted potato basket stuffed with oxtail
- Mini roasted potato basket stuffed with duck confit
 - Homemade boletus croquettes
 - Homemade oxtail croquettes
- Chicken wonton with sweet soy sauce
 - Chef-style scorpion fish bite
 - Bluefin tuna tartare (S/M)
- Lollipop of duck liver with ground pistachio
 - Macaron with cream of duck liver
 - Seafood salad with tiger prawns
 - Parfait of poultry with candied orange
- Bowl of sticky rice with cuttlefish and monkfish
 - Villeroy-style lamb chops





SELECTION OF COMPLIMENTARY DRINKS FOR THE DINNER

- Sparkling wine
- Cervezas Alhambra with alcohol
- Cervezas Alhambra without alcohol
- White wine: Verdejo D.O Rueda
- Red wine: Celeste Roble D.O Ribera del Duero
- Mineral water
- Assorted beverages

We can also source and serve specialty wines from around Spain and the world for additional costs.





SELECTION OF ALCOHOL DRINKS FOR THE COMPLIMENTARY OPEN BAR

The open bar will operate for three hours. During this time, other premium drinks can be served for an additional fee.

RUM

Brugal, Brugal Extra Aged, Legendario, Elixir, Ron Palido, Ron Barcelo

WHISKEY

Whiskey J&B, DYC 8 years, Whiskey White Label, Whiskey Jameson, Whiskey Cutty Sark, Whiskey Ballantines

GINS

Seagram, Beefeater, Hendricks, Bombay Gin, Puerto de Indias, Larios Rose, Larios 12, Tanqueray

VODKA

Karlova

TEQUILA

Tequila Tres Ochos





MIDNIGHT MEAL

If the party is going to continue until the wee hours of the morning, for an optional fee we can surprise your guests by offering them comfort food to snack on.

- Selection of empanadas
- Mini sandwiches, montaditos and mini fleas
 - Canapés (selection of our chef)
 - “Miraculous” soup with mint air
 - Puff pastry salads
 - Hot dogs and mini burgers
 - Pizza
 - Broken eggs with potatoes
 - Churros with chocolate





OPTIONAL TASTING CORNERS

In addition, we can create the following food corners for your guests:

- Asian corner
- Mexican corner
- Corner of oysters, champagne and caviar blinis with cream cheese
 - Vermouth & pickles
- Corner of gazpachos and cold soups
 - Iberian cured meat corner
 - American corner
- Corner of sea bass ceviche, bluefin tuna tartare, shrimp tartare from Motril and steak tartare prepared at the moment
 - Corner of the Granada orchard
 - Eggs Benedict Corner
 - Bao bread corner
 - Japanese snacks
 - Seafood corner

SPECIALTY SHOW COOKING

Sushi tasting

- Table of artisan cheeses with service from our master cheesemaker
 - Jamon stand with master cutter
- Salmon cutter with flavored butters
 - Tortillas made on the spot
- Malaga-style fried fish counter
 - Rice and fideuás corner
- Barbecue show with live grill