



BBQ Large: from 40 persons
75€ p.p.

Couscous Salad, Prawns, Chilli Coriander
Squid Gallic Style
Small Spicy Peppers
Fresh Goat Cheese Terrine with Pesto
Sword Fish Carpaccio with Lime-Fennel Salad
Ham from Black-Footed Pigs fed with Acorns
Tomato Salad, Buffalo Mozzarella, Basil
Potato Salad with Chorizo
Grilled Vegetables, Pine Nuts, Basil
Prawns with Garden Herbs
Veal with Tuna Fish Sauce
Roast Beef, Artichoke Salad
Noodle Salad, Pancetta, Thyme
Pata Negra Pork Loin Steak
Lamb Cutlet, Island Herbs
Rump Steak
Fried Sausage
Maize Chicken Breast, Chilli Marinade
Prawns
Sword Fish Steak
Bream Fillet with Flavourings in Foil
Selection of Fruit
Selection of French Cheeses
Roasted Banana in Sake Caramel
Pineapple Carpaccio with Coconut Mousse
Crepe with Compote of Forest Berries
Mousse made of Valrhona Chocolate

Herb Sauce
Pepper Sauce
Chilli Sauce
Herb Quark
Oven Potatoes
Bread
Corn on the Cob



BBQ Small: from 40 persons
45€ p.p.

Potato Salad with Bacon, Caraway Seeds, Herbs
Coleslaw
Cucumber Salad with Pommery Mustard Dressing
Tomato Salad, Buffalo Mozzarella and Basil
Manchego Cheese
Ham Serrano
Seafood Salad
Grilled Vegetables
Spareribs with Honey Marinade
Fried Sausage
Chorizo
Leg of Lamb Steak
Leg of Beef Steak
Octopus
Butter Mackerel with Peppered Lemon
Mousse de Chocolate with Mint Pineapple
Orange Quark Mousse and Strawberries
Selection of Fruit

Bread
Oven Potatoes
Herb Quark
Corn on the Cob
Potato-Olive Puree
BBQ Sauce



bar restaurant poolside
BY THE BEACHES

Buffet: 65€ p.p.

Ham Serrano
Manchego Cheese
Squid Gallic Style
Small Spicy Peppers
Summer Salad
Patatas Bravas
Marinated Olives
Grilled Vegetables with Basil and Almonds
Prawns with Garlic
Marinated Squid
Grilled Chorizo
Codfish with Tomato-Basil Ragout
Potato-Olive Puree
Suckling Pig from the Oven with Vegetables and Patatas
Leg of Spring Lamb basted with Rosemary, Aubergine and Gnocchi
Crèma Catalana
Pudding with Custard
Pudding with Puff Pastry and Custard
Selection of Fruit



Tapas Flying Buffet:

5 Varieties (Stand-up Bar)

20€ p.p.

12 Varieties (Flying Buffet)

48€ p.p.

4€ p.p. Each

Squid Gallic Style
Ham Serrano
Pink Veal with Fennel Lime Salad
Goat's Cheese with Date and Red Onion Jam
Dates with Bacon
Patatas Bravas in Spicy Tomato Sauce
Tabulé with Prawns
Tuna Fish Tartar with Wasabi Cream and Melon
Veal with Tuna Fish Sauce
Tomato, Basil and Mozzarella
Bacalao Tartar with Sweet Potato Salad
Spanish Bean Salad with Bacon, Thyme
Grilled Vegetables, Pine Nuts
Smoked Salmon with Avocado Cream
Spring Rolls with Cucumber-Chilli Salad
Manchego Cheese with Herb Marinade
Gazpacho
Crème Brûlée with Mango and Mint
Coconut Panacotta with Pineapple Compote
Crème de Chocolate with Strawberries