

embarcadero
N 43° 19' 59" 0 3° 0' 43"

WEDDING MENU 1

WELCOME COCKTAIL

Crystal bread with foie gras and fig jam

Glass of chili with salmon and avocado

Tuna tartare with ginger and yuzu

Maki roll of crab and seaweed

Squid croquettes

Crispy fried prawns

Gratinated spider crab

Cod fritters

Prawn salad with guacamole and tomato jam with thai dressing.

Puff pastry filled with stewed boletus, ham, foie with apple, and cranberry jam.

Grilled cod on a bed of leek and beetroot stew.

Aged ribeye tataki with roasted peppers, garlic flakes, and chili.

Chocolate and hazelnut mousse.

Campillo Reserva Red Wine

Marqués de Vitoria Verdejo White Wine

Gorka Izaguirre Txakoli

Gran Feudo Chivite Rosé Wine

Parxet Brut Cava

Mineral water

Colombian Coffee

Price: 130 Euros VAT included

embarcadero
N 43° 19' 59" O 3° 0' 43"

WEDDING MENU 2

WELCOME COCKTAIL

Crystal bread with foie gras and fig jam

Glass of chili with salmon and avocado

Tuna tartare with ginger and yuzu

Maki roll of crab and seaweed

Squid croquettes

Crispy fried prawns

Gratinated spider crab

Cod fritters

Marinated salmon ravioli with spider crab on a muscatel cream.

Grilled hake and sautéed cuttlefish with lime and lemon.

Sorbet (Mojito, mandarin, green apple...)

Beef tenderloin medallions with mushroom jus.

Creamy Manchego cheese with cranberry jam.

Campillo Reserva Red Wine

Marqués de Vitoria Verdejo White Wine

Gorka Izaguirre Txakoli

Gran Feudo Chivite Rosé Wine

Parxet Brut Cava

Mineral water

Colombian Coffee

Price: 139 Euros VAT included

embarcadero
N 43° 19' 59" O 3° 0' 43"

WEDDING MENU 3

WELCOME COCKTAIL

Crystal bread with foie gras and fig jam

Glass of chili with salmon and avocado

Tuna tartare with ginger and yuzu

Maki roll of crab and seaweed

Squid croquettes

Crispy fried prawns

Gratinated spider crab

Cod fritters

Cod, prawn, and mushroom salad in a spinach and pine nut pil pil sauce

Scallop with creamy leek risotto

Grilled sea bass with celeriac purée, apple, and caramelized almonds

Sirloin steak taco with foie gras and morel jus

Puff pastry with cream, walnuts, and whipped cream

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Campillo Reserva Red Wine

Marqués de Vitoria Verdejo White Wine

Gorka Izaguirre Txakoli

Gran Feudo Chivite Rosé Wine

Parxet Brut Cava

Mineral water

Colombian Coffee

Price: 149 Euros VAT included