



## Buffet

Crudité assortment:	Regional Cold Meats:	Sauces:	Cheese assortment: 4 choices
Cucumber Assorted lettuce Grated carrot Tomato, tuna Onion, asparagus Corn kernels	Hard-boiled egg Grated beetroot Olives Bean sprouts Grated celery	Iberian salchichón Jamón de cebo Iberian cured ham Iberian chorizo Lomo embuchado	Aioli Mayonnaise Cocktail sauce Mustard vinaigrette Vegetable vinaigrette
			Manchego Brie Cheddar Galician Tetilla Idiazábal Blue cheese Tête de moine Roncal Paprika goat's cheese

### Eight choices of starters:

2 choices of salads: Tomato and mozzarella cheese salad, Escalivada with anchovies, Rice salad and fried chicken, melon, feta salad with anchovy vinaigrette, Pasta salad with smoked meat, avocado and brie cheese, cabbage, rocket salad with blue cheese

1 choice of pasta: Ricotta and spinach ravioli, Meat cannelloni au gratin, Cod ravioli, Paccheri Putanesca style, etc.

1 choice of rice: Seafood paella, Fideuá, Black rice with squid, Soupy rice with mussels and prawns, Confit risotto Port-style, green beans, baby beans and shiitake rice.

1 choice of cold fish: Smoked salmon, cod in olive oil, smoked trout, smoked sardines, tuna in oil, Fresh anchovy filets.

1 choice of seafood: Boiled prawns, Salted shrimps

1 choice of cold or hot soup: Gazpacho, Melon and cashew ajo blanco, Chilled coconut soup with red pepper, chicken and walnut soup, rockfish soup, pumpkin and carrot cream.

1 choice of fried starter: Homemade chicken croquettes, fried calamari, cod fritters, barbecued chicken wings, vegetable and goat's cheese small spring-rolls

### Two choices of fishes:

Roasted cod with txakoli sauce	Grilled cuttlefish with oil, garlic and parsley	Glazed tuna miso style	Steamed hake with tomato vinaigrette and white truffle oil
Grilled salmon with Basel mayonnaise	Grilled squid with chopped vegetables	Navarre-style bass	Gilt bream fillets with fried garlic and green beans

### Two choices of meats:

Veal meatballs with coconut and turmeric sauce meat grill	Free-range chicken with cashew and Thailand style	Veal entrecôte with Idiazabal sauce	Mixed
Turkey breast garlic style with rice piglet	Grilled duck confit with fig sauce	Pork sirloin with beer and honey sauce with baby onions	Roasted

### Three choices of accompaniments:

Mixed vegetable grill Duchess potatoes	Caramelised pepper of piquillo Courgettes nicoise style	Kale with coconut olive and seeds Roasted pumpkin with cumin	Tomatoes à la Provençale
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### Four choices of dessert:

Assorted yogurts Assorted cakes	Caramel flan Caramelised crema catalana	Cream lionesses Fresh fruit (sliced and whole)	Assorted ice creams Mousses
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Price per person: €35.40, 10% VAT not included  
 Our buffet includes water, Penedès white or red house wine, soft drinks or beer and coffee  
 (For groups between 25 and 49 pax, there is a supplement of €4.00 per person, 10% VAT not included)

