



Cocktail_21

Tartlets filled with marinated salmon with oyster sauce, soy and honey
Avocado and marinated salmon cup
Jamón cebo de campo Iberian cured ham on thin crispy bread with tomato
Oyster with Bloody Mary and beet microgreens
Beef carpaccio with Parmesan cheese and pine nuts
Vegetable crisps
Mussels escabeche wrapped in brik pastry
Shot of coconut and hazelnut ajo blanco or cup of cream of green asparagus and Parmesan cheese depending on the season

Old-fashioned hake and prawn croquette
Charcoal-grilled octopus with purple potato
Portion of creamy rice with vegetables and shrimps
Prawn and leek filled shell
Mini chicken, coriander and chipotle nacho

Beverages

Mineral water, beer or soft drinks, juices, vermouth, Jerez, wines and cava

Price: €36.00 per person, 10% VAT not included.
Minimum: 25 diners.
Maximum service time: 60 minutes.
