

## SANTA ISABEL SPECIALITY BUFFET

### SALAD

Farmer's salad with sheep's cheese | Andalusian pasta salad  
Carrot salad with honey & thyme | Spanish paella salad  
Chickpea salad with Tomatoes, peppers & pomegranate  
Couscous salad with mint & parsley | Oriental tomato cucumber salad  
Watermelon with feta cheese and olives  
Mixed green salad with two kinds of dressing & toppings

---

### COLD TAPAS

Farmhouse bread with tomato compote | rare roast beef | salsa brava  
Selection of Spanish sausage, Chorizo and Serrano ham | Herbed olives | Feta cheese  
Chili peppers | Hot peppers stuffed with tuna | Pickled artichokes  
Pickled cipolline | Hummus with harrissa | Dried tomatoes  
Sobrasada with almonds and sultanas with toasted bread  
Grilled pointed peppers with sherry vinegar, capers, orange, pistachios & thyme  
Marinated lettuce leaves | Dill dressing | Orange | Almonds | Croutons

---

### WARM TAPAS

Spinach and goat cheese croquettes with mango and pimento salsa  
Falafel with eggplant dip | Tortilla with salsa brava  
Dates wrapped in bacon | Bacalhau with tomato compote

---

### FISH TAPAS

Smoked prawns | Shrimp cocktail with tomato, mango and sugar snap peas  
Smoked salmon | Graved salmon | Pickled anchovies pickled in garlic & herbs  
Tuna cream with capers, olive oil & egg | Seaweed salad | Sardines in oil  
Pickled mussels with sweet peppers, olive oil, garlic & pimientos  
Seafood salad with orange, olives & fennel | Galician pulpo salad







## SOUP

**Gazpacho** Spanish vegetable soup with croutons

---

## FRESHLY PREPARED ON THE LAVA STONE GRILL

US beef rump | Iberico Presa | Chorizo  
Poltinger lamb fricandeau | US flank steak | Italian water buffalo  
Chicken breast pinchos marinated with smoked paprika  
Red shrimp in the shell | Fish of the day | Sardines  
Pinchos with mediterranean vegetables & mushrooms | Halloumi cheese

**Accompanied by various BBQ sauces**

---

## MAIN COURSES AND SIDE DISHES FROM THE BUFFET

Suckling pig from the oven with garlic, pepper, white wine and orange  
Spanish chickpea stew | Green beans in Spanish style | Arroz de Feijao  
Stuffed red onions with goat cheese | Spanish grilled vegetables  
Tomato au gratin with herbs & olive oil  
Portuguese oven potatoes 'Batatas ao Murro'  
Stewed squid rings and mussels with tomatoes & broad beans  
Piri Piri chicken leg | French fries | Tomato salad with red onions  
Vegan albondigas in tomato sauce with baked aubergines  
Small veal escalope | grilled lettuce with almonds, sultans, cream cheese and orange

---

## SWEET IBERIAN DREAMS & Ice cream chest

## INTERNATIONAL SELECTION OF CHEESE

Fig mustard | Orange mustard | Grape mustard | Grapes  
Salted almonds | Picos de Jerez | freshly baked bread

**€ 45.50 adults / € 15.50 children**

