

SPECIALITY BUFFET

SALAD

Farmer's salad with sheep's cheese | Andalusian pasta salad
Carrot salad with honey & thyme | Spanish paella salad
Chickpea salad with tuna & pomegranate | Melon cucumber salad with mint and rocket
Couscous salad with mint & parsley | Oriental tomato cucumber salad
Galician octopus salad | Seafood salad with orange, olives & fennel
Grilled pointed peppers with sherry vinegar, capers, orange, pistachios & thyme
Russian salad Spanish style | Mixed green salad with two kinds of dressing & toppings

COLD TAPAS

Farmhouse bread with tomato compote | Beef roasted pink | salsa brava
Selection of Spanish sausage, Chorizo and Serrano ham | Herbed olives | Sheep's cheese
Chili peppers | Hot peppers stuffed with tuna | Pickled artichokes
Pickled cipolline | Hummus with harrissa | Sun-dried tomatoes
Sobrasada with almonds and raisins on rustic bread

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 mushrooms, mango and sugar snap peas
Smoked salmon | Gravlax | Pickled anchovies in garlic & herbs
Tuna cream with capers, olive oil & egg
Seaweed salad | Fresh horseradish | Dill mustard sauce



SOUP

Spanish almond soup with pigeons and sherry vinegar

Chestnut celery soup with croutons

FRESHLY PREPARED ON THE LAVA STONE GRILL

South American rump | Iberico Presa | Chorizo

Marinated lamb fricandeau | Deer steak | Buffalo roast beef

Chicken breast pinchos marinated with smoked paprika

Red shrimp in the shell | Fish of the day

Pinchos with mediterranean vegetables & mushrooms | Halloumi cheese

Accompanied by various BBQ sauces

MAIN COURSES AND SIDE DISHES FROM THE BUFFET

Spanish chickpea stew with chorizo | Savoy cabbage with dried fruits

Spanish style rabbit with garlic, celery & olive oil

Stuffed red onions with rice, herbs & manchego | Spanish wrinkled potatoes | Aioli

Portobello au gratin with feta cheese harissa filling

Spanish grilled vegetables | Spanish rice noodles with saffron and vegetables

Stuffed aubergine rolls with pisto, tomato pesto & almonds

Venison goulash with mushrooms, spätzle and cranberry

Cooked cauliflower in curry with raisins, almonds & parsley

FOR OUR LITTLE GUESTS

Small veal escalope with French fries

Penne & tomato sauce

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 / € 14,50 children

