

## SPECIALITY BUFFET

Farmer's salad with Feta cheese | Andalusian pasta salad  
Spanish white bean salad, olives, tomato and tuna  
Carrot salad with honey & raisins | Couscous salad with mint & parsley  
Oriental bulgur salad with cucumber, chickpeas, coriander, cherry tomatoes & pine nuts  
Chickpea salad with tomatoes, peppers & pomegranate  
Marinated asparagus with tomatoes, egg and herb vinaigrette  
Mixed green salad with two kinds of dressing & toppings

---

---

### COLD TAPAS

Farmer's bread with tomato compote  
Sobrasada with almonds and raisins with toasted bread  
Rare roast beef with salsa brava  
Spanish sausage, chorizo and Serrano ham | Herbed olives | Feta cheese  
Pepperoni | Peppers stuffed with tuna | Pickled cipollini  
Houmous with harrissa | Sun- dried tomatoes  
Grilled pointed peppers with sherry vinegar, capers, orange, pistachios & thyme  
Beetroot marinated with pears, walnuts and blue cheese

---

---

### 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

Graved Lachs | Crevettencocktail mit Spargel, Mango & Zuckerschoten  
Pickled mussels with sweet paprika, olive oil, garlic & pimentos  
Galician pulpo salad | Seafood salad with orange, olives & fennel  
Pickled anchovies in garlic & herbs | Fish- Ceviche with Lime, red onion and coriander  
Tuna cream with capers, olive oil & egg | Sardines in oil  
Smoked anchovies on Pan Cristal and cream cheese | Smoked salmon  
Graved salmon | Prawn cocktail with asparagus, mango and mangetout



## SOUPS

**Spanish almond soup** with grapes and sherry vinegar  
**Tomato and pepper soup** with raisins

---

## FRESHLY PREPARED ON THE LAVA STONE GRILL

US flank steak | Scottish roast beef | Iberia Presa | Italian water buffalo  
Poltinger lamb fricandeau | Spanish lamb burger with paprika and onion marmalade  
Marinated chicken breast pinchos with smoked paprika | Mediterranean vegetable & mushroom pinchos  
Argentinian red shrimp in shell | Sardines with lemon | Halloumi cheese | grilled fish of the day

**Accompanied by various BBQ sauces**

---

## MAIN COURSES AND SIDE DISHES FROM THE BUFFET

Vegan albondigas stew | Aubergine jus | Beans | Carrot | Grenaille potatoes | Corinander  
Baked homemade black pudding | Mashed potatoes | Apple | Arope sauce  
Baked Aubergine | Spanish grilled vegetables | Spanish chickpea stew  
Piri Piri Fino | French fries | Tomato salad with red onions  
Baked squid, prawns, cauliflower and broccoli  
Oven baked suckling pig with garlic, pepper, white wine and orange  
Mussels spanish style with sherry and coriander  
Spanish style green beans and pears  
Grilled tomato au gratin with herbs and olive oil  
Stuffed red oninos with goats cheese  
Batatas ao Murro | Arroz de Feijao | Wiener Schnitzel

---

## 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

**€ 49.50 adults / € 15.50 children**

