



SANTA ISABEL SPECIALITY BUFFET

SALAD

Farmer's salad with Feta cheese | Andalusian pasta salad
Spanish white bean salad, olives, tomato and tuna fish
Carrot salad with almonds & raisins | Couscous salad with mint & parsley
Chickpea salad with Tomatoes, peppers & pomegranate
Beetroot marinated with pears, walnuts and blue cheese
Mixed green salad with two kinds of dressing & toppings
Oriental bulgur salad with cucumber, chickpeas, coriander, cherry tomatoes & pine nuts

COLD TAPAS

Farmhouse bread with tomato compote
Sobrasada with almonds and raisins on rustic bread
Rare roast beef with Salsa brava
Selection of Spanish sausage, chorizo and Serrano ham | Herbed olives | Feta cheese
Pepperoni | Peppers stuffed with tuna fish
Houmus with harrissa | Sun-dried tomatoes
Grilled pointed peppers with sherry vinegar, capers, orange, pistachios & thyme
Marinated grilled pumpkin in honey ginger dressing | Grapes

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

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





SOUP

Chestnut and celery soup with croutons
Almond soup with grapes and sherry vinegar

FRESHLY PREPARED ON THE LAVA STONE GRILL

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

Accompanied by various BBQ sauces

MAIN COURSES AND SIDE DISHES FROM THE BUFFET

Spicy coconut curry with vegan albondiga | Baked eggplants
Piri Piri chicken leg | French fries | Sardines baked with lemon
Calamari with mussels, tomatoes & broad beans
Suckling pig from the oven with garlic, pepper, white wine and orange
Portuguese chickpea stew | Spanish style green beans | Arroz de Feijão
Stuffed red onions with goat cheese | Red cabbage with dried fruit and almonds
Savoy cabbage, chestnut and pear vegetables, bacon & red onions
Portuguese oven potatoes 'Batatas ao Murro'
Sautéed pointed cabbage with almonds and raisins | 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

