

SPECIALITY BUFFET

SALAD

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

COLD TAPAS

Farmer's bread with tomato compote
Sobrasada with almonds & raisins with toasted bread
Rare roast beef with salsa brava
Spanish sausage, chorizo & 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

WARM TAPAS

Padrón peppers | Falafel with aubergine dip | Tortilla with salsa brava
Dates wrapped in bacon | Bacalhau with tomato compote

FISH TAPAS

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 & coriander
Tuna cream with capers, olive oil & egg | Sardines in oil
Smoked anchovies on Pan Cristal & cream cheese | Smoked salmon
Graved salmon | Prawn cocktail with asparagus, mango & mangetout



SOUPS

Cold vegetable soup with croutons, peppers & cucumber

Portuguese fish soup

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 & 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

Arroz de cenoura | Carrot rice from Portugal

Baked aubergine | Spanish grilled vegetables | Spanish chickpea stew

Piri Piri Fino | French fries | Tomato salad with red onions

Grilled Formosa papaya with watermelon, feta, chilli & beef cheek ragout

Baked squid, prawns, cauliflower & broccoli

Oven baked suckling pig with garlic, pepper, white wine & orange

Spanish style green beans & pears | Grilled tomato au gratin with herbs & olive oil

Stuffed red onions 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

