



SPECIALITY BUFFET

SALAD

Farmer's salad with feta cheese | Andalusian pasta salad
Russian salad Spanish-style
Beetroot marinated with pears, walnuts and blue cheese
Marinated pumpkin in honey- ginger- dressing and grapes
Carrot and Grape salad with honey and almonds | Couscous salad with mint and parsley
Chickpea salad with tomatoes, peppers, pomegranate
Oriental bulgur salad with cucumber, chickpeas, coriander, cherry tomatoes and pine nuts
Mixed green salad | Two kinds of dressing & toppings

COLD TAPAS

Farmer's bread with tomato compote
Sobrasada with almonds and raisins with rustic bread
Rare roast beef | Salsa brava
Spanish sausage, chorizo and Serrano ham | Herbed olives | Feta cheese
Chili peppers | Hot peppers stuffed with tuna | Pickled Cipollini
Hummus with harrisa | Sun- dried tomatoes
Grilled pointed peppers with sherry vinegar, capers, orange, pistachios and thyme

WARM TAPAS

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

FISH TAPAS

Galician pulpo salad | Seafood salad with orange, olives and fennel
Pickled anchovies in garlic & herbs | Graved salmon
Fish ceviche with lime, olive oil, red onion, cherry tomatoes, spring onions & coriander
Pickled tuna pieces with capers, sherry vinegar and olive oil
Smoked anchovies on Pan Cristal and cream cheese | Smoked salmon
Shrimp cocktail with asparagus, mango and sugar snap peas





SOUPS

Spanish Almond Soup with grapes & vinegar

„Caldo Verde“ with chorizo

FRESHLY PREPARED ON THE LAVA STONE GRILL

US flank steak | Scottish roast beef | Iberia Presa | Venison steak

Poltinger lamb frikandeau | Spanish lamb burger with peppers and onion marmalade

Marinated chicken breast pinchos with smoked peppers

From the cutting station according to the daily offer

Argentinian red shrimp in shell | Sardines with lemon | Grilled fish of the day

Mediterranean vegetable and mushroom pinchos | Grilled corn on the cob | Halloumi cheese

MAIN COURSES AND SIDE DISHES FROM THE BUFFET

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

Spanish wild boar ragout with sherry, Serrano ham and mushrooms

Mussels in sherry and coriander | Baked squid, prawns, cauliflower and broccoli

Vegan albondigas stew | Aubergine jus | Beans | Carrot | Grenaille potatoes & Coriander

Arroz de cenoura | Carrot rice from Portugal | Baked aubergine | Portuguese grilled vegetables Portuguese style green beans & pears | Feijoada with sweet potato and pumpkin

Sautéed pointed cabbage with almonds, raisins and grapes

Portuguese beef sugo with cinnamon, beans and bay leaf | Batatas ao Murro | Arroz de Feijao

Wiener Schnitzel | French fries | Portuguese mushrooms with bacon and parsley

SWEET IBERIAN DREAMS

Candy Bar | Fresh fruits | Pastel de Nata | Ice Cream scoops | Ice cream stick

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

