



GASTRONOMIC OFFER

2026

CONTENT

01

COFFEE BREAKS

03

FINGER FOOD & COCKTAILS

05

WORK MENUS & IN-ROOM
LUNCH

07

OPEN BAR

02

APPETIZERS

04

BUFFET SERVICE

06

GALA MENUS



FOOD FOR ALL TASTES

We want to help you take care of yourself
and continue enjoying
good gastronomy

In the preparation of our menus, we use the finest products at their peak: ingredients full of flavor, rich in antioxidants and phytonutrients that help maintain a healthy body.

Moreover, our philosophy of local culture and fair trade is combined with the "km.0" concept, allowing us to offer you the best from each region, along with the careful craftsmanship of our professionals.

Let us pamper you and take care of you inside and out. Allow us to help you take care of yourself through food.





1

COFFEE
BREAKS

COFFEE BREAKS



Sweet Break

- Selection of coffee, tea and herbal infusions
- Whole milk, semi-skimmed milk and soy milk
- Mineral water
- Assorted tea pastries
- Assorted juices
- Mini croissants
- Mini chocolate-filled pastries
- Mini napolitanas

14,00€ (IVA inc.)

Break Completo

- Selección de cafés, té e infusiones
- Selection of coffee, tea and herbal infusions
- Whole milk, semi-skimmed milk and soy milk
- Mineral wáter
- Assorted juices
- Fresh fruit skewers
- Assorted pastries
- Assorted cookies
- Mini baguette with Iberian ham and tomato
- Smoked salmon sandwich with mango chutney and cream cheese

16,00€ (IVA inc.)

Duración aproximada del Servicio 30 minutos - Mínimo 10 personas

COFFEE BREAKS



Healthy Break

- Selection of coffee, tea and herbal infusions
- Whole milk, semi-skimmed milk and soy milk
- Mineral wáter
- Detox juices
- Vitamin juice
- Fresh fruit slices
- Whole-grain mini croissants
- Strawberry kéfir
- Avocado toast with bimi, honey, pollen and lime
- Turkey wrap with cranberries, cheese and walnuts

18,00€ (IVA inc.)

Mediterranean Break

- Selection of coffee, tea and herbal infusions
- Whole milk, semi-skimmed milk and soy milk
- Mineral wáter
- Assorted juices
- Croissants
- Mini toasts with butter and jam
- Fresh fruit skewers
- Yogurt with assorted toppings
- Mixed sándwich
- Crystal bread with tomato, Iberian ham and extra virgin olive oil
- Spanish omelette baguette **20,00€** (IVA inc.)

Duración aproximada del Servicio 30 minutos - Mínimo 10 personas

COFFEE BREAKS

Selection of Items

SUP (€)

SUP (€)

SUP (€)

SAVORY

- Pastrami, arugula, and pickle sandwich **2,70 €**
- Neapolitan stracciatella chapatin cristal **2,30 €**
- Croissant filled with turkey, avocado, pesto, and arugula **3,00 €**
- Crystal bread with tomato, Iberian ham, and EVOO. **4,00 €**
- Salmon, mustard and honey blinis. **2,50 €**
- Sobrasada and Payoyo cheese blinis **2,30 €**
- Hummus with parsnip ratatouille **2,00 €**
- Spanish omelet sandwich **2,50 €**

LIQUIDS

- Iced tea **1,90 €**
- Homemade lemonade (with ginger and mint) **1,90 €**
- Fresh orange juice **3,00 €**
- Soft drinks **3,00 €**
- Strawberry, mango, or piña colada smoothies **3,90 €**

SWEETS

- Assorted pastries **2,00 €**
- Banana bread **2,00 €**
- Mini toast with butter and jam **2,00 €**
- Assorted macarons **2,50 €**
- Chocolate cookies **2,50 €**
- Sliced seasonal fruit **2,50 €**
- Yogurt with assorted toppings **2,50 €**
- Chocolate with churros (mornings only) **4,00 €**

Approximate duration of service: 30 minutes - Minimum 10 people





COFFEE BREAKS

Break Conditions

Maximum service duration: 30 min

Minimum number of people: 10 pax and 5 PAX in STUDIO 2 and 3 Assisted from 20 PAX.

Prices per person VAT included

All products in the SELECTION OF ITEMS must be requested for at least the same number of diners for whom the main service has been contracted.

30-minute extension of service* €4.50 / PAX

Permanent break in the room (half day) ** +50% RRP

Permanent break in the room (full day) ** +100% RRP

*Extensions to the duration of the service will include drinks only.

**Extensions to the permanent half-day break will include 1 food and drink refill, and the full-day break will include a total of 2 food and drink refills. Maximum half-day: 4 hours. Maximum full day: 8 hours. Permanent room service does not include permanent service staff.

Approximate duration of service: 30 minutes. Subject to machine availability



2 APPETIZERS

SNACKS

Welcome Appetizers 1

- White wine and red wine
- Alcoholic and non-alcoholic beer
- Soft drinks
- Still and sparkling mineral water
- Potato crisps and chips made from cassava, carrot, sweet potato and beetroot
- Nuts

12,00€
(IVA inc.)

Welcome Appetizers 3

- White wine and red wine
- Alcoholic and non-alcoholic beer
- Soft drinks
- Still and sparkling mineral water
- Nuts
- Our homemade croquettes
- Freshly made potato omelette bites
- Iberian toast with tomato and ham
- Russian salad by Meliá Barajas

20,00€
(IVA inc.)

Welcome Appetizers 2

- White wine and red wine
- Alcoholic and non-alcoholic beer
- Soft drinks
- Still and sparkling mineral water
- Potato chips and chips made from cassava, carrot, sweet potato and beetroot
- Nuts
- Gazpachada olives
- Our homemade croquettes
- Spanish omelette bites

16,00€
(IVA inc.)

Welcome Appetizers 4

- White wine and red wine
- Alcoholic and non-alcoholic beer
- Soft drinks
- Still and sparkling mineral water
- Salmorejo shot
- Iberian toast with tomato
- Russian salad by Meliá Barajas
- Squid and ali oli sandwich
- Our homemade croquettes
- Freshly made potato omelette bites

22,00€
(IVA inc.)

Enhance your experience... add the following options to your appetizers

DRINKS

Fresh orange juice 3,00 €

Infused water station 2,50 €

Sangría 4,50 €

Glass of cava from 5,00 €

Vermouth bar 9,00 €

APPETIZERS



Conditions Appetizers

Maximum duration: 30 minutes

Minimum number of people: 30

Prices per person, VAT included

Please indicate any allergies, intolerances or special dietary requirements in advance.

* 30-minute drink supplement €10/person

* 60-minute drink supplement €18/person

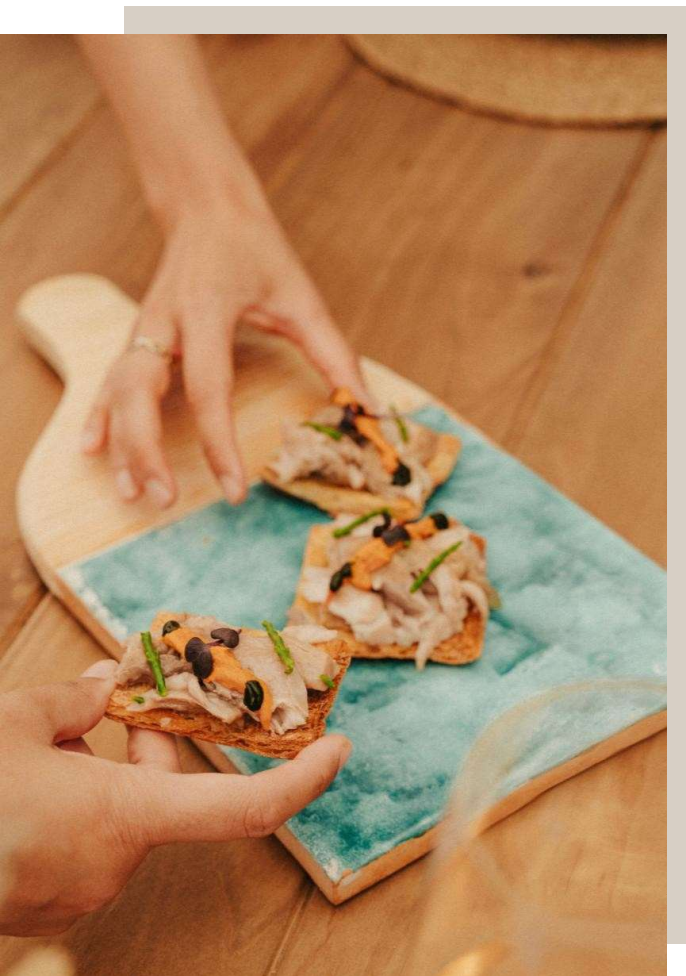
*All extra appetisers must be requested for the same number of guests for whom the main service has been contracted (this service does not replace a meal).



3

FINGER FOOD
& COCKTAILS

FINGER FOOD



Finger Food 1

6 STARTERS

- Caesar salad
- Hummus with parsnip ratatouille
- Cheese board
- Blinis with sobrasada, honey and Payoyo cheese
- Tuna belly sandwich with piparras and fresh spring onion
- Roast beef picaña on wonton

3 DESSERTS

- Fruit skewers
- Petit fours
- Custard with feuilletine

6 HOT DISHES

- Guadarrama beef mini burger with Scamorza cheese
- Creole chicken skewer
- Vegetable tempura with romesco sauce
- Scrambled eggs with Iberian ham
- Cod croquettes with garlic sauce
- Cuttlefish and squid fideuá

48,00€
(IVA inc.)

*Includes mineral water, beer, soft drinks and wine

FINGER FOOD



Finger Food 2

6 STARTERS

- Guacamole with tortilla chips and plantain chips
- Salad by Trasluz
- Caprese skewers
- Crystal bread with Iberian ham and tomato
- Salmon, mustard and honey blinis
- Almond, grape and piparra oil white garlic soup

3 DESSERTS

- Strawberries with Greek yoghurt foam
- Cut fruit
- Chocolate rocks

*Includes mineral water, beer, soft drinks and wine

6 HOT DISHES

- Patatas bravas (spicy potatoes)
- Vegetable samosas
- Peking duck samosas
- Octopus on creamy potatoes
- Picanha steak sandwich with chimichurri sauce
- Sea and mountains rice

50,00€
(IVA inc.)

FINGER FOOD



Finger Food 3

6 COLD DISHES

- Pastrami vitello tonnato
- Iberian charcuterie board
- Couscous salad
- Anchovy and smoked butter brioche
- Avocado and apple gazpacho
- Blue cheese and quince pani puri

3 DESSERTS

- Melon with sherry, lemon and mint ice cream
- Red fruit panna cotta
- Petit fours

6 HOT DISHES

- Pibil pork tacos
- Baby squid croquettes in their ink
- Vegetable pakoras
- Chilli con carne pasties
- Cod and black garlic fritters
- Señoret rice

*Includes mineral water, beer, soft drinks and wine

52,00€
(IVA inc.)

FINGER FOOD



Finger Food 4

6 STARTERS

- Causa Limeña (Peruvian potato salad)
- Gildas (olives stuffed with anchovies, peppers and anchovies)
- Mango and prawn ceviche
- Crystal bread with Iberian ham and tomato
- Bluefin tuna tartare taco
- Steak tartare toast

3 DESSERTS

- Sliced fruit
- Pears in red wine, ginger crumble and vanilla ice cream
- Chocolate with feuilletines and Maldom salt

*Includes mineral water, beer, soft drinks and wine

6 HOT DISHES

- Brioche with pork cheek and boletus mushrooms
- Squid and ali oli sandwich
- Sautéed baby squid, baby octopus and sobrasada
- Octopus skewers
- Garlic prawn croquettes
- Mushroom and truffle risoni

54,00€
(IVA inc.)

FINGER FOOD

Traditional Tapas Bar

54,00 €

COLD DISHES

- Russian salad by Trasluz
- Panoli (anchovy and boquerón combination)
- Diced Campo Real cheese in oil
- Raff tomato with tuna and spring onion
- Homemade marinated mussels with potatoes

HOT DISHES

- Squid sandwich
- Scrambled eggs with Iberian ham
- Patatas bravas (spicy potatoes)
- Oxtail croquettes
- Minutejo (crispy pig's ear sandwich)
- Revolconas de cochifrito (mashed potatoes with fried lamb)
- Creamy rice from Madrid

DESSERTS

- Fruit skewers
- French toast with meringue milk
- Aniseed sponge cake with strawberry ice cream



FINGER FOOD

Finger Food Conditions

Maximum service duration: 60 minutes

Minimum number of people: 20

Prices per person, VAT included

The same menu will be served to all diners (except for those with allergies or special dietary requirements)

Menu choices must be notified to the hotel at least 10 days in advance in order to guarantee all the items chosen.

Otherwise, the hotel reserves the right to replace unavailable items with similar ones.

Replacing one item with another will result in a revision of the final price.

Standing service with support tables.

Waiting staff service exclusively for the drinks bar

*Complete your service with coffee and tea for €2.50 per person.

COCKTAIL



Cocktail 1

8 COLD DISHES

- Crystal bread with Iberian ham and tomato
- Hummus with parsnip ratatouille
- Roast beef picanha on wonton
- Salad by Meliá Barajas
- Salmon, mustard and honey blinis
- Guacamole with tortilla chips and plantain chips
- Gildas
- Campo Real cheese cubes in oil

2 DESSERTS

- Melon with sherry, lemon and mint ice cream
- Petit fours

8 HOT DISHES

- Vegetable samosas
- Peking duck samosa
- Pibil pork tacos
- Squid and ali oli sandwich
- Baby squid croquettes in their ink
- Mini Guadarrama beef burgers with scamorza cheese
- Vegetable tempura with romesco sauce
- Cuttlefish and squid fideuá

65,00€
(IVA inc.)

*Includes mineral water, beer, soft drinks and wine

COCKTAIL



Cocktail 2

8 COLD DISHES

- Crystal bread with Iberian ham and tomato
- White garlic soup with almonds, grapes and piparra oil
- Pani puri with blue cheese and quince
- Gildas
- Mango and prawn ceviche
- Vitello tonatto with pastrami
- Bluefin tuna tartare taco
- Caprese skewers

2 DESSERTS

- Torrija with meringue milk and strawberries
- Chocolate with feuilletines and Maldon salt

8 HOT DISHES

- Vegetable pakoras
- Chilli con carne pasties
- Sautéed baby dams, baby squid and sobrasada sausage
- Octopus skewers
- Brioche with pork cheeks and boletus mushrooms
- Ham croquettes
- Vegetable tempura with romesco sauce
- Seafood and mountain rice

*Includes mineral water, beer, soft drinks and wine

69,00€
(IVA inc.)

COCKTAIL



Cocktail Gala

8 STARTERS

- Mango and prawn ceviche
- Bluefin tuna tartare taco
- Gildas (olives stuffed with anchovies, peppers and cheese)
- Steak tartare on toast
- Salmon, mustard and honey blinis
- Homemade mussel escabeche with straw potatoes
- Cheese board
- Hummus with parsnip ratatouille

3 DESSERTS

- Melon with sherry, lemon and mint ice cream
- French toast with meringue milk and strawberries
- Chocolate with feuilletines and Maldon salt

9 HOT DISHES

- Mini beef burgers from Guadarrama with scamorza cheese
- Cochinita pibil tacos
- Chilli con carne pasties
- Baby squid croquettes in their ink
- Baby squid croquettes in their ink
- Vegetable samosas
- Calamari sandwich with ali oli sauce
- Octopus skewers
- Señoret rice

*Includes mineral water, beer, soft drinks and wine

82,00€
(IVA inc.)



COCKTAIL

Cocktail Conditions

Maximum service duration: 90 min

Minimum number of people: 30

Prices per person, VAT included

The same menu will be served to all guests (except for those with allergies or special dietary requirements).

Menu choices must be notified to the hotel at least 10 days in advance in order to guarantee all the items chosen.

Otherwise, the hotel reserves the right to replace unavailable items with similar ones.

The replacement of one item with another will result in a revision of the final price.

Standing service with support tables.

Waiter service exclusively for the drinks bar.

*Complete your service with coffee and tea for €2.50/person.



4 BUFFET SERVICE



BUFFET SERVICE

Buffet 1

- Bread and oil station
- Salmorejo or tomato and basil cream soup
- Salad with toppings and dressings
- Penne rigate with creamy bacon and onion sauce
- Iberian pork and green asparagus rice
- Chicken breast in anticuchero marinade and Creole dressing
- Beef round stewed with mushrooms
- Battered cod with ratatouille
- Swordfish with garlic, parsley and lemon
- Potato wedges with shallots
- Steamed vegetables
- Selection of cakes of the day
- Cut and whole fruit
- Fruit salad with hibiscus tea

52,00€
(IVA inc.)

*Includes water, soft drinks, beer, house wine, and coffee.

Buffet 2

- Bread and oil station
- Traditional gazpacho or pumpkin, turmeric and ginger cream soup
- Salads with toppings and dressings
- Risone pasta with garlic broccoli
- Baby squid fideuá
- Barbecued glazed pork ribs
- Beef flank steak with chimichurri
- Sea bream with Piquillo peppers
- Fish suquet
- Galician-style potatoes
- Balsamic-roasted vegetables
- Seasonal fruit pizzas Selection of sliced fruit Tiramisu
- Yoghurt with toppings

55,00€
(IVA inc.)

*Includes water, soft drinks, beer, house wine, and coffee

BUFFET SERVICE

Buffet 3

- Bread and oil station
- Melon and mint cream or Castilian soup
- Salad with toppings and dressings
- Rigatoni Bolognese
- Señoret rice
- Presa with Creole dressing
- Lamb chilindrón
- Grilled cuttlefish
- Hake in green sauce
- Duchess potatoes
- Grilled vegetables
- Seasonal fruit
- Selection of sliced fruit
- Fruit salad with detox juice
- Selection of cakes of the day

58,00€
(IVA inc.)

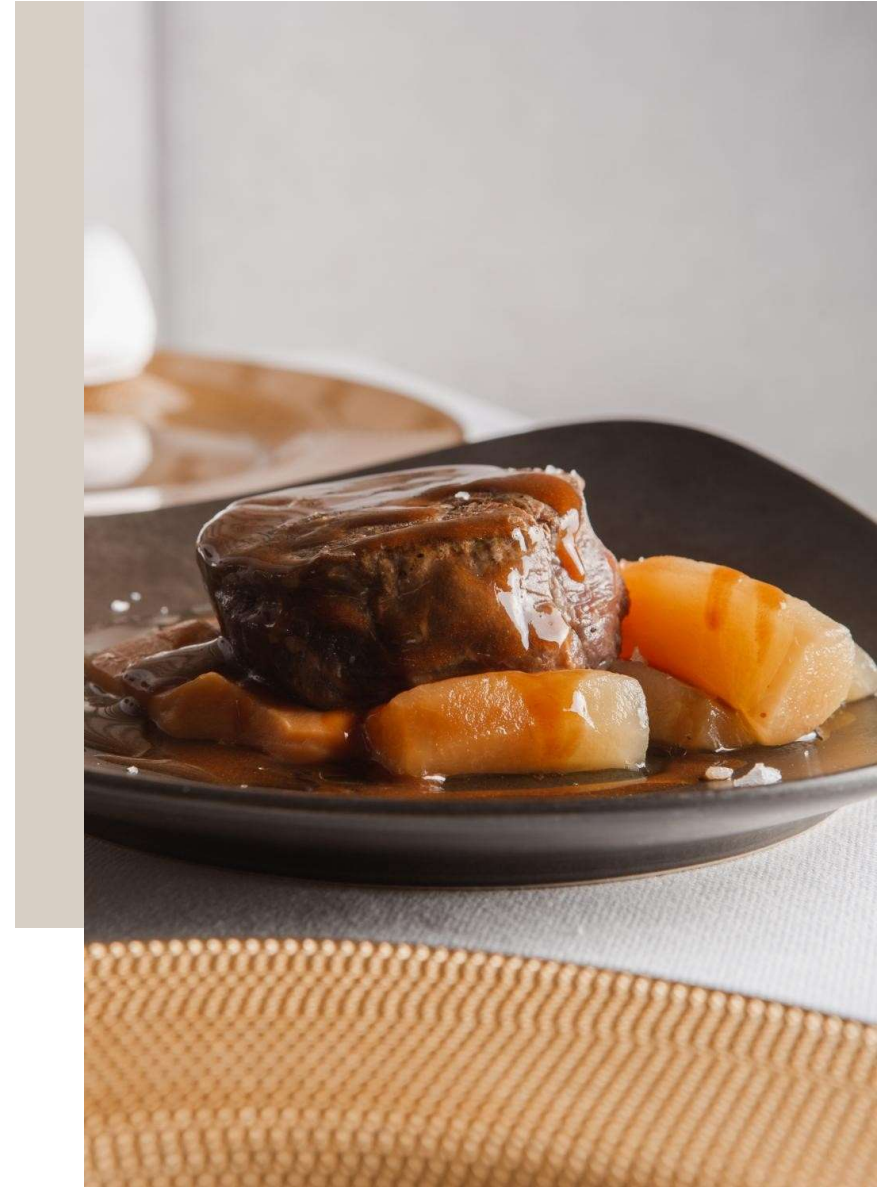
*Includes water, soft drinks, beer, house wine, and coffee.

Buffet 4

- Bread and oil station
- Ajoblanco or gazpachuelo malagueño (cold soup)
- Salad with toppings and dressings
- Fusilli with mushrooms and prawns
- Squid and octopus rice
- Presa with Creole dressing
- Chicken in pepitoria sauce
- Suckling veal loin with Padrón peppers
- Salmon with teriyaki and wasabi mayonnaise
- Sea bass with asparagus ajada
- French fries
- Curried vegetables
- Seasonal fruit
- Fruit salad with cold red fruit tea
- Selection of cakes of the day
- Custard

60,00€
(IVA inc.)

*Includes water, soft drinks, beer, house wine, and coffee



BUFFET SERVICE

Madrid-style stew buffet

- Bread and oil station
- Stew soup
- Salad bar with toppings and dressings
- Chickpeas, sautéed cabbage, carrots and potatoes (second helping)
- Stew meat (third helping)
- Seasonal fruit pieces
- Selection of cut fruit
- Torrijas with meringue milk

56,00€
(IVA inc.)

*Includes water, soft drinks, beer, house wine, and coffee.





BUFFET SERVICE

Buffet Conditions

Buffet for a minimum of 25 people

Maximum duration of service: 90 minutes

Please indicate any allergies, intolerances or special dietary requirements in advance.

The menu selection must be notified to the hotel at least 10 days in advance in order to guarantee all the items chosen.

Otherwise, the hotel reserves the right to replace unavailable items with similar ones.

(Prices per person, VAT included)



5

WORK
MENUS



WORK MENUS

Menu 1

- Tomato cream soup with avocado, confit chicken and crispy corn
 - Creamy rice with cuttlefish and octopus
 - Warm cookie with banana ice cream
 - White wine, red wine, mineral water, soft drinks and beer
- Coffee and herbal teas

50,00€ (IVA inc.)

* Same menu composition for all diners

Menu 3

- Asparagus ravioli alla sorrentina
 - Soy-glazed salmon with sautéed vegetables
 - Apple tatin with vanilla ice cream
 - White wine, red wine, mineral water, soft drinks and beer
- Coffee and herbal teas

53,00€ (IVA inc.)

* Same menu composition for all diners

Menu 2

- Neapolitan burrata with pesto
 - Roast pularda breast marinated in anticuchero sauce
 - Melon with sherry, lemon and mint sorbet
 - White wine, red wine, mineral water, soft drinks and beer
- Coffee and herbal teas

50,00€ (IVA inc.)

* Same menu composition for all diners

Menu 4

- Avocado stuffed with ratatouille on jasmine rice and curry
 - Beef meloso with boletus pepitoria
 - Fruit salad with hibiscus and mandarin sorbet
 - White wine, red wine, mineral water, soft drinks and beer
- Coffee and herbal teas

53,00€ (IVA inc.)

* Same menu composition for all diners

Supplement for pool service €4.00. Approximate duration of service: 60 minutes. Minimum for 15 people.



WORK MENUS

Menu 5

- Vegetable salad with romesco sauce
- Steamed hake with lime, coconut and ginger sauce French toast with meringue milk, strawberries and nougat ice cream
- White wine, red wine, mineral water, soft drinks and beer
Coffee and herbal teas

56,00€ (IVA inc.)

* Same menu composition for all diners

Option 1: vegan and gluten-free

- Tomato cream soup with chipotle and crispy corn
- Chickpea, pumpkin, cauliflower and seitan curry
- Caramelised rice pudding with almond milk
- White wine, red wine, mineral water, soft drinks and beer
Coffee and herbal teas

43,00€ (IVA inc.)

* Same menu composition for all diners

Menu 6

- Ajoblanco with prawns, almonds, grapes and piparra pepper oil
- Iberian pork with mushroom duxelle and teriyaki sauce
- Tiramisu
- White wine, red wine, mineral water, soft drinks and beer
Coffee and herbal teas

56,00€ (IVA inc.)

* Same menu composition for all diners

Option 2: vegan and gluten-free

- Mango and kale ceviche
- Roasted avocado with vegetables, served on jasmine rice with satay sauce
- Fruit salad
- White wine, red wine, mineral water, soft drinks and beer
Coffee and herbal teas

46,00€ (IVA inc.)

* Same menu composition for all diners



Work Menus Conditions

- Maximum duration of service: 60 minutes
- Minimum number of people: 15
- Prices per person
- Prices include VAT
- The same menu will be served to all guests (except for those with allergies or special dietary requirements)
- Please indicate any allergies, intolerances or special dietary requirements in advance.
- Menu choices must be notified to the hotel at least 10 days in advance in order to guarantee that all items chosen will be available.
- Otherwise, the hotel reserves the right to substitute unavailable items with similar ones.
- The substitution of one item for another will result in a revision of the final price.



IN ROOM LUNCH

In Room Salad lunch

- Avocado and green tomatillo gazpacho Greek salad
- Risoni pasta, prawn and mango salad Toppings (marinated chicken cubes, egg mimosa, smoked salmon, cashews)
- Crystal bread with tomato and extra virgin olive oil

Desserts
Fresh Fruit Salad

Wine Cellar
White Wine, Red Wine, Soft Drinks, Beer and Mineral Water

Coffee, tea and herbal tea supplement: €3.00 per person

33,00€ (IVA inc.)

In Room Sandwich lunch

- Couscous salad Vegetable crisps
- Tuna, egg and piparra pepper sandwich
- Picanha steak and chimichuri sandwich
- Chicken curry brioche

Desserts
Tiramisu

Wine Cellar
White Wine, Red Wine, Soft Drinks, Beer and Mineral Water

Coffee, tea and herbal tea supplement: €3.00 per person

36,00€ (IVA inc.)

In Room Burger lunch

- Totopos with guacamole Caesar salad
- Raff tomato with ventresca tuna, spring onion and piparra peppers Vegetable tempura
- Sweet chilli spring rolls Mini cochinita pibil burger
- Mini beef burger with Scamorza cheese and burger sauce Chips

Desserts
Fruit Skewer

Wine Cellar
White Wine, Red Wine, Soft Drinks, Beer and Mineral Water

Coffee, tea and herbal tea supplement: €3.00 per person

40,00€ (IVA inc.)



In room lunch Conditions

No waiter service

Minimum/maximum number of people: 8 to 30 people.

Prices per person. Prices include VAT.

Coffee and tea service supplement: €3.00 per person.

The same menu will be served to all guests (except for those with allergies or special dietary requirements).

Please indicate any allergies, intolerances or special dietary requirements in advance.

The menu choice must be notified to the hotel at least 10 days in advance in order to guarantee all the items chosen. Otherwise, the hotel reserves the right to replace unavailable items with similar ones.

The substitution of one item for another will result in a revision of the final price.

No waiter service (**possibility of adding service, request a quote according to the needs of the group/event).

A woman with dark hair and large silver earrings is looking out of a window. She is wearing a grey, long-sleeved, off-the-shoulder dress and holding a glass of white wine. The background shows a cityscape with buildings and a balcony railing.

6 GALA MENUS

WINE CELLAR

White wine

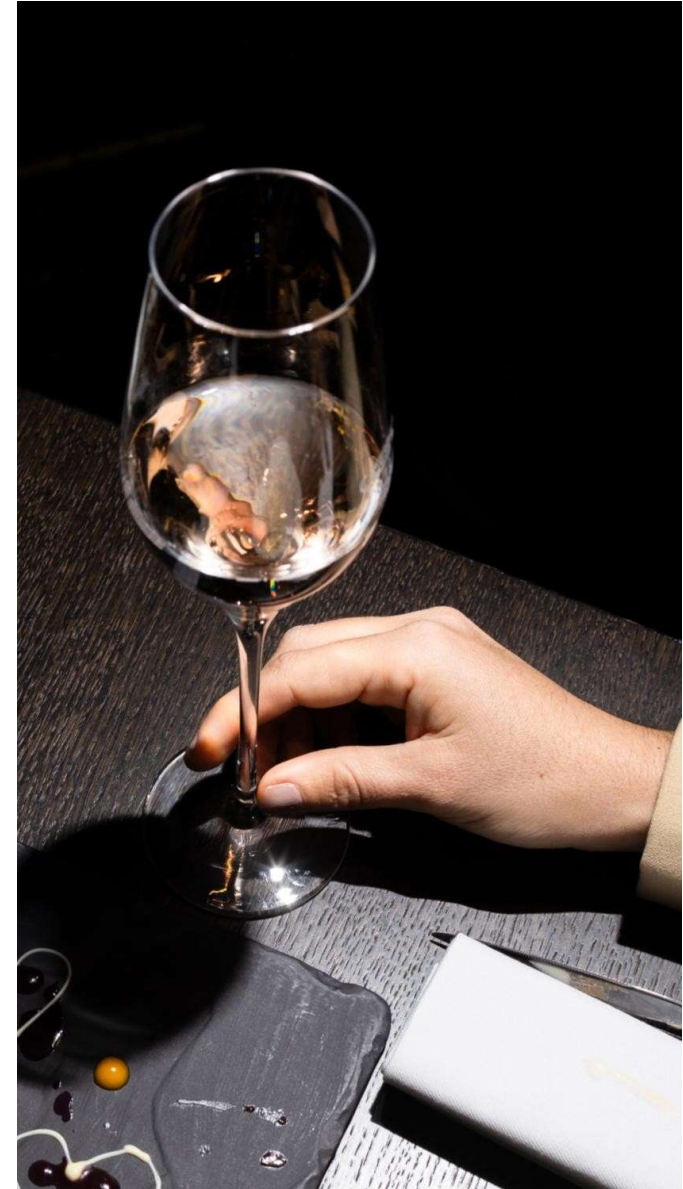
- Etcétera D.O. Rueda (Verdejo) **6,50€**
- Legaris Verdejo D.O. Rueda (Verdejo) **7,00€**
- Valdubon D.O. Rueda (Sauvignon Blanc) **8,50€**
- La Charla D.O. Rueda (Verdejo) **8,75€**
- Monopole D.O. Rioja (Viura) **9,00€**
- Castillo de Mojardin D.O. Navarra (Chardonnay) **9,25€**
- Pulpo D.O. Rías Baixas (Albariño) **11,00€**
- Jose Pariente D.O. Rueda (Verdejo) **13,00€**
- Paco&Lola D.O. Rías Baixas (Albariño) **15,00€**
- Terras Gauda D.O. Rías Baixas (Albariño, Loureira and Caiño blanco) **17,00€**

Red wine

- Mucho Mas Tinto "Black Edition" Without D.O. (Syrah, Tempranillo) **6,50€**
- Viña Paceta Crianza D.O. Rioja (Tempranillo) **7,00€**
- Legaris Roble D.O. Ribera del Duero (Tempranillo) **8,50€**
- Orube D.O. Rioja (Tempranillo, Gamacha, Graciano) **10,50€**
- Juan Gil Etiqueta Amarilla D.O. Jumilla (Monastrell) **11,00€**
- Viña Pomal Reserva D.O. Rioja (Tempranillo) **12,50€**
- Quinta De Tarsus Crianza D.O. Ribera del Duero (Tempranillo) **14,00€**
- Dehesa de Gago D.O. Toro (Tinta de Toro) **15,00€**
- Emilio Moro D.O. Ribera del Duero (Tempranillo) **19,00€**
- Cepa 21 D.O. Ribera del Duero (Tempranillo) **22,00€**
- Mauro V.T. Castilla y León (Tempranillo and Syrah) **36,00€**

Cavas and Champagnes

- Freixenet Brut Rosé D.O. Cava (Trepal and Gamacha) **5,00€**
- Freixenet Brut Nature Reserva D.O. Cava (Macabeo, Parellada and Xare-lo) **5,50€**
- Anna Blanc de Blancs D.O. Cava (Chardonnay, Pinot Meunier, Pinot Noir) **7,00€**
- Juve Camps Reserva De La Familia D.O. Cava (Macabeo, Parellada and Xare-lo) **12,00€**
- Abele 1757 D.O. Champagne (Chardonnay, Pinot Noir, Pinot Meunier) **30,00€**
- Moët & Chandon Brut Imperial D.O. Champagne (Chardonnay, Pinot Noir, Pinot Meunier) **45,00€**



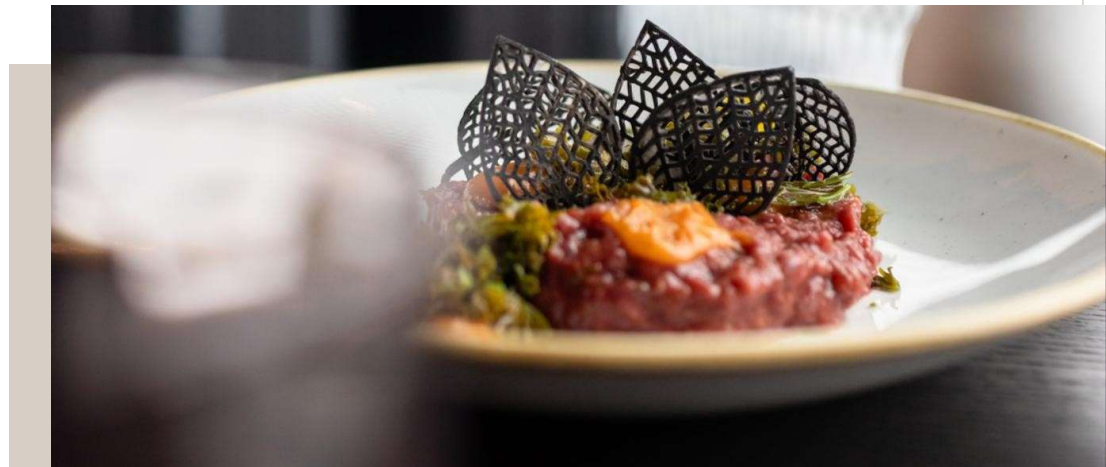
STARTERS

GALA MENUS

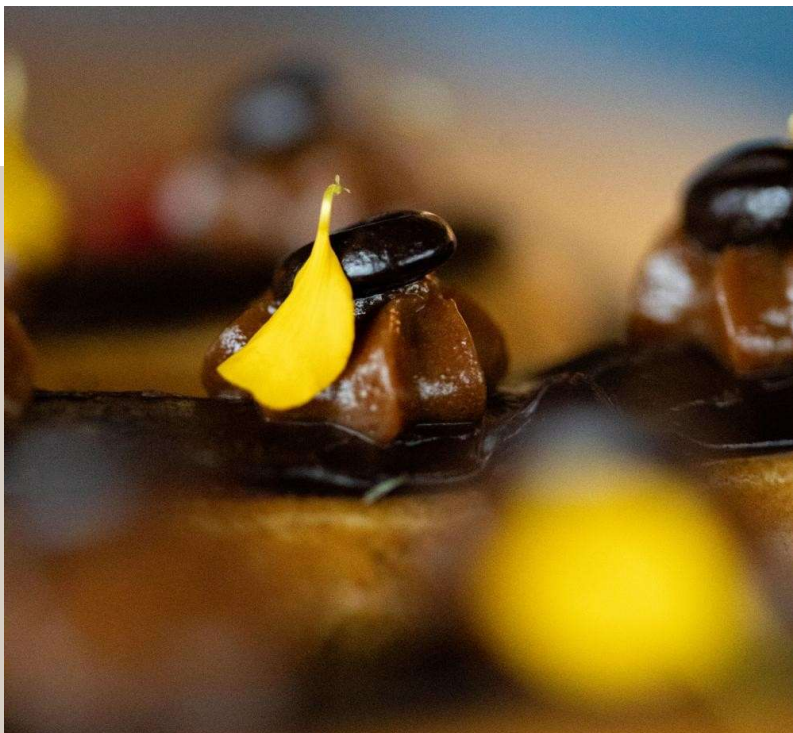
STARTERS	SUP (€)
• Onion and Comté cheese soup	14 €
• Almond, cashew nut, red prawn and piparra pepper oil ajoblanco	22 €
• Roasted tomato cream soup with prawns, avocado and crispy corn	16 €
• Puff pastry tart with avocado and bluefin tuna tartare	30 €
• Mango and lobster ceviche	33 €
• Stracciatella with cured beef, Payoyo cheese, pumpkin and truffle honey	20 €
• Salad with confit cod, sweet potato, piquillo peppers and escarole with romesco sauce	21 €

FISH	SUP (€)
• Turbot with saffron and kale shellfish velouté	34 €
• Hake in tamarind suquet	28 €
• Wild sea bass, vegetables and parsnip beurre blanc	38 €
• Octopus, leek, San Simón cheese and pumpkin mojo tatin	28 €
• Roasted salmon with lime, coconut, ginger and fine herb sauce	26 €

MEATS	SUP (€)
• Parisian brown beef tenderloin	38 €
• Iberian pork shoulder with duxelle, goat cheese, tomato jam and teriyaki sauce	29 €
• Braised pork cheeks, boletus mushroom sauce and foie gras	27 €
• Roasted suckling lamb shoulder	40 €



GALA MENUS



DESSERTS

SUP (€)

- Violet bonbon, aniseed sponge cake and strawberry ice cream 9 €
- French toast with meringue milk and nougat ice cream 8 €
- Chocolate and hazelnut dacquoise with mango ice cream 9 €
- Tiramisu with coffee ice cream 8 €
- Cheesecake with dulce de leche ice cream 9 €



GALA MENU

APPETIZER 1

Cold dishes
Picanha roast beef on wonton Salmon, mustard and honey blinis

Hot dishes
Vegetable tempura with romesco sauce Baby squid croquettes in their ink

Drinks
White wine, red wine, beer, soft drinks, juices and mineral water

SUP (€)

23,00 €

APPETIZER 2

Cold dishes
Picanha roast beef on wonton Ensaladilla by Trasluz Salmon, mustard and honey blinis

Hot dishes
Cochinita pibil tacos
Vegetable tempura with romesco sauce Baby squid croquettes in their in

Drinks
White wine, red wine, beer, soft drinks, juices and mineral water

SUP (€)

28,00 €

APPETIZER 3

Cold dishes
Roast beef picanha on wonton Ensaladilla by Trasluz Salmon, mustard and honey blinis Cheese board Gildas

Hot dishes
Vegetable samosas
Squid and ali oli sandwich Cochinita pibil tacos
Mini Guadarrama beef and Scamorza cheese burgers Mushroom and truffle risoni

Drinks
White wine, red wine, beer, soft drinks, juices and mineral water

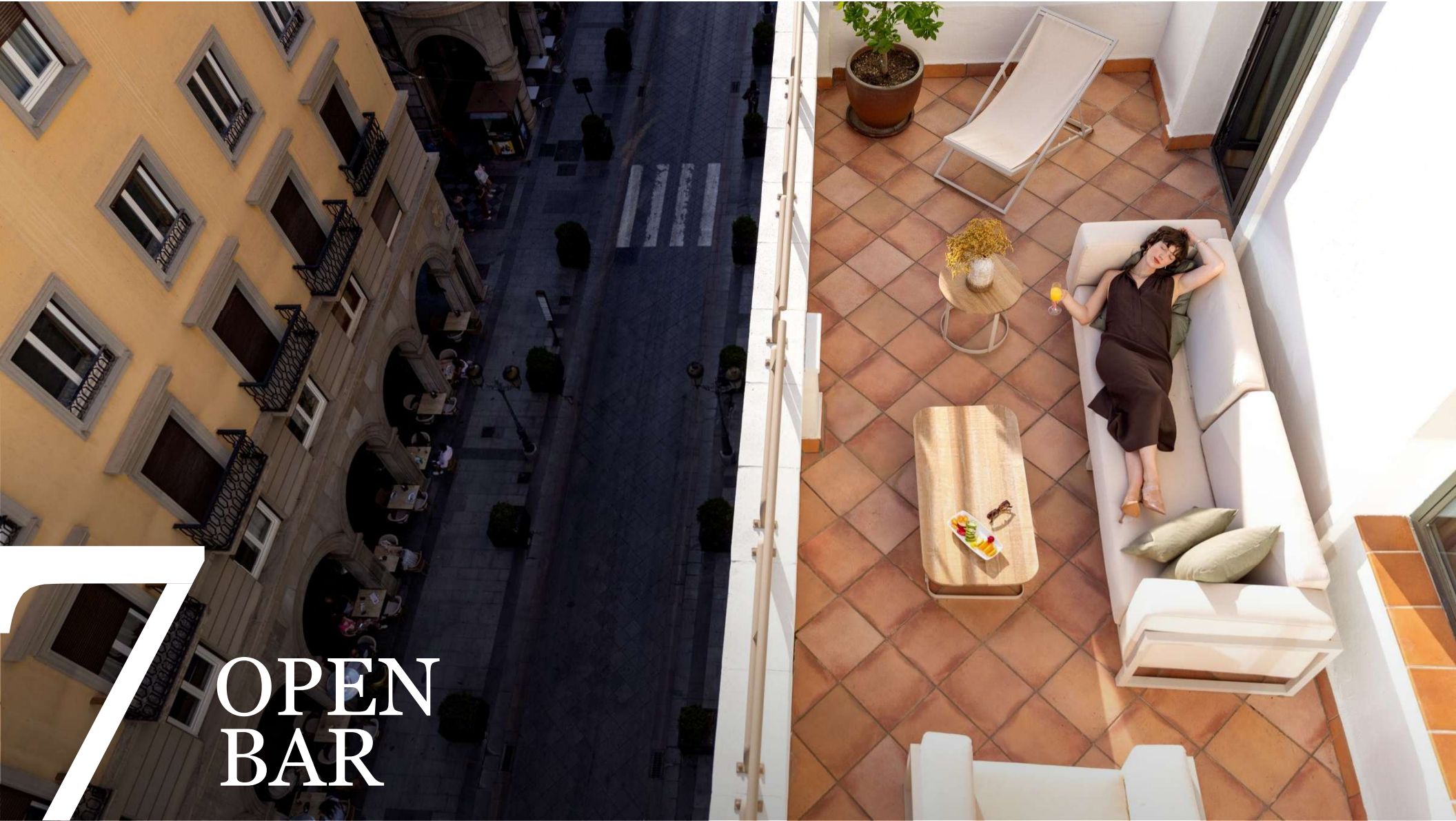
SUP (€)

33,00 €



Gala Menu Conditions

- Maximum duration of service: 120 minutes
- Minimum number of guests: 25
- Prices per person
- Prices include VAT
- The same menu will be served to all guests (except for those with allergies or special dietary requirements)
- Please notify us in advance of any allergies, intolerances or special dietary requirements.
- Menu choices must be notified to the hotel at least 10 days in advance in order to guarantee all the items chosen.
- Otherwise, the hotel reserves the right to replace unavailable items with similar ones.



OPEN
BAR



OPEN BAR

Standard open bar

- 1-hour offer **18,00€ (IVA incl. /pax)**
- 2-hour offer **29,00€ (IVA incl. /pax)**
- Extra hour (from the 3rd hour onwards) **15,00€ (IVA incl. /pax)**

RUM
Bacardi, Brugal, Havana Club 3 years

GENEBA
Beefeater, Tanqueray, Bombay

WHISKY
Ballantines J&B, J. Walker Red Label, Cutty Sark

VODKA
Smirnoff, Moskovskaya

Premium open bar

- 1-hour offer **28,00€ (IVA incl. /pax)**
- 2-hour offer **38,00€ (IVA incl. /pax)**
- Extra hour (from the 3rd hour onwards) **20,00€ (IVA incl. /pax)**

RUM
Barcelo Añejo, Santa Teresa, Matusalem 7 years

GENEBA
Puerto De Indias Strawberry, Bombay Sapphire, Martin Millers, , Bulldog

WHISKY
Jack Daniel's, Chivas Regal 12 years, Johnnie Walker Black Label

VODKA
Absolut Blue

*The open bar is charged for the total number of guests.

*After the third hour of the open bar, a minimum of 80% of the total number of guests will be charged.

*Walter service included.

*Minimum number of guests: 40

A woman with short, wavy brown hair is walking towards the camera on a city street. She is wearing a bright green, sleeveless, cowl-neck crop top and a matching green skirt. She has a black shoulder bag, gold hoop earrings, a necklace, and a ring. The background shows a building with stone columns and a dark doorway. The lighting is bright, suggesting daytime.

MELIÀ
HOTELS & RESORTS
Soul Matters