

WEDDING COCTEL

CHUPITOS / SHOOTS / GLÄSE

Bloody Mary with prawns

Chilled cream of pumpkin with orange

Cherry gazpacho with shavings of ham

TOSTAS / ON TOAST / BRÖT

Iberian Ham with tomato

Trampó coca bread with smoked cod

Escalivada roasted vegetables with anchovy

BOWLS

Assorted croquettes

Mini salad of lobster

Seafood salpicón

Sea bass ceviche

BROCHETAS / SKEEWS/

Octopus Galician style

Sirloin steak with cream of truffle

Sliced entrecote with roasted red peppers

CUCHARITAS

Foie gras and apple millefeuille

Goat's cheese ball with caramelised walnuts

Salmorejo (chilled soup) with tuna tartare

Spider crab gratin with cream of cauliflower

Warm tuna with avocado

PIZARRAS

'Arepas' (maize cakes) with lamb

Potato filled with sobrassada

Suckling pig pie with tumbet

Mallorcan squid dim sum

Marinated fried fish

Desserts

Mini false egg (Coconut mousse with mango)

Ensaimada mousse topped with crème brûlée

Basil sponge with parmesan cream

Sheep's cheese pannacotta with red fruits

Chocolate cake with hazelnut cream

Selection of sorbets

Drinks

Wine, coffee, water and soft drinks