



## Stand up - Buffet

Seafood Croquettes

Small Spicy Sausages

Battered Squid

Dices of Spanish potato Omelette

Fresh octopus Galician style (with paprika, olive oil and a bed of potatoes)

Mixed baby Squid with Green Bell Peppers from Padron

Fideuá (noodle paella) with fresh Clams "Parellada" (ready to eat/no shells)

Seafood Paella "Parellada" (ready to eat/no shells)

## *Dessert*

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Tarta de Santiago (St. James' Cake)

Tarta de la Abuela (Almond Cake)

Coffee or Tea

## *Wine Selection*

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White - Blanc de Blancs del Penedés

Red - Tinto Ribera del Duero

Mineral Water

pescado - marisco - paellas - fideuas - carnes - tapas selectas - menus para grupos





## Menu nº 0

### *Starters*

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Mixed Salads  
Grilled Calamari  
Battered Baby squid  
Mussels in White wine

### *Main Courses*

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Seafood Paella  
or  
Black Rice (Cuttlefish ink) with fresh cuttlefish

### *Dessert*

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Almond cake  
Coffee or tea

### *Wine Selection*

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Blanc de Blancs Monistrol del Penedès  
Tinto Ribera del Duero  
Mineral Water

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## Menu nº 1

### *Starters*

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Mixed Salads  
Galician Octopus  
Battered Squid  
Small clams from Vilanova  
Mussels Marinara sauce

### *Main Courses*

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Seafood Paella  
or  
Fideuá (Noodle Paella) with prawns and fresh clams

### *Dessert*

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Biscuit ice cream with chocolate fudge and liquored strawberries

Coffee or tea

### *Wine Selection*

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White - Blanc de Blancs del Penedés  
Red - Tinto Ribera del Duero  
Mineral Water

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## Menu nº 2

### *Starters*

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Mixed Salads  
Battered Squid  
Mussels Marinara sauce  
Galician Octopus  
Small clams from Vilanova

### *Main Courses*

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Fideuá (Noodle Paella) with fresh Lobster  
or  
Grilled Beef Entrecote served with garnish

### *Dessert*

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Biscuit ice cream with chocolate fudge and liquored strawberries  
Coffee or tea

### *Wine Selection*

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White Wine Torres Viña Sol  
Red Wine Ribera del Duero  
Mineral Water







## Menu nº 3

### *Starters*

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Small clams from Vilanova  
Mussels in White wine  
Home made croquettes  
Battered baby squid  
Galician Octopus

### *Main Courses*

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Grilled Sea Bream with potatoes  
or  
Veal Sirloin Steak to taste

### *Dessert*

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Lemon sorbet with cava  
Coffee or Tea

### *Wine Selection*

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White Wine Torres Viña Sol  
Red Wine Ribera del Duero  
Mineral Water





## Menu nº 4

### *Starters*

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Welcoming drink – Sangria made with Cava

Avocado with Prawns and Smoked Salmon

Lemon Sorbet

### *Main Courses*

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Ox Sirloin Steak served with garnish  
or  
Baked wild Turbot

### *Dessert*

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Biscuit ice cream with chocolate fudge and liquored strawberries

Coffee or Tea

### *Wine Selection*

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White Wine Torres Viña Sol  
Red Wine Ribera del Duero  
Mineral Water

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## Menu nº 5

### *Starters*

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Glass of Cava

Finest cured Ham (bellota) & bread with tomato  
Sitges Xató (Cod, tuna and anchovies salad)  
Galician Octopus  
Steamed Mussels  
Grilled Squid  
Roasted Chorizo (Spicy sausages)

### *Main Courses*

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Veal Sirloin Steak served with garnish  
or  
Baked wild Sea Bass

### *Dessert*

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Profiteroles with hot chocolate

Coffee or Tea

### *Wine Selection*

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White Wine Torres Viña Sol  
Red Wine Ribera del Duero  
Mineral Water

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