

SPECIALITY BUFFET

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

COLD TAPAS

Farmer's bread with tomato compote
Sobrasada with almonds and raisins with toasted bread
Rare roast beef with salsa brava
Spanish sausage, chorizo and 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
Beetroot marinated with pears, walnuts and blue cheese

WARM TAPAS

Spinach and goat cheese croquettes with mango and pimento salsa
Falafel with eggplant dip | Tortilla with salsa brava
Dates wrapped in bacon | Bacalhau with tomato compote

FISH TAPAS

Graved Lachs | Crevettencocktail mit Spargel, Mango & Zuckerschoten
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 and coriander
Tuna cream with capers, olive oil & egg | Sardines in oil
Smoked anchovies on Pan Cristal and cream cheese | Smoked salmon
Graved salmon | Prawn cocktail with asparagus, mango and mangetout



SOUPS

Spanish almond soup with grapes and sherry vinegar
Tomato and pepper soup with raisins

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 and onion marmalade
Marinated chicken breast pinchos with smocked 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
Baked homemade black pudding | Mashed potatoes | Apple | Arope sauce
Baked Aubergine | Spanish grilled vegetables | Spanish chickpea stew
Piri Piri Fino | French fries | Tomato salad with red onions
Baked squid, prawns, cauliflower and broccoli
Oven baked suckling pig with garlic, pepper, white wine and orange
Spanish style green beans and pears
Grilled tomato au gratin with herbs and 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

