



Welcome Cocktail

On the Table

Sunflower seed tiles
Black olives crunchy
Blue crisps with “galanga” root
Iberian ham with bread sticks
Goat cheese terrine with *Ezcaray* honey oil
Magno selection chorizo (red pepper sausage) over *Elciego* bread
Foie-gras terrine with apple

Served in Trays

Our croquettes
Home made roasted peppers with Cantabrian anchovies (*served in spoon*)
Foie spoon with crumbs and raisins (*served in spoon*)
A wink to Japan “marinated tuna fish with sesame seed oil” (*mini cocktail plate*)
Season fungi Sautee (*mini cocktail plate*)
Brick kebabs with prawns
Black pudding brick kebab
Big prawns kebab in a bread crust and coconut with riojan “mojo” Brochette

Cocktail Soups

Consommé with egg (*Hot*)
Gazpacho with King Prawn (*Cold*)
Malagenian white garlic soup (*Cold*)

Cocktail Fish Items

Cod fish “sheets” with olive oil and garlic *confit* (*served in spoon*)
Octopus *carpaccio* with potatoes (*mini cocktail plate*)
Hake in batter with peppers (*mini cocktail plate*)

Cocktail Meat Items

Meat ball with potato *parmentier* (*mini cocktail plate*)
Ox tail Lasagne with apple (*mini cocktail plate*)
Pig's check dice with *romescu* sauce and rucula (*mini cocktail plate*)

Cocktail Desserts Items

Crème *Brûlée* with red berries (*served in spoon*)
Sweet camero cheese toast with reineta apples and money ice cream (*mini cocktail plate*)
Spanish cheeses (*1 for each 6 people*)



Wedding Menu

Plates on the table

Goat cheese terrine with honey oil
Foie-gras terrine with apple

Traditional cuisine starters

Our croquettes
Fungi Sautee
Iberian Ham
Riojan peppers with anchovies and virgin olive oil
Scrambled season fungi
Scrambles natural young garlic and cod
Asparagus two sauces (5 pieces)

Innovative and Creative Cuisine Starters

Tomato tartar with a big prawn and white garlic sauce
King prawn salad with truffle mayonnaise and tomato confit
Green leaf salad with pig's cheek and flaked Munilla cheese and romescu sauce
Potato mash with fungi, foie-gras and a string of meat juice
Egg cooked at low temperature with cabbage and a sticky belly-pork stock
Fungi and vegetables risotto
Foie-gras escalope over red onions, Rincon pears and a passion fruit reduction

Sea Food

Grilled king prawns (5 pieces per individual portion, 16 pieces per 4 people if put in the centre)
Marinera clams (*in clay pot for each two persons*)
Steamed barnacles

Traditional Cuisine Spoon Starters

Vegetable Macedonia
Natural artichokes in a ham sauce
Chick pea stew with monkfish and clams
Red beans with chorizo (red pepper sausage)
White beans with chorizo (red pepper sausage)



Soups

Chick pea soup with monkfish ravioli and clams
Echaurren fish soup

Fish Plates

(Can be half or full portions)

Roasted hake in its juice and sliced potatoes
Hake in batter candied at 45°C on a base of roast peppers with rice soup
Black monkfish sirloin over "*purrusalda*" and fresh cheese whey
Cod fish loin over a garlic *coulis* and a smooth potato cream
Flaked cod fish with the sauce of its roasted spines
Wild turbot "releases" on "pak-choy", sautéed field mushrooms and with its sea juice

Meat Plates

(Can be half or full portions)

Stuffed Lamb over a potato parmentier with yogurt and "lechecillas"
Roasted lamb with salad
Oporto sirloin with creamed potatoes, mashed apples and a fungi sauté
Veal cheek with a little salad, green asparagus and mashed apples
Boned pig's feet with Rincon pears
Low temperature roasted sucking-pig in its roast's juice and lettuce gelatin

First Dessert

Iced peach drink
Iced lemon drink with citrics, red berries and walnut cream
Diced sautéed pineapple with iced caramel mousse and coconut milk

Main Desserts

(Can be half or full portions)

Sweet Cameros cheese toast, with Reineta apples and honey ice-cream
"Filo" toast with chocolate mousse and fresh cheese ice-cream
Sweet toast with toffee ice-cream and fresh cocoa soup
Crème brûlée with red berries, cinnamon stick and cheese ice-cream
Freeze-dried Raspberries with yogurt mousse and red berries soup
Wedding cake from the "Viena" pastry shop (puff pastry, toasted egg yolk, mozart)