

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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COLD AND HOT STARTERS

CAPRESE SALAD

*With tomatoes, buffalo mozzarella, basil pesto,
capers and black olives*

SOUTHERN SALAD

*Fried corn tortilla, lamb's lettuce, guacamole, smoked tofu,
pico de gallo, jalapeños, coriander and a sweet
and spicy chilli vinaigrette*

CREAM OF SEASONAL VEGETABLE SOUP

*With a garnish of its ingredients and garlic
and parsley croutons*    

VEGETARIAN PAD THAI

*Rice noodles sautéed with vegan meat, beansprouts, vegetables,
peanuts, soy sauce, sweet chilli, sesame oil and chives*

SPINACH AND NEW POTATO TIMBALE

Au gratin with a toasted hazelnut aioli    

MEDLEY OF CRISPY FRIED VEGETABLES

*With sweet paprika and ginger on a bed
of wasabi mayonnaise*   

MAIN COURSES

VEGETARIAN PAELLA

*A sauté of vegetables, spinach and asparagus
with a salmorreta sauce*

GRILLED SEITAN TAQUITO

*On a vegetable curry, basmati rice
and fried cashew nuts*

DUO OF WHITE AND GREEN ASPARAGUS

*On a beetroot parmentier with Hollandaise sauce
and roasted cherry tomatoes*   

ROASTED BELGIAN ENDIVE

*With teriyaki sauce, sautéed vegetables
and crispy rice noodles*

OUR DESSERTS

CHOCOLATE PROFITEROLES

*Creamy caramel, warm chocolate sauce
and a toasted hazelnut concassé*

OUR TIRAMISU

With coffee ice cream and crispy chocolate biscuits

FRUIT MEDLEY

*Melon, mango and strawberries,
with lemon sorbet and orange zest*

CHEESE COURSE

*Goat's cheese log, semi-cured Mahon cheese
and Emmental-style cheese
with peach jam, pink grapes and fine herb crostini*

YOUR CHOICE OF ICE CREAMS

AND SORBETS

With sauces and crispy toppings

SWEET WINES

ROVER - 19,50 €/🍷

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,50 €/🍷

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 17,95 €/🍷

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites