

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

COLD AND HOT STARTERS

GREEK SALAD

Feta cheese on mixed salad leaves, black olives, diced tomato, cucumber and red onion with crispy peppers, fried walnuts and a spearmint dressing

SESAME CRUSTED TOFU TATAKI

Served on wakame seaweed, fried artichokes and a duo of guacamole and chipotle creams



ONION SOUP WITH WHITE WINE

Bouquet of confit onion and cheese toast au gratin

VEGETABLE CROSTINI

Aubergines and courgette roasted in Balsamic vinegar with crumbled feta cheese, fried cherry tomatoes and toasted almonds

BEETROOT AND AVOCADO TARTARE

With poached egg yolk and toasted focaccia  

SPINACH LASAGNE

Mahon cheese bechamel with parmesan au gratin and raisins in sweet wine

MAIN COURSES

VEGAN BURGER

With chickpeas, quinoa and vegetarian meat, served with wakame seaweed, guacamole and sweet and sour chilli sauce

GRILLED SEITAN STEAK

With creamy red sweet potato, cubes of sautéed beetroot, steamed broccoli and a syrupy citrus sauce

GRILLED PUMPKIN

Served with creamed chickpeas, baked tomato, fresh spinach, warm garlic butter, paprika, chilli and parsley

MIXED CHIMICHURRI

VEGETABLE PLATTER

A mix of our chargrilled vegetables with straw potatoes, fried garlic and a spiced sauce

OUR DESSERTS

APPLE TARTE TATIN

Served warm with vanilla ice cream and caramel sauce

DOUBLE CHOCOLATE CAKE

With vanilla sauce, mandarin sorbet and cocoa crumble

FRUIT MIX

Cantaloupe melon, pineapple, orange and blueberries with strawberry ice cream and lemon biscuits

CHEESE COURSE

Semi-cured Mahon cheese, Burgos-style fresh cheese and Havarti red onion jam, fried almonds and crostini

YOUR CHOICE OF ICE CREAMS

AND SORBETS

With sauces and crispy toppings

SWEET WINES

ROVER - 19,50 €/l

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,50 €/l

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 17,95 €/l

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites