



MENU FOR WEDDINGS

BIENVENIDA.'s COCKTAIL

Sword of Asparagus, Tomato and Pineapple
Pincho of Sirloin of Salmon and Fresh Cheese
Mini stuffed toasts of tuna breast
Canapé of cooked Ham and prawns.
Canapé of Duck pate with Pine Pinion nuts.
Selection of Croquetas: Bird, Iberians and Pudding
Hoops of creaking Squid
Mini Skewer of Fried Banana with Ham
Villaroyos of lamb chops.
Mini stuffed Gourmandes of Cod Ajoarriero
Mini Bouches of Puff-pastry and chistorra
Mini Frankfurt with Bacon Cup or Glass of Cream to the taste (Cold or Warm)
Beers, Refreshments, Rioja Alavesa red wine.

MENU

Tuna breast Salad and Tudela's Buds with Piquillo peppers and anchovies
olive on a sheet of Potatoes

Roasted wild turbot Loin with baby fruits and Vinegar Sherbet with a Tile of
Wild asparagus

Sherbet of Green Apple with Reineta apple Brunoise and Calvados's Aroma

Grilled Sirloin with fresh Foie Tile, Fungi and Oporto reduction sauce with
Apple Baby

Wedding tart or fruit of the passion Semi-cold on Sponge cake of Cocoa and
Vanilla cream