COCKTAIL MENU

HUMMINGBIRD

TO SHARE

Coca with tomato and hand cut cured Spanish

"Bellota" ham Russian salad and anchovy toast

Divine tomato skewer with mozzarella and basil

Marinated salmon blinis with vegetables

Mini cod fritters

Fried seasonal artichokes

Monkfish and prawn skewer with teriyaki sauce

Black rice tasting

Peppered sirloin cubes

DESSERTS

Chocolate truffles

Pineapple and raspberry skewers

Puff pastry cannoli with cream

DRINKS

White wine: Torre la Moreira

D.O. Rías Baixas | Albariño

Red wine: Herencia Altés

D.O. Terra Alta | Garnatxa

Mineral water

Coffee or infusions

HAWK

TO SHARE

Coca with tomato and hand cut cured Spanish "Bellota" ham

Fish and seafood croquettes

Grilled cockles

Escalivada toast with smoked herring Divino tomato, mozzarella and basil skewer Palamós prawns with salt

Tataki of Almadraba tuna with toasted sesame seeds

Octopus skewer with La Vera peppers Senyoret fish and seafood paella

Hand-cut steak tartar

Mini sirloin burger

DESSERTS

Small tube-shaped pastry shells filled with cream

Vanilla ice-cream

Seasonal fruit salad

Chocolate cake with raspberry

DRINKS

White wine: José Pariente

D.O Rueda | Verdejo

Red wine: Dominio de Elbio Salvio

D.O.C.A. Ribera | Merlot

Mineral water Coffee or infusions

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