

**BUFFETS TO COMPLEMENT**

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<b>LEMON AND GINGER COCKTAIL</b>	<b>5 €/pax</b>
Lemon juice, vodka, ginger tea and crushed ice (It can be served with or without alcohol)	
<b>COCKTAILS</b>	<b>12 €/pax</b>
Mojitos y caipirinhas	
<b>IBERIAN HAM BUFFET</b>	<b>925€</b>
1 Leg of ham with a professional cutter Bread slices with tomato Finos and manzanillas	
<b>PARMA BUFFET</b>	<b>710€</b>
Half Parma wheel, breadsticks	
<b>SUSHI WHEEL</b>	<b>9€/pax</b>
Makis, nigiris and sashimi	
<b>PEKIN DUCK</b>	<b>6 €/pax</b>
Wafer, sliced duck, plum jam y tender onion	
<b>STEAK TARTAR</b>	<b>7 €/pax</b>
Minced veal meat Yolk, gherkin, onion, caper, spicy sauce	
<b>NATURAL JUICES</b>	<b>6.50 €/pax</b>
Orange and carrot Strawberry and lemon Watermelon and tomato Melon and mint	
<b>SALADS AND COLD CREAMS</b>	<b>8 €/pax</b>
3 varieties of cold creams, greens, tomatoes, dressings and seasonings	
<b>CRUDITÉS AND EDIBLE FLOWERS</b>	<b>6.50€/pax</b>
<b>FOIE GRAS</b>	<b>12.80€/pax</b>
Terrine of duck liver Terrine of duck liver and truffle Terrine of duck liver and fig Cereal bread and brioche bread	
<b>OYSTER BUFFET</b>	<b>Depending on market</b>
<b>CAVIAR BUFFET</b>	<b>Depending on market</b>
<b>CHEESE BUFFET</b>	<b>8 €/pax</b>
Quince jelly, grape, red and green tomato jam, caramelized nut Spice bread variety	
<b>RICE AND RISOTTOS</b>	
Shrimp and artichokes	<b>6.50 €/pax</b>
Lobster	<b>8 €/pax</b>
Parma and balsamic oil	<b>5 €/pax</b>
Mushrooms and truffle	<b>6.50 €/pax</b>
<b>BROTH WITH SHERRY AND TRUFFLE</b>	<b>5 €/pax</b>
<b>CARBON BEEF SIRLOIN</b>	<b>20 €/person</b>
(Only with the exclusivity of the venue)	
<b>TRUFFLED RIGATONIS</b>	<b>6 €/ person</b>

(10% VAT included)