



Menús Buffet *Buffet menus*

OnlyYOU
HOTELS

Menú I

ENTRANTES STARTERS

SALMOREJO
Cold vegetable soup

COGOLLOS DE TUDELA
Dwarf romaine lettuce

**ENSALADA DE PASTA CON CECINA, MANGO Y
VINAGRETA DE MOSTAZA**
Pasta salad with jerky, mango and mustard vinaigrette

SURTIDO DE PATES CON PAN DE CRISTAL
Assortment of pates with glass bread

"ESGARRAET" DE PIMIENTO CON BACALAO
Roasted pepper and cod salad

PRINCIPAL MAIN COURSE

ROSEJAT MARINERO
Fish rice

PAELLA VALENCIANA
Paella

**SALMÓN RELLENO DE VERDURITA, GAMBAS CON SALSA
BEARNESA**

Salmon stuffed with vegetables, prawns with bearnese sauce

CONFIT DE PATO CON PATATA VAINILLA
Duck confit with vainilla potato

Confirmación especial de intolerancias y alergias cinco días antes del evento
Allergies and special requirements must be confirmed five days prior to the event

POSTRE DESSERT

LEMON CRUNCH
Lemon Crunch

CHOCO AVELLANA
Choco Hazelnut

BROCHETAS DE FRUTAS
Fruit brochettes

Café e infusiones
Vino Bayas Only You by Chozas Carrascal
Cervezas y refrescos
Aguas minerales y pan

Coffee and tea
Chozas Carrascal Bayas Only You wine
Beer and soft drinks
Mineral water and bread

60€

Minimo 50 pax / NA incl. / Minimum 50 pax/ VAT incl.
Confirmación especial de intolerancias y alergias cinco días antes del evento
Allergies and special requirements must be confirmed five days prior to the event

Menú II

ENTRANTES STARTERS

GAZPACHO ANDALUZ
Spanish cold vegetable soup

COGOLLOS DE TUDELA
Dwarf romaine lettuce

POKE DE QUINOA CON SALMON, MOZZARELLA, AGUACATE Y VINAGRETA JAPONESA.

Quinoa poke with salmon, mozzarella, avocado cong japanese vinaigrette

SURTIDO DE PATES CON PAN DE CRISTAL
Assortment of pates with glass bread

CARPACCIO DE ATUN SOBRE BERENJENA ASADA A LA LLAMA CON VINAGRETA DE TAPENADE

Tuna carpaccio on flame roasted aubergines with tapenade vinaigrette

PRINCIPAL MAIN COURSE

ROSEJAT DE FIDEO FINO CON PATO
Thin noodle rosatjat with duck

ARROZ DE POLLO DE CORRAL CON SETAS Y CALABAZA.
Free-range chicken rice with mushrooms and pumpkin

MERLUZA EN SALSA VERDE CON POLVO DE JAMON IBERICO
Hake in green souce with iberian ham powder

SOLOMILLO IBERICO AL ESTILO THAI CON CREMOSO DE SETAS
Thai style iberian sirloin with creamy mushrooms

Confirmación especial de intolerancias y alergias cinco días antes del evento
Allergies and special requirements must be confirmed five days prior to the event

POSTRE DESSERT

MOUSSE DE CHOCOLATE Y CARAMELO DE LIMA
Chocolate and lime caramel mousse

CHEESE CAKE
Cheese Cake

BRÓCHETAS DE FRUTAS
Fruit brochettes

Café e infusiones
Vino Bayas Only You by Chozas Carrascal
Cervezas y refrescos
Agua minerales y pan

Coffee and tea
Chozas Carrascal Bayas Only You wine
Beer and soft drinks
Mineral water and bread

65€

Mínimo 50 pax / MA incl. Minimum 50 pax / VAT incl.
Confirmación especial de intolerancias y alergias cinco días antes del evento
Allergies and special requirements must be confirmed five days prior to the event