



PALACIO DEL
NEGRALEJO

BBQ BUFFET

COCKTAIL TO BE ADDED TO MENU

Cold fare:

Iberian pork cured ham with tomato emulsion on focaccia
Cantabrian anchovy with Manchego cheese skewer
Purple potato chips with dense cockle cream
Smoked fish tartlet with baby vegetables and tartar sauce
Steak tartar with smoothed wasabi and smoked salt
Traditional "Salmorejo" shot with a dusting of Iberian cured ham powder and extra virgin olive oil
Bocconcini and cherry tomato with basil and pine nut pesto
Smoked salmon cube with soya and citric mayonnaise
Foie with almond bites and baked apple sauce
Spoonful of quinoa and Catalan style ash-roasted vegetables "Escalivada" with onion crunch
Cream cheese stuffed cherry peppers with black olives tapenade
Roast beef and caramelized onion mini sandwich

Hot fare:

Iberian Pork cured ham croquettes
Porcini mushroom croquettes
Confit quail pops with Spanish pepitoria
Coconut-breaded king prawns with Kimchee mayonnaise
Curried veal samosas with aromatic yogurt sauce
Cantonese mini rolls with sweet chili sauce
Andalusian style hake cubes with smooth lime aioli
Duck mini meatballs with orange and Cointreau sauce
Blood sausage, pine nuts and reinette apple stuffed filo sticks
Iberian pork boneless shoulder and country peppers "pintxo" with Romesco sauce
Small cup of scarlet shrimp cream with shrimp crunch
Octopus and Ratte potato brochette with smoked paprika olive oil
Warm foie yogurt with red fruits and fried corn powder
Mini veal burger with cheddar and spiced tomato sauce
Guinea fowl lollipop with ginger and soya

Drinks:

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Water, draught beer and soft drinks

BBQ BUFFET

MINI SALADS

Caprese cheese with basil
Mediterranean pasta
Campera salad

LOCAL CHEESE BUFFET

Cured Manchego cheese
Galician "Tetilla" cheese
Idiazabal cheese
Torta del Casar
Smooth Cabrales cream au cider

BARBEQUE SHOW COOKING WITH

Baby chorizos
Marinated chicken drumsticks
Moorish style lamb little skewers
Lamb and vegetables skewers
Barbeque ribs
Baby tenderloins

Chimi-churri sauce – Red sauce – Green sauce – Aioli

DESSERTS

(choose 3)

Seasonal fruit skewers
Cups of cheese, biscuit and red berries soup
Cream of pistachio and raspberry
Lemon – lime tartlet
2 texture chocolate bite
White chocolate and walnut brownie

DRINKS

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Water, draught beer and soft drinks

Service duration: 90 minutes

OPTIONALS

WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebutico

Option C: Soft drinks, white and red wine & beer

CURED HAM CARVING MASTER CORNER

Iberian pork cured ham, Consorcio de Jabugo Capa Negra Cebo

Iberian pork cured ham, 100% Acorn fed Jabugo, 959 Real Ibérico de Consorcio de Jabugo

** We recommend one whole ham for every 130 guests

CORNERS AND SHOW COOKING ***

Sushi bar with sushi chef

Local and international Cheese buffet

Toast corner with quail eggs served on "sobrassada", duck ham shavings and truffle shavings

Castilian migas with grapes and raisins corner

Mojito, caipirinha and daiquiri bar

Oyster corner

*** We kindly ask you to request a quote

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www.negralejo.com

