



PALACIO DEL
NEGRALEJO

CORPORATE LUNCH-DINNER 2019

Cold fare:

Iberian pork cured ham with tomato emulsion on focaccia
Cantabrian anchovy with aged 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
Shot of traditional "Salmorejo" 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 creamy croquettes
Porcini mushrooms croquettes
Quail confit 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 ratté 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

MENU #1

SUMMER FIRST COURSES

Cordoban puree "Salmorejo" with Iberian Pork cured ham shavings and chopped boiled egg

Cold leek and potato cream with dense truffle mousse and almond shavings

Quince and goat cheese quenelle with a smooth white asparagus cream

WINTER FIRST COURSES

Roasted jaipur curry aromatized pumpkin cream with dense coconut milk mousse

Cream of scarlet shrimp with sautéed king prawn and leeks

Smooth porcini mushroom cream with smoked meat shavings

MAIN COURSES

Boneless bull tail au jus reduction with sautéed carrots

Hake, mushrooms and king prawn stuffed vol-au-vent with aurore sauce

Turkey roll stuffed with seasonal mushrooms, green asparagus and dried fruit sauce

Seared Iberian pork tenderloin with potato confit and dried fruit sauce

Slow red wine braised veal with potato dense mousse

Iberian pork cheeks stewed in red wine with potato cake and Spanish sauce

DESSERTS

Chocolate and pistachio mousse

Red fruits mousse ingot

Guava cheese cake

Coconut mousse and Matcha tea cake

Coffee mousse and almond brittle cake

Coffee and teas

DRINKS

Red wine Viña Real Crianza D.O. Rioja

White wine Monopole Siglo XXI D.O. Rueda

Water, draught beer and soft drinks

SELECT: 1 First course + 1 Main + 1 Dessert

MENU #2

FIRST COURSES

Seasonal vegetable and mushroom lasagna with smoked béchamel and parmesan crumble

Baby vegetables and crab stuffed crepes with smoked béchamel and parmesan crumble

Codfish confit and roasted tomato salad with orange and sesame vinaigrette

Mixed greens, smoked fish and king prawns with mango and mustard vinaigrette

MAINS

Slow red wine braised veal with dense potato mousse

Carved Iberian pork tenderloin with creamy mushroom pie and mustard sauce

Foie and raisins stuffed Guinea fowl with potato pie and cider sauce

Red tuna tartar over an avocado and dressed tomato timbale and focaccia crisp

Codfish confit block with sautéed wild rice and smooth black garlic sauce

Iberian pork cheeks stewed in red wine with potato cake and Spanish sauce

DESSERTS

Chocolate and pistachio mousse

Red fruits mousse ingot

Guava cheese cake

Coconut mousse and matcha tea cake

Coffee mousse and almond brittle cake

Coffee and teas

DRINKS

White wine Monopole Siglo XXI D.O. Rueda

Red wine Viña Real Crianza D.O. Rioja

Water, draught beer and soft drinks

SELECT: 1 First course + 1 Main + 1 Dessert

OPTIONALS

WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebutito

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

PALACIO DEL
NEGRALEJO

www.negralejo.com

