



PALACIO DEL  
**NEGRALEJO**



**COCKTAIL-BUFFET RICES AND BBQ 2019**

## COCKTAIL TO BE ADDED TO MENU

### 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

### 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

### RICES BUFFET SHOW COOKING

#### 2 types to choose:

Seafood paella  
Black rice of cuttlefish and prawns  
Levante fideua  
*Señoret* rice (all peeled)  
With natural lemon & ali oli

### BBQ SHOW COOKING WITH

Baby chorizos  
Marinated chicken drumsticks  
Moorish style beef little skewers  
Lamb and vegetables skewers  
Barbeque ribs  
Baby tenderloins  
Chimi-churri sauce – Red sauce – Green sauce – Aioli

### DESSERTS

Seasonal fruit skewers  
Snack bakery assortment  
Chocolate & orange truffles  
White chocolate soup with red fruits

### DRINKS

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

## 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

[www.negralejo.com](http://www.negralejo.com)

