



PALACIO DEL
NEGRALEJO

ADD TO MENU 2019

© Palacio del Negralejo. Ctra. San Fernando a Mejorada. Km.3 - 28522 Rivas-Vaciamadrid (Madrid) | Tlf.: 91 669 11 25 eventos@negralejo.com

MÁXIMA EXPRESIÓN EN 5 SENTIDOS

WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebujiito

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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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

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Drinks:

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

www.negrалеjo.com

