



PALACIO DEL
NEGRALEJO

FLAVORS OF THE WORLD 2019

CREAMS AND SALADS FROM THE WORLD STATION:

CREAMS:

Cordoban *salmorejo* with Iberian cured ham shavings

Vichyssoise with almond shavings

Miso soup with *nori*

Andalusian *gazpacho*

SALADS:

Mediterranean salad

Waldorf salad

Caesar salad

Périgord salad

PERUVIAN CEVICHE CORNER (SHOW COOKING)

Made with our freshest fish and seasoned before your eyes

ASIAN CORNER

Maki

Nigiris

Sashimi

Bao buns (steamed bread)

AMERICAN CORNER. HOT DOGS AND BURGERS (SHOW COOKING)

Hot dogs with all the toppings

Veal burgers with cheddar cheese

Lamb burgers with curry mayonnaise

Hake burgers with citrus aioli

MEXICAN CORNER (SHOW COOKING)

Totopos with avocado and *cilantro* emulsion and *pico de gallo*

Cochinita pibil tacos

Wheat *fajitas* with sautéed chicken and baby vegetables

Salsa and hot sauces

ITALIAN CORNER

Bocconcini and cherry tomatoes skewers with Genovese pesto

Granna Padano cheese chippings with dried fruit

Mushroom and truffle oil risotto

Margarita focaccia with basil oil

A SWEET WALK AROUND THE WORLD

Small cups of English custard

Mini cheesecake

Chocolate and walnut brownie

Raspberry macaroons

Lemon pie tartlets

COMMON TO ALL AREAS – WINE BARS AND DRINKS

Draught beer

Soft drinks

Juices

Water

Red wine Viña Real Crianza D.O Rioja/ White wine Monopole Siglo XXI D.O. Rueda

Service duration: 90-120 minutes

**This type of menu will be available for events with a minimum of 250 guests

OPTIONAL:

World appetizers welcome

Savory pancakes with maple syrup

Chickpea hummus with crudités

Chicken mini durum with spiced sauces

Cantonese mini rolls with sweet chili sauce

Veal burger in flavored breads

Beer, soft drinks, juices and water

Red wine Viña Real Crianza D.O Rioja/ White wine Monopole Siglo XXI D.O. Rueda

Service duration: 25 minutes