

BUSINESS MENU

STARTER

Pasta Salad with veggies Green Salad with nuts, crab and nutty vinaigrette Quinoa salad Shrimp salad with mango, guacamole and yogurth sauce with dill (supl. 3€)

MAIN COURSE

Seafood Paella or Fideuà Grilled salmon with Mediterranean cous cous Beef burguer with poached onion, cheese and spicy fried potatoes Iberic pork with potato crown and oport glazed onions (Supl. 3€)

DESSERT

Lemon mousse with crumble Black forest cake Creamy yogurt with red fruits coulis Diced variety of fruits

DRINKS

Water White wine Red wine Cofee & tea

35€/ per person, VAT included 15 people minimum The menu consists of starter, main course, dessert and drinks Please inform the hotel of your meal preferences and attendees 7 days in advance All guests must have the same menu options (LATER CHANGES WILL NOT BE ACCOMMODATED)