



Cocktail menus

2025



COCKTAIL INARI

Coca bread with tomato and Iberian ham
Smoked salmon tramezzino with mascarpone cheese,
rocket and avocado

Potato omelette with caramelized onions

Ceviche of prawns with rocoto tiger's milk

Mini caprese, pesto and kalamata olive kebabs

Mini vegetable roll with sweet and sour sauce

Mini codfish sandwich with roasted peppers and
garlic emulsion

Mushroom croquette with truffle and chive emulsion

Panko battered prawns with sweet and sour sauce

Yakitori chicken skewer with teriyaki sauce and sesame

Peking duck gyozas with hoisin sauce and plums

Mini beef burger with brie cheese, caramelized onion and
Shôko sauce

DESSERTS

Chocolate brownie with walnuts and white chocolate mousse

Lemon pie with meringue

Fruit skewers

CELLAR

White wine: Verdeo D.O. Rueda

Rosé wine: Jean Leon 3055 D.O. Penedès

Red wine: Altos Ibéricos D.O. Rioja

Cava, beer & soft drinks

Price per person: 65€



COCKTAIL KOKORO

Fish, seafood and vegetable assorted sushi (3 pieces)
Coca bread with tomato and Iberian ham
Marinated red tuna, miso tiger milk and seaweed
Avocado mousse with pico de gallo, vegetable chips and caviaroli
Mini cones filled with goat cheese and quince jelly
Beetroot hummus with tomato tartar, olive paste and papadum
Prawn tempura with sweet and sour sauce
Mini veal burger with brie cheese and caramelized onions
with Shôko sauce
Mini vegetable bao with chipotle sauce and pickles
Peking duck gyozas with hoisin sauce and plums
Spinach croquette with pine nuts and romesco sauce
Sirloin brochette with mushrooms and truffle sauce

DESSERTS

Tiramisu mousse, pistachio and cocoa
Cheesecake with red fruits
Carrot cake
Fruit skewers

CELLAR

White wine: Verdeo D.O. Rueda
Rosé wine: Jean Leon 3055 D.O. Penedès
Red wine: Altos Ibéricos D.O. Rioja
Cava, beer & soft drinks

Price per person: 80€



COCKTAIL LIGHT

LUNCH HOUR

Coca bread with tomato and Iberian ham
Potato omelette with caramelized onions
Avocado mousse with pico de gallo, vegetable chips and caviaroli
Mini vegetable bao with chipotle sauce and pickles
Yakitori chicken skewer with teriyaki sauce and sesame
Spinach croquette with pine nuts and romesco sauce
Mini beef burger with brie cheese, caramelized onion and
Shôko sauce

DESSERTS

Chocolate brownies with walnuts and white chocolate mousse
Fruit skewers

CELLAR

White wine: Verdeo D.O. Rueda
Rosé wine: Jean Leon 3055 D.O. Penedès
Red wine: Altos Ibéricos D.O. Rioja
Cava, beer & soft drinks

Price per person: 40€

EXTRA STATIONS

Price: 15€ per person

Japanese station: sushi, nigiri and seasonal sashimi
(5 pieces p.p.)

Cheese and sausage station: a variety of national and local cheeses accompanied by jams, assorted breads and dried fruits

Rice station*: (choose 2 options)

- seafood
- chicken with seasonal vegetables
- vegetarian paella

**Rice showcooking: cooker trolley with chef 800€ unit
(included for events with more than 150 guests)*



Spanish station: Iberian ham 100% bellota/acorn **950€** & ham cutter **400 €**
(100/150 pax each ham)

Vegan corner: 25 €/ per person

Beet hummus with tomato tartar and olive paste

Vegetable ceviche with yellow chilli and mango tiger milk

Quinoa tabbouleh with seasonal vegetables, tender sprouts and aji amarillo vinaigrette

Vegetable skewer with mushroom sauce

Green asparagus tempura with basil pesto



CONDITIONS

- Cocktail menus are standing and served buffet style.
 - Cocktail menus have a duration of 2h. Cocktail light 1h.
 - Drinks are unlimited during the 2h. Cocktail light 1h.
 - Cocktail menus are valid for 45 or more guests.
 - The menus do not include VAT (10%).
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