

sal cafe

BUFFETS

VAT included minimum 10 people not served on terrace
It is forbidden to decorate and/or use audiovisual media, if do not reserve the entire local

BUFFET 1 ...28 €

SNACKS

Artichoke chips with smoked salt

Mixed greens salad with crudité, dried fruits and nuts and mustard dressing

Assorted croquettes

-shrimp with garlic - cheese - free-range chicken and Spanish ham

Sweet potato hummus with chapati bread

Candied onions and hazelnuts **samosas**

Yakitori chicken skewers with hoisin sauce

Vegetable tempura with romesco sauce

Andalusian style **calamari** with kimchi mayonnaise

Traditional Spanish omelet with potatoes and onions

Flat bread with dry-hanged tomato

MAIN COURSE

Fideuà (noodle paella) with clam

DESSERTS

Assorted **homemade pies**

COFFEES

WINES 250ml of wine for person

WHITE: Nekeas Chardonnay (D.O. NAVARRA)

RED: Nekeas Cepa por Cepa (D.O. NAVARRA)

mineral **WATER** **BREAD**

including during meal service

BUFFET 2...35 €

SNACKS

Shot of salmorejo soup with ham salt

Asian salad with spinach, avocado, wakame seaweed, carrots, cucumber, onions, sesame seeds, sunflower seed sprouts, soya sprouts and white miso sauce

Assorted croquettes

- shrimp with garlic - cheese - free-range chicken and Spanish ham

Traditional Spanish omelet with potatoes and onions

Andalusian style baby squid with kimchi mayonnaise

Shrimp skewers

Steamed **bouchot mussels**

Small **Spanish ham** sandwich with bread and tomatoes

Beef samosas

Vietnamese spring rolls with calamari and vegetables, with tsuyu sauce

MAIN COURSE

Seafood paella

DESSERTS

Assorted **homemade pies**

COFFEES

WINES 250ml of wine for person

WHITE: Nekeas Chardonnay (D.O. NAVARRA)

RED: Nekeas Cepa por Cepa (D.O. NAVARRA)

SODA or BIER mineral **WATER** **BREAD**

including during meal service