

COCKTAIL 2006 VAINILLA

SPRING - SUMMER

SNACKS

Vegetable and tuber crisps
Inflated rise
Parmesan fingers
Fried fish

FOR THE HEAT

Strawberry sangria
Daikiry frozen

THE SEA

Lightly pickled mussels
Octopus with a pepper and onion vinaigrette
Tempura of herb coated king prawns
Creamy hake and prawn croquettes
Red mullet in a curry sauce
Lobster and spiced mango

IBERIAN COLD CUT WITH TOMATO BREAD

Shavings of spanish ham
Iberian salami-spanish style
Iberian loin

“The Spanish Omelette of the XXI Century”

GAME, MEAT, FOIE-GRAS

Lamb with mustard
Quail's thighs in a soya sauce
Cous-cous with foie-gras
Chicken teriyaki
Hummus with rabbit ribs
Bikipizza of mushrooms with mozzarella and truffle oil
Tartlets of brie cheese and mango
Asparagus tempura with ali-oli
Small bite of melon with mint grapefruit
Tomate and mozzarella with basil

TINY CRAZY THINGS OF CASINO