



### MENU 1

#### **STARTERS TO SHARE**

Cantabrian "00" anchovy on caramelized croissant bread Crunchy pork rind ensaladilla with manzanilla mayonnaise Cod croquettes on smoked tomato cream with mint crisp

#### MAIN COURSE (CHOOSE ONE)

Grilled sea bass loin with sautéed rice noodles, piquillo pepper, and king prawn

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Braised Iberian pork cheek with roasted sweet potato parmentier and sesame seeds

#### **DESSERT**

White chocolate brownie with red berry crumble and hazelnut ice cream

#### **CELLAR SELECTION**

Beers, Fino and Oloroso Sherries, Soft Drinks, White Wine (D.O. Rueda), Red Wine (D.O. Rioja), Cava, Coffee and Tea

#### Vincci Molviedro 4\*

Plaza Molviedro, 4, 41001 - Sevilla





### MENU 2

#### STARTERS TO SHARE

Hand-sliced Iberian Ham D.O. certified, Crunchy Pork Rind Potato Salad with manzanilla sherry mayonnaise Cod Croquettes on smoked tomato cream with crisp mint Salmon Taco with sautéed red cabbage, Japanese mayo, and crispy Tabasco onions

#### MAIN COURSE (CHOOSE ONE)

Grilled Iberian Pork "Lagarto" with creamy cheese purée and Japanese chimichurri

Confit Cod on sun-dried tomato and basil hummus

#### **DESSERT**

Orange & Cinnamon-Infused Briocheserved warm with chocolate ice cream

#### **CELLAR SELECTION**

Beers, Fino and Oloroso Sherries, Soft Drinks, White Wine (D.O. Rueda), Red Wine (D.O. Rioja), Cava, Coffee and Tea

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### MENU 3

#### STARTERS TO SHARE

Hand-sliced Iberian Ham D.O. certified,
Selected Cheese Boardwith dried fruits and grissini
Crunchy Pork Rind Potato Salad with manzanilla sherry mayonnaise
Cod Croquettes on smoked tomato cream with crisp mint
Duck Foie Gras in Pedro Ximénez with truffle sponge cake and boletus jam

#### MAIN COURSE (CHOOSE ONE)

Grilled Beef Tenderloin with crispy venere rice and marinated shiitake mushrooms

Almadraba Bluefin Tuna Tatakiin a furikake crust, sautéed jasmine rice, and miso-honey emulsion

DESSERT

Warm Cookie on pistachio cream with vanilla custard-style ice cream

#### **CELLAR SELECTION**

Beers, Fino and Oloroso Sherries, Soft Drinks, White Wine (D.O. Rueda), Red Wine (D.O. Rioja), Cava, Coffee and Tea

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## Your Christmas as if it were ours. MENU COCKTAIL 1

(Minimum 25 people)

#### **Cold appetizers:**

Garlic prawn salad served in a spoon, Salted almond hummus, Mini pastrami salad with Parmesan and vinaigrette, Marinated pork belly nigiri, Tuna belly taco with pico de gallo, Cuttlefish tartare with citrus mayonnaise, Sweet corn cream with feta cheese

#### Hot appetizers:

Truffled wild mushroom risotto Sweet and sour chicken wok Iberian pork skewer with green mojo sauce Cod rock in squid ink batter Beef gyozas with oyster sauce Traditional stew croquettes King prawns in sherry casserole

#### **Desserts**

Pineapple, tequila and lime, Coffee cream with white chocolate. Brownie bites with dulce de leche

#### **CELLAR SELECTION**

Beers, Fino and Oloroso Sherries, Soft Drinks, White Wine (D.O. Rueda), Red Wine (D.O. Rioja), Cava







## Your Christmas as if it were ours. MENU COCKTAIL 2

(Minimum 25 people)

#### **Cold appetizers:**

Garlic prawn salad served in a spoon Tuna sam (lettuce wrap) Marinated pork belly nigiri Iberian pork tartare with soy, nuts, and cured egg yolk Salmon tataki with sesame and guacamole Tuna belly taco with pico de gallo Smoked cod blimi with squid ink and spiced tomato Strawberry salmorejo with Iberian crumble Smoked vichyssoise with extra virgin olive oil

#### Hot appetizers:

Mini prawn brioche with kimchi Salt cod croquettes Beef gyozas with oyster sauce Falafel with yogurt cream Truffled wild mushroom risotto Mini chicken pastela

#### **Desserts**

Pineapple, tequila and lime, Coffee cream with white chocolate, Brownie bites with dulce de leche

Carrot cake

#### **CELLAR SELECTION**

Beers, Fino and Oloroso Sherries, Soft Drinks, White Wine (D.O. Rueda), Red Wine (D.O. Rioja), Cava









#### **INFORMATION**

Prices are per person, VAT (10%) included, and valid unless a typographical error occurs.

The final number of guests must be confirmed 5 days prior to the event. This will be the minimum number used for billing purposes.

Same menu required for the entire group, except in cases of allergies or intolerances.

All raw seafood products served at this establishment comply with Anisakis prevention regulations.

Minimum number of guests: 10 people for set menus, 25 people for cocktail menus.

#### **BOOKING CONDITIONS**

A deposit of 25% of the estimated total cost is required to guarantee the reservation.

The final number of guests must be confirmed 5 days before the event.

The remaining balance must be paid by credit card, bank transfer, or in cash (maximum €999 in cash) upon completion of the service.

To make a reservation, please contact: **(** +34 955 125 301 № restaurante.despensa@vinccihoteles.com

Bank Details: Hotel Vincci Molviedro (Vincci Hoteles S.A.)

IBAN: ES72 2100 5836 3813 0026 9300

**SWIFT: CAIXESBBXXX** 

Please make sure to include your name, event date, ID or tax number (DNI/CIF), and total number of guests when making the transfer.

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