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WELCOME COCKTAILS

MENUS TO BE CHOSEN

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EVENTS

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MINIMUM PRICE OF MENUS FOR LUNCH/DINNER:	45 €
MINIMUM PRICE FOR COCKTAIL MENUS (Maximum duration 1 hour)	20 €
MINIMUM NUMBER OF PEOPLE	
<ul style="list-style-type: none"> • For cocktail: 25 Pax • For the Spanish cocktail it is mandatory to have booked lunch or dinner. 	



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COFFEE MONTMALÚS

- Mini croissants
- Mini chocolate Neapolitan
- Muffin, snecken
- Coffee, milk, tea and still mineral water

11 €

COFFEE CUBILL

- Mini croissants
- Mini chocolate neapolitan
- Muffin
- Snecken
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

14€

COFFEE PESSONS

- Mini smoked salmon and cheese sandwich
- Mini cucumber, cream cheese, tomato and basil sandwich
- Mini Iberian ham croissant
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

18 €

COFFEE TRISTAINA

- Mini croissants, mini chocolate Neapolitan, muffin, snecken
- Mini smoked salmon and cheese sandwich, mini cucumber, tomato and basil cream cheese
- Sandwich, mini Iberian ham croissant
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

23,50 €



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COFFEE COMAPEDROSA

28 €

- Mini Croissants, mini chocolate Neapolitan, muffin, snecken
- Mini smoked salmon and cheese sandwich, mini Iberian ham and truffle sandwich,
- Mini mortadella, rocket and Parmesan sandwich.
- Seasonal fruit skewers
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

COFFEE HEALTHY

24 €

- Mini Croissants and whole pastries
- Natural vegetable yogurt
- 4 types of cereals (one of them will be granola) and 2 varieties of dried fruits
- Seasonal fruit skewers
- Vegetable honey and maple syrup
- Vegan cucumber, beetroot, chickpea hummus and toasted sesame sandwich
- Coffee, milk, vegetable milk, tea and still mineral water
- Juices: fresh orange

EXTRAS FOR COFFEE BREAKS

Soft drinks	3,50 €
Pack Nespresso <i>1/2 day</i>	6,50 €
Full day Nespresso pack	12 €
Low press juice pack	9 €
Fresh orange juice	4,50 €



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BRUNCH SUSHI

40 €

Stands:

- Coffee, water and juices
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and serrano ham (5 varieties)
- Fruits
- Milk, yogurt
- Cereals and seeds
- Sushi stand
- Pastry stand and assorted breads, jams and butters
- Hot: Meat stew, baked fish, French fries, croquettes, bacon, sausages, meat patties, sautéed chicken with vegetables, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts

BRUNCH SMOKED

50 €

Stands:

- Coffee, water and juices
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and Iberian ham (5 varieties)
- Fruits
- Milk, yogurt
- Cereals and seeds
- Pastry stands and assorted breads, jams and butters
- Smoked salmon and cod, and their garnishes
- Cooked prawns
- Hot: Beef stew with porcini sauce, baked potatoes, French fries, bacon, sausages, sautéed chicken with vegetables, potato omelette, croquettes, fish stew, BBQ pork ribs, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts

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BRUNCH LUXURY

Stands:

- Coffee, water and juice
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and Iberian ham (5 varieties)
- Fruit
- Milk, yogurt
- Cereals and seeds
- Pastry stand and assorted breads, jams and butters
- Smoked salmon and cod, and their garnishes
- Cold seafood stand: crab mouths, prawns, mussels, razor clams
- Hot: Beef stew with porcini sauce, baked potatoes, French fries, bacon, sausages, sautéed chicken with vegetables, potato omelette, croquettes, grilled fish fillet with Bilbao sauce, Iberian sirloin tips sautéed with Pedro Ximenez, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts

60 €

BRUNCH EXTRAS

You can add any of the following extras to the above menus:

Vegan protein (Heura) Included free of charge, upon request	
Beyond meat Vegan Protein	2 € / Pax
Cooked prawns	4,50 € / Pax
Cooked lobster	45 € / Pax
Smoked salmon and/or cod	12 € / Pax
Oysters Gillardeau No. 3.	6 € Un. 36 € / Pax
Poke Bowl stand - €8/person	8 € / Pax
Eggs Benedictine stand: (one person will be assembling them)	8 € / Pax



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COCKTAIL ONLY GLASS OF CAVA

- Cava: Castell d'or Imperial

9 €

COCKTAIL DRINK ONLY

- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

12 €

SPANISH COCKTAIL

- Vegetable Chips
- Seasoned olives
- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

18 €

PERAFITA COCKTAIL

- Vegetable Chips
- Seasoned olives
- Folgueroles toast with tomato and Iberian ham
- Stew croquette
- Angus Mini Burger, Raclette Cheese and Caramelized Onion
- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

22 €

MENUS TO BE DESIGNED BY THE CUSTOMER

APPETIZERS

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COLD SNACKS (1.3 pieces per pax)		HOT SNACKS (1.3 pieces per pax)	
Cassava chips with smoked salt	2,75 €	Stewed croquettes	3,75 €
Aubergine chips with cane syrup	3,75 €	Squid	5,50 €
Shot of Gazpacho	4 €	Onglet skewer with garden vegetables	6,50 €
Shot of vichyssoise, wild asparagus and trout roe	5,40 €	Free-range chicken and prawns from Sant Carles skewer	7,50 €
Black and white cheese truffles	3 €	Skewers of beef tenderloin and glazed onions	9 €
Mini smoked salmon sandwich	5 €	Mini stew and foie cannelloni with porcini bechamel sauce and truffle	9,50 €
Toast with Llonganissa d'Organyà	4,55 €	Mini Angus Burger, raclette cheese and caramelized onion	7,50 €
Coca de Folgueroles with tomato and Iberian ham	6 €	Joël Robuchon prawns	8 €
Brioche toast and foie micuit, port wine jelly and shredded egg	6,50 €	Spoon with roll of sole, shrimp and beurre blanc	9,50 €

MENUS TO BE DESIGNED BY THE CUSTOMER

MAIN COURSES

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FIRST COURSES		MAIN COURSES	
Cold tomato and watermelon soup with scampi and celery-lime sorbet	13 €	Monkfish and prawns, lingot of cachelos and chopped ñora and scallops	34 €
Spiced duck cannelloni, foie poêlé, fuji apple	14,50 €	Grilled sea bass, Provençal orchard and aroma of rosemary	32 €
Terrine of king crab and prawns, avocado and egg at low temperature	20,50 €	Cantabrian hake with chlorophyll from peas, cockles and free-range egg	29 €
Lobster on Barbastro tomato tartare, EVOO pearls and citrus cream	34 €	Turbot with tomato reduction and soft chillies	30 €
Sea bass tiradito, citrus fruits and orchard pickles Km 0	21 €	Lobster, leek emulsion, vegetables and hints of citrus	38 €
Cream of scampi, fennel cake and sea urchin yolk	20 €	Beef sirloin, tuber biscuit, onion confit and marrow juice	35 €
Prawn cannelloni on a background of smoked yogurt, fresh herbs and crunchy crustaceans	29 €	Beef tenderloin, wheat risotto, mushrooms and roasted tomatoes with sage reduction	30 €
Grilled scallops on rice maki, soy emulsion and baby sprout and seaweed salad	26 €	Young lamb confit with peppers and glazed aubergines	36 €
		Crispy young pig, pumpkin millefeuille, apple and sweet wine sauce	34 €

MENUS TO BE DESIGNED BY THE CUSTOMER

DESSERTS

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DESSERTS	
Chocolate soufflé with passion fruit ice cream	8 €
Tartare Sara with Belgian chocolate ice cream	8 €
Tart with raspberry millefeuille and Chantilly cream	8 €
Tarte tatin with bourbon vanilla ice cream	8 €
Chocolate cake, vanilla essence and macadamia with English cream and freeze-dried raspberry	8€



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FINGERS FOOD

SNACKS OR LUNCH/DINNER

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MADRIU FINGER FOOD MENU

- Yuca Chips with smoked salt
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Free-range chicken and Sant Carles prawns skewer
- Mini Angus Burger, raclette cheese and caramelized onion

28 € + Drinks

JUCLÀ FINGER FOOD MENU

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe - €5.40
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini Angus Burger, raclette cheese and caramelized onion
- Squid
- Black and white cheese truffles

39 € + Drinks

RIALB FINGER FOOD MENU

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini angus burger with raclette cheese and caramelized onion
- Squid
- Black and white cheese truffles
- Macaroons
- Chocolate cake, vanilla essence and macadamia

45 € + Drinks



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MENÚ FINGER FOOD MANEGOR

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe - €5.40
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini Angus Burger, raclette cheese and caramelized onion
- Squid
- Free-range chicken and Sant Carles prawns skewer
- Black and white cheese truffles
- Chocolate cake, vanilla essence and macadamia
- Tarte tatin with Bourbon vanilla
- Assortment of mignardices

65 € + Drinks

CLOSED CURRENT HOTELS MENU

LA FONCLETTE RESTAURANT

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PAYÉS MENU

Green salad

Selection of Catalan sausages

Fondue in country bread: cheese filling
accompanied with gherkins,
pickled chives and Iberian ham.

Crema catalana

30 € + Pack Drinks

BOURGUIGNON MENU

Red salad

Selection of Catalan sausages

Meat fondue: Magret, onglet, chicken, sausage,
sirloin, accompanied by chimichurri sauce, aioli and tartar

Mel i mató with walnuts or baked apple crumble

30 € + Pack Drinks

CLOSED CURRENT HOTELS MENU

LA FONCLETTE RESTAURANT

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FONCLETTE MENU

Salad to taste

Selection of Catalan sausages

Fondue in round country bread:
cheese filling accompanied with gherkins,
pickled chives and Iberian ham.

Toblerone or dark chocolate fondue
accompanied by strawberries, banana,
apple and marshmallows

35 € + Pack. Drinks



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VEGAN MENU

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SIMPLE VEGAN MENU

30 € + Pack. Drinks

Braised zucchini carpaccio, pine nuts, tofu cubes and pesto
Heura strips (vegan product) sautéed with sanfaina
with thyme, accompanied by truffled vegetable margarine béarnaise
Sorbet or sautéed red fruits with its sorbet

VEGAN MENU TO SHARE

40 € + Pack. Drinks

Vegetable wok with Tofu and sesame oil
Beyond Burger with Mollete bread, hazelnut emulsion,
rocket, bull egg tomato and red onion.
Vegan panacotta with red fruits and Andorran jam

VEGAN MENU TO SHARE

43 € + Pack. Drinks

Appetizers to share (1 portion for 5 people)
Patatas Bravas Barcelona with their vegan oil
Cristal bread with tomato and EVOO
Heura (vegan product) meatballs with smoked oil and basil
Kale salad with red quinoa, hazelnuts, edamame and red miso vinaigrette
Heura curry with wild rice
Vegan Tiramisu



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BEVERAGE PACKAGES

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SOFT DRINK PACKAGE

Water or soft drink (1 unit per person)

3 €

BASIC BEVERAGE PACKAGE

Water 70 cl (to be shared by every 3 people)

+ Drink (wine or beer, 1 unit per person)

White: Aura, Rueda

Rosé: Celia, Jumilla

Red: D12 (12 months barrel), Rioja

Cava: Castell d'or Imperial

Beer: Estrella / Heineken

10 €

BEVERAGE PACKAGE 1

White: Zoe, Rias Baixas

Rosé: Muga, Rioja

Red: Valdehermoso, Ribera Duero

Cava: Castell Roig Brut Nature

Beer: Estrella / Heineken

14 €

BEVERAGE PACKAGE 2

White: Viña Esmeralda, Penedès

Rosé: Muga, Rioja

Red: López Cristóbal, Ribera del Duero

Cava: Castell Roig Brut Nature

Beer: Estrella / Heineken

24 €

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<p>BEVERAGE PACKAGE 3 White: Palacio Menade, Rueda Rosé: Muga, Rioja Red: Ramón Bilbao, Rioja Cava: Castell Roig Brut Nature Beer: Estrella / Heineken</p>	<p>35 €</p>
<p>BEVERAGE PACKAGE 4 White: José Pariente, Rueda Rosé: Can Sumoi, Penedès Red: Lan Reserva, Rioja Cava: Castell Roig Brut Nature Beer: Estrella / Heineken</p>	<p>60 €</p>
<p>BEVERAGE PACKAGE ISOTÓNICAS Red Bull 226ERS</p>	<p>9 €</p>
<p>ADDITIONAL CHARGES</p>	
<p>Free bar (Minimum 2 hours)</p>	<p>28 €</p>
<p>Extra hour of open bar</p>	<p>11 €</p>
<p>Detox juices</p>	<p>7 € (1 unit per person)</p>



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CAKES AND OTHER EXTRAS

Presentation cake (only 1 part is actual cake, the rest is fake)

Ask for price

Wedding Cake (100 % actual cake)

Ask for price

Other celebrations cake

Ask for price



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MAIL

booking@plazandorra.com

PHONE

+376871388

WEB

www.hotelskiplazaandorra.com