

Celebration Menu 1

Starters for sharing

Spanish Iberian ham and selection of our finest cheeses

Tomato salad with different kinds of tuna and anchovies, capers and pinenut dressing

Crunchy cod fritter with "all-i-oli"

Main course to choose from:

Noodle paella with monkfish

"Arroz del Senyoret": Seafood paella with squid and shelling prawns

"Paella Valenciana" with chicken, duck, rabbit and snails

Dessert to choose from:

Fruit salad with mint accompanied with citric sorbet

Chocolate coulant with citric sorbet

Tridente Selection of Beverages

White wine, Red wine, Cava to toast, Mineral Water, Beer, Soft-drinks and Coffee

Price: 39 € per person

The chosen menu will have the same composition for all the dinner guests

Cocktail appetizers optional: 6€ per person

Standard brand drinks after the event: 6€ per drink

Prices VAT included

Celebration Menu 2

Starters to share

Salmon salad with lamb's lettuce, quail eggs, dried tomato and duck ham

Medallion of foie with fruit berries and sesame

Grilled cuttlefish on creamy potato and garlic vinaigrette

Lemon sorbet with cava

Main course to choose from:

Noodle paella with monkfish

Seafood paella with Norway lobster and king prawn

"Paella Valenciana" with chicken, duck, rabbit and snails

Duck confit with crepes of pear and fruit berry sauce

"Suquet de peix" with clams and asparagus

Dessert to choose from:

Fruit salad with mint accompanied with citric sorbet

Chocolate coulant with citric sorbet

Tridente Selection of Beverages

White wine, Red wine, Cava to toast, Mineral Water, Beer, Soft-drinks and Coffee

Price: 44 € per person

The menu chosen will have the same composition for all the dinner guests

Cocktail appetizers optional: 6€ per person

Standard brand drinks after the event: 6€ per drink

Prices VAT included

Celebration Menu 3

Starters for sharing

Spanish Iberian ham and selection of our finest cheeses

“Escalibada” grilled vegetables with smoked eggplant tartar and anchovies vinaigrette

“Fritura del Mar”: monkfish, dogfish, squid, King prawn and cuttlefish

Red berry sorbet with cava

Main course to choose from:

Noodle paella with monkfish

Seafood paella with Norway lobster, king prawn and langoustine

“Paella Valenciana” with chicken, duck, rabbit and snails

Braised veal cheeks with mushroom sauce

Cod with “all-i-pebre” of prawns and clams

Dessert to choose from:

Cold pineapple soup with coconut ice cream

Chocolate coulant with citric sorbet

Tridente Selection of Beverages

White wine, Red wine, Cava to toast, Mineral Water, Beer, Soft-drinks and Coffee

Price: 47 € per person

The menu chosen will have the same composition for all the dinner guests

Cocktail appetizers optional: 6€ per person

Standard brand drinks after the event: 6€ per drink

Prices VAT included



CELEBRATION

KIDS MENU

2017

Celebration Kids Menu

1

Starters

Fish fingers with Caesar sauce

Nuggets and marinated chicken wings

Main Course

*San Jacobo scallop with ham and cheese
with salad and chips*

Dessert

Mini-gofre with Ice-Cream and chocolate syrup

*Mineral Water, Soft-drinks, Juices and
Kids Cava to toast*

Price per kid: 25 €

Celebration Kids Menu

2

Starters

Ham and Cheese

*Chicken fingers and Croquettes
with barbecue sauce*

Main Course

Kids burger with salad and chips

Dessert

Mini-gofre with Ice-Cream and chocolate syrup

*Mineral Water, Soft-drinks, Juices and
Kids Cava to toast*

Precio per kid: 27 €

Celebration Kids Menu

3

Starters

Ham and cheese

Squid and cuttlefish Andalusian style

Main Course

Paella with boning chicken

Dessert

Mini-gofre with Ice-Cream and chocolate syrup

*Mineral Water, Soft-drinks, Juices and
Kids Cava to toast*

Precio per kid: 29 €

The chosen menú will have the same composition
for all the kids.

Kids Menu is served for children up to 12

Prices VAT included