

MICE MENU 1

Crustless Bread with Tomato Sauce and Ali Oli

Warm Prawn Salad with Mangoes and Balsamic Vinaigrette

Fresh Cod Au Gratin with Ali Oli over Vegetable Ratatouille

Tiger nut sorbet from Valencia

Grilled Iberian Pork with Red Wine reduction sauce accompanied by Potato Pie

Pannacota in Red Fruit Soup

WINERY

Mineral Waters

Verdejo Verdeo White Wine, D.O. Rueda

Beronia Crianza Red Wine, D.O. Rioja

Coffees and Infusions

PRICE: 50€/pax (tax incl.)



Hotel Cap Negret 4*

MICE MENU 2

Pumpkin Cream (individual)
Salmon Ceviche Mexican Style (individual)

Centrepieces (to be shared by 4 people)
Iberian ham board with bread and grated tomato
Thai prawn in panko batter and Sweet Chili sauce

Mojito Sorbet

Black Angus Entrecote with Potato Cake
(Roquefor sauces or pepper sauces on the side)

Homemade Red Fruit Cheesecake

WINERY

Mineral water

Miracle White Wine, D.O. Valencia

Red Crianza Wine Cepa Gavián, D.O. Ribera del Duero

Coffees and Infusions

PRICE: 55€/pax (tax incl.)



Hotel Cap Negret 4*

MICE MENU 3

TERRAZA POOL COCKTAIL

Spoonful of Foie Mi Cuit with Ginger Gelee
Tandoori Chicken Brochette
Fish Ceviche Mexican Style
Crispy Prawn Tails

COCKTAIL CELLAR

Mineral waters
Soft Drinks
Beers
Wines and Cava

MENU RESTAURANTE

Centrepieces (to be shared by 4 people)
Assorted Rustic Croquettes
Escalivada with Smoked Cod with EVOO
Slate of Recebo Iberian Ham and Bread with Tomato

Rosemary Lemon Sorbet

Low-Temperature Roast Suckling Pig on Creamy Cauliflower

Chocolate Ganache with Hazelnut Crumble

WINERY

Mineral Waters
Verdejo White Wine Jose Pariente, D.O. Rueda
Red Crianza Wine Ramón Bilbao, D.O. Rioja
Coffees and Infusions

PRICE: 60€/pax (tax incl.)



Hotel Cap Negret 4*

MICE MENU 4

TERRAZA POOL COCKTAIL

Iberian cured ham
Cheeses from San Antonio de Callosa
Aspencat tin with cod crumbs and AOVE (olive oil)
Rice with Iberian pork and Baby Broad Beans

COCKTAIL CELLAR

Mineral waters
Soft Drinks
Beers
Wines and Cava

MENU RESTAURANTE

Centrepieces (to be shared by 4 people)
Seasonal Salad with Salted Fish
Seafood clams with a spicy touch
Sautéed artichokes with garlic and Denia prawns

Tiger nut sorbet

Beef Entrecote at Café Paris with Potato Gratin

Homemade pumpkin fritters dipped in Valor Hot Chocolate

WINERY

Mineral Waters
White wine Chardonnay Enrique Mendoza, D.O. Alicante
Red wine Crianza Casa Agrícola, D.O. Alicante
Coffees and Infusions

PRICE: 65€/pax (tax incl.)



Hotel Cap Negret 4*