



AGH

Menu

ARRECIFE GRAN HOTEL & SPA

ESPAÑA (+34) 928 800 000
EVENTOS@ARRECIFEHOTELES.COM
WWW.AGHOTELSPA.COM



APPETIZER

Foie Royale on brioche with a balsamic onion glaze, bresaola, and ground pistachio.



STARTER

Warm leek and coconut cream, served with steamed prawns, marinated salmon, Thai mango puree, and tangy herbs.



FISH

Oven-baked sea bass on beetroot gnocchi, sautéed with spinach, toasted cauliflower puree, and a velvety beurre blanc with smoked herring roe and herbal notes.



SORBET

Mint, lime, and honey



MEAT

Grilled Iberian pork tenderloin, potato and bacon mille-feuille, caramelized onion, and rich bourguignonne-style jus.



DESSERT

Creamy chocolate cake, salted caramel ice cream, crispy cocoa shards, and mixed nuts.



DRINKS

*Pampano (D.O. Rueda)
Arnegui Crianza (D.O. Rioja)
Water, soda, and beer*

60€

65€

With one drink at the party

Afterparty at **LA BUENA VIDA**



AGH

Menu Vegetarian

ARRECIFE GRAN HOTEL & SPA

ESPAÑA (+34) 928 800 000
EVENTOS@ARRECIFEHOTELES.COM
WWW.AGHOTELSPA.COM



APPETIZER

Beetroot royale on brioche toast, goat cheese shavings, red berry coulis, and pistachios.



COCONUT AND LEEK

Warm leek and coconut cream, with pickled vegetables, Thai mango puree, and tangy herbs.



ZUCCHINI

Grilled zucchini on pumpkin seed sauce (pipián), green curry, and tender sprouts.



SORBET

Mint, lime, and honey



CAULIFLOWER

Oven-roasted cauliflower on almond and miso cream, caramelized onions, and roasted onion jus.



DESSERT

Creamy chocolate cake, salted caramel ice cream, crispy cocoa shards, and nuts.



DRINKS

*Pampano (D.O. Rueda)
Arnegui Crianza (D.O. Rioja)
Water, soda, and beer*

60€

65€

With one drink at the party

Afterparty at **La Buena Vida**