



Cocktails

Surprise your guests with a selection of hot and cold appetisers and sweets.

At lunch and dinner time, we recommend our Montgó Cocktail with a minimum of 10 items per person.

The prices stated are for a minimum of 30 people. If you have fewer than 30 guests, please contact us.



SH VILLA GADEA
RESORT + THALASSO

Altea

Cocktails

Welcome drink

Potato chips

Mediterranean focaccia

SH Selection Wine Cellar

Beer, soft drinks and mineral water

Duration: 15-20 minutes **RRP:** €9* / person

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Bernia Cocktail

Three cold appetisers

Three hot appetisers

SH Selection Wine Cellar

Beer, soft drinks and mineral water

Duration: 30 minutes **RRP:** €20* / person



*VAT included

Montgó Cocktail

Four cold appetisers

Four hot appetisers

Ibérico charcuterie and national cheese stand

Rice selection

Two sweet appetisers

SH Selection Wine Cellar

Beer, soft drinks and mineral water

Duration: 60 minutes **RRP:** €44* / person



*VAT included

Cold Appetisers

Cuttlefish with leek and cinnamon mayonnaise with dried tomatoes

Marinated salmon blini with dill sauce

Grilled octopus taco with piquillo pepper romesco sauce

Corvina ceviche, coconut milk and toasted corn

Tuna tartare with chipotle and fried corn

Salmon tiradito, ponzu and togarashi

Cod brandade, aioli and cauliflower couscous

Half-salted tuna, dried tomatoes and black olive mayonnaise

Prawn, caper vinaigrette and salmon roe

Oil flatbread with roasted pepper and mojama (salted tuna)

Omelette brochette and anchovy pickle brochette

Avocado mousse, sour apple and tobiko

Almond garlic soup with grapes and cockles

Glass bread, fresh cheese and smoked sardine

Marinated tuna with caramelised onion

Foie gras bonbon, spiced bread and pistachios

Ibérico ham and grissini breadsticks

Micuit of caramelised duck and dried apricots

Cantaloupe gazpacho with crispy Ibérico ham

Toast with pork loin, Emmental, and herb mayonnaise

Steak tartare, brioche bread and potato chips

Vietnamese chicken taco with sesame and lime

Portobello with pico de gallo and avocado

Bloody Mary shot with Lea & Perrins and celery

Beetroot hummus, Kalamata olives and crudités



*VAT included

Hot Appetisers

Red prawn croquette with American sauce
Cuttlefish mini burger and "picaeta" with tartar sauce
Creamy cod fritter and piquillo pepper aioli
Crunchy king prawn, wasabi mayonnaise and mango coulis
Octopus and creamy polenta with sobrasada (spiced pork paté)
Scallop with confit leek and powdered ham
Swordfish brochette, gherkin and citrus vinaigrette
Flatbread with Ibérico bacon and spiced apple
Oxtail croquette with creamy root vegetables
Mahon cheese toast with sobrasada and honey
Free-range chicken dumpling with soya and sesame
Beef meatball, red curry, coconut milk and basil
Iberian pork cheek, creamy cauliflower and crispy herbs
Ibérico ham croquettes and black olive mayonnaise
Steak sandwich on brioche
Dressed potatoes, Thai sauce and lime mayonnaise
Vegetable gyozas with teriyaki sauce and pickled ginger



VAT included

Hot Appetisers

Cured cheese, quince and walnuts

Crunchy artichoke, goat cheese and tomato jam

Capri focaccia with cherry tomatoes and mozzarella

Vegetable tempura with sweet and sour sauce

Mini gruyere quiche with smoked bacon

Chicken yakitori, coconut cream and yoghurt

“Titaina del Cabanyal” - pisto with dried tuna and pine nuts

Potato soufflé, egg and truffled mayonnaise

Free-range chicken tenders coated in panko breadcrumbs and
and sweet mustard sauce

Bao bun with Ibérico pork cheek and pickled cucumbers

Black pudding and pear samosa

Crispy Peking duck with hoisin sauce



VAT included

Sweet Appetisers

Fruit brochettes and mango coulis

Petits fours selection

Mini wafer baskets

Mini dots

Cheesecake selection

Tartlet selection (red berries, dark and white chocolate)

Cream Mille-Feuille with berries

Chocolate and orange truffles

Tiramisu

Creamy passion fruit truffle and coconut



VAT included

Themed Buffets (Extra)

Add a personal touch to your cocktail party with our themed extras:

- Tacos **RRP: €9* / person**
- Hot dogs **RRP: €9* / person**
- Pizzas **RRP: €9* / person**
- Cheese buffet **RRP: €11* / person**
 - National and international cheese selection.
 - Side dishes: nut and jam selection
 - Bread: glass bread, toasted country-style bread, grissini.
- Sushi station by KITSUME
(price varies by your choice of product and the number of guests)
- Rice tradition **RRP: €12* / person**



*VAT included