



Working Menus

If you would like to design your own menu, don't hesitate to contact our Sales Team.

Menus must be ordered in advance and must be the same for all guests.

In case of allergies or intolerances, kindly contact our Sales Department.



SH VILLA GADEA
RESORT + THALASSO

Altea

Working Menu

El Soio

Starter sharing platters

Trevélez ham board, glass bread and Altea pink tomato

Valenciano 'esgarraet' salad with peppers, cod and salted fish

Olive oil flatbread, cuttlefish mini burger and "picaeta" peanuts

Main dish (choose one)

Mediterranean sea bass,
creamy green curried peas and crunchy vegetables

Ibérico pork tenderloin,
truffled mushrooms and parmentier potato

Senyoret rice

Dessert (choose one)

Caramelised apple pastry with vanilla ice cream

Tiramisu

SH Selection Wine Cellar

Beer, soft drinks, mineral water

Tea and coffee

RRP: €45 / person



VAT included

Working Menu

La Olla

Individual starters (choose one)

Prawn tartare, coconut and almond garlic soup

Roast beef with mustard and crispy vegetables

Sharing platters

Trevélez ham and national cheese board

Sautéed langoustines with dried tomatoes and green garlic

Prawn croquettes with lime mayonnaise

Main dish (choose one)

Confit cod with piquillo peppers and green garlic

Veal cheek, celery root cream, and rosemary juice

Rice with duck, mushrooms and foie gras

Dessert (choose one)

Passion fruit cream, coconut and cinnamon foam

Nougat mousse

SH Selection Wine Cellar

Beer, soft drinks, mineral water

Tea and coffee

RRP: €55 / person



VAT included