



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 Menus

El Soio

Sharing platters

Trevélez ham board, glass bread, and Altea pink tomato
Valenciano 'esgarraet' salad with peppers, cod and salted fish
Mini cuttlefish burger, peanut sauce and sriracha

Main dishes (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

Drinks

SH Selection wine list
Beer, soft drinks, mineral water
Tea and coffee

RRP: €48 per person



VAT included

Working Menus

La Olla

Individual starters (choose one)

Prawn tartare, coconut and almond garlic soup

Beef carpaccio, yoghurt and mustard dressing with Parmesan

Sharing platters

Trevélez ham and national cheese board

Crispy pork belly with guacamole and lime

Garlic prawn croquettes with lime mayonnaise

Main dishes (choose one)

Confit cod with piquillo peppers and green garlic

Veal cheek, celeriac purée and rosemary jus

Rice with duck, mushrooms and foie gras

Dessert (choose one)

Passion fruit cream, coconut and cinnamon foam

San Marco cream sponge cake

Drinks

SH Selection wine list

Beer, soft drinks, mineral water

Tea and coffee

RRP: €60 per person



VAT included