



**Toboso**apar-turis

*Menus for Banquets*  
*2010*

*Our menus:*

*All our menus are prepared with first quality ingredients and fresh products.*

*We offer a variety of menus from 41 €, all services included.*

*All menus include red wine, white wine, soft drinks, mineral water, beer and bread.*

*The Hotel:*

*3 key holiday apartments with sea view, situated next to the beach El Salón, beside the Balcón de Europa. We have a dining room for 85 people and a large terrace for 150 people.*

*Other services:*

*Remember that these menus can be modified just as you like. Please ask for your non-binding quotation if you wish to change a course, dessert, etc. Try our exotic meats: Sirloin steak of Gazelle, zebra, pheasant or bison.*

*Please note that we offer also menus for children, special music, shows, loudspeakers, etc.*

*We offer you hotel rooms at a special price.*

*Form of payment:*

*We usually charge 50% at the confirmation of the banquet, and the rest on the day of celebration.*

## Menu 1

*Soup of fresh fish caught at the Beach Playa del Salón*

-o O o-

*Fillets of pork sirloin steak served with Mozarabic sauce  
and accompanied by potato slices seasoned with spices, olive  
oil and puff pastry with onion.*

-o O o-

*Cream caramel with cream*

*Price: 41 €*

## Menu 2

*Vegetable casserole with strips of poulard*

-o O o-

*Salmon supreme with pink pepper from Madagascar  
Accompanied by potato balls and sweet rice with green  
thyme*

-o O o-

*Tulip shaped ice-cream with brandy cherries*

*Price: 42 €*

### Menu 3

*Assorted hors d' oeuvres (ham, prawns, pate, asparagus, etc.)*

-o O o-

*Sole turban with a sauce of Champagne, served with  
steamed potatoes and saffron rice.*

-o O o-

*Pears in red wine with cinnamon perfume*

*Price: 45 €*

## Menu 4

*Prawns cocktail*

-o O o-

*Galician veal entrecote with a sauce of mushrooms  
accompanied by onion rings rolled in breadcrumbs and  
potatoes with a sauce of garlic and oil.*

-o O o-

*Tiramisu Mascarpone*

*Price: 45 €*

## *Menu 5*

*Tropical cocktail*

-o O o-

*Loin of veal with Bordelesa sauce accompanied by  
Broccoli bunches and dollar potatoes*

-o O o-

*Dessert Toboso*

*Price: 45 €*

## Menu 6

*Tropical salad with prawns, dressed with vinaigrette of black olives*

-o O o-

*Pastoral styled lamb leg served with roasted potatoes, aromatised with oregano, accompanied by tender vegetables.*

-o O o-

*Wedding cake*

*Price: 49 €*

## Menu 7

*Prawn Cocktail with Carlos I- perfume*

-o O o-

*Guyón (fillet of sole cooked in breadcrumbs) served with a tartar sauce with basil essence*

-o O o-

*Cava Sorbet*

-o O o-

*Puff pastry with very dark pork sirloin steak accompanied by delights from Elche and fried potatoes.*

-o O o-

*Wedding cake*

*Price: 56 €*

## Menu 8

*Crepes Marco Polo stuffed with ham and grated cheese,  
served with parmesan béchamel*

-o O o-

*Snapper fish sailor style accompanied by potato balls and  
green beans*

-o O o-

*Cava sorbet*

-o O o-

*Galician veal sirloin steak with green pepper  
Leek and broccoli cake with potatoes*

-o O o-

*Wedding cake*

*Price: 65 €*

## Menu 9

*Vegetable cream prepared with fresh greens from Nerja*

-o O o-

*Saffron cod*

*Accompanied by cooked potatoes and tender vegetables,  
dressed with olive oil tears.*

-o O o-

*Tropical fruit sorbet*

-o O o-

*Maigret of Duck with orange  
Apple puree and cake of wild rice*

-o O o-

*Wedding cake*

*Price: 67 €*

## Special Buffet

### Cold starters:

*Malaga style salad*  
*Noodle salad*  
*Russian salad*  
*Pipirrana salad with shrimps*

### Hot starters:

*Vegetable soup*  
*Paella*  
*Chicken croquettes*  
*Spanish potato omelette*

### Fish

*Salmon served with caper sauce*  
*Hurta a la roteña*  
*Rosefish supreme with fine herbs*

### Meat

*Loin of pork in its gravy*  
*Spanish style chicken*  
*Veal a la jardinière*

### Desserts

*Tiramisu*  
*Rice pudding*  
*Seasonal fruit*

*Fish and meat are served with garnishing (potatoes and vegetables)*

*Price: 45 €*

## *Welcome Cocktail 1*

### *Chef's delights:*

*"Nevaditos"*

*Cheese from La Mancha*

*Pâté*

### *Assorted fried snacks:*

*Mini croquettes*

*Sausages*

*Fried onion rings*

*Hake sticks*

*Chicken nuggets*

### *Drinks:*

*Beer and soft drinks*

*Tinto de verano*

*White and red wines*

*Cava*

*Price: 19 €*

## *Welcome Cocktail 2*

### *Chef's delights:*

*Salmon*  
*Red caviar*  
*Cheese from La Mancha*  
*Smoked cod*

### *Assorted fried snacks:*

*Mini croquettes*  
*Sausages*  
*Shrimps rolled in breadcrumbs*  
*Cod fritters*

### *Drinks:*

*Beer and soft drinks*  
*Tinto de verano*  
*White and red wines*  
*Cava*

*Price: 23 €*

## *Welcome Cocktail 3*

### *Chef's delights:*

*Salmon*

*Serrano Ham*

*Cheese from La Mancha*

*Pâté*

*"Nevaditos"*

### *Assorted fried snacks:*

*Mini croquettes*

*Sausages*

*Cod fritters*

*Spicy chorizo*

### *Drinks:*

*Beer and soft drinks*

*Tinto de verano*

*White and red wines*

*Cava*

*Price: 23 €*

*1<sup>st</sup> Option “Varied Canapés”*

*160 units at 143€ (VAT and service included). Drinks not included*

*Duck mousse with spices*

*-o O o-*

*Herbs*

*-o O o-*

*Chorizo with spices*

*-o O o-*

*Caviar with greens*

*-o O o-*

*Tomato with goat's cheese*

*-o O o-*

*Ratatouille with pistachio*

*-o O o-*

*Smoked salmon*

*-o O o-*

*Salmon mousse with dill*

*2<sup>nd</sup> Option “Varied Canapés Prestige”*

*192 units at 262€ (VAT and service included). Drinks not included*

*Smoked salmon*

*-o O o-*

*Foie-gras with prickly*

*-o O o-*

*Fish and prawn mousse*

*-o O o-*

*Duck magret*

*-o O o-*

*Cheese with trout roe*

*-o O o-*

*Crystallized tomato with cubes of feta cheese*

*3<sup>rd</sup> Option “Varied Canapés Sushi”*

*60 units at 82€ (VAT and service included). Drinks not included*

*Cucumber makis*

*-o O o-*

*Salmon makis*

*-o O o-*

*Salmon nigiris*

*-o O o-*

*Prawn nigiris*

*-o O o-*

*Avocado and surimi California*

*-o O o-*

*Salmon and cucumber California*