origen

BY JUAN MARIA DOMINGUEZ

BUFFET 1

5 Cold Appetizers
(Including platters)
5 Hot Appetizers
2 Desserts

35€/per person

BUFFET 2

7 Cold Appetizers
(Including platters)
7 Hot Appetizers
2 Desserts

45€/per person

BUFFET 3

8 Cold Appetizers
(Including platters)
8 tapas calientes
1 Hot Appetizers
3 Desserts

55€/per person

Water, Soft Drinks, Beer, Rioja D.O. Red Wine, Rueda D.O. White Wine

Self-service buffet.

Cocktail service option (1 hour 30 minutes) + €5 per person. Please inquire about allergens and food intolerances. 10% VAT included.

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COLD APPETIZERS

Small glass of coconut ajoblanco with grapes *
Small glass of salmorejo with ham salt
Mozzarella and tomato skewer with pesto *
Hummus tartlet with paprika *
Caramelized onion tartlet with goat cheese *
Mini Idiazabal cheese cone with quince paste *
Mini arugula wraps with cream cheese and walnuts *
Anchovy gildas
Tartlet with roasted peppers and smoked meats
Mini crab cone with roe
Mini smoked trout blinis with sprouts
Mini ham and tomato navettes
Salmon ciabatta with pickled vegetable mayonnaise
Smoked salmon and olive skewer
Omelet with duck ham
Steak tartare and fried plantain
Caramelized foie gras with beet gel

<u>Cheese Platters (1 per 5 guests):</u>
Idiazabal cheese and fried almonds *
Iberian cured meats with regañás
Ham with crispy bread
Cecina with grissini
Smoked and homemade pickled items

*vegetarian options

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HOT APPETIZERS

Small cup of pumpkin and coconut soup*
Small cup of zucchini soup with croutons*
Mushroom tartlet au gratin*
Mushroom croquettes*
Red lentil kofta*
Tempura vegetable skewers*
Potato mille-feuille with truffle mayonnaise*
Chickpea casserole with vegetables and tofu*
Ratatouille tartlet with quail egg*
Beef tartlet with cheddar cheese
Tempura shrimp skewer
Ham croquettes
Tiger mussel bites
Fried fish cone
Creamy fried egg with ham
Sobrasada and honey pouches
Fried chicken and vegetable gyoza
Teriyaki chicken and sesame skewer
Pulled pork brioche
Mini burger with kimchi mayo
Meatball casserole
Lean beef casserole with tomato
Sea bass casserole with potatoes

* vegetarian options

RICE DISHES**

Creamy rice with Iberian pork and mushrooms
Señoret-style rice with cuttlefish and jumbo shrimp
Seasonal vegetable risotto (vegetarian)

** *€5 supplement per person*

DESSERTS
(Suitable for vegetarians)

Assorted mini macarons
Fruit skewers
Rocher truffle cake
Mini Berlinas
Mini Mango-Passion Fruit Absolute
Cream cheese tartlet