

Menu Buffet

BUFFET 1



Garden medley
(lettuce, onion, cucumber, olives, tomato,
carrots and green peppers)

Tray with Iberian specialties

Tasting of domestic cheeses

Murcian *mojete* (traditional salad made with tuna, egg,
tomatoes, black olives and olive oil)

Tricolor pasta salad with Thousand Island dressing

Marinated salmon over bed of julienne lettuce

Creamed leeks with diced foie

Wild mushroom risotto with parmesan cheese

Broken eggs with fried potatoes and Iberian ham

Grilled vegetables with Arbequina olive oil

Peppers stuffed with prawns au gratin

Fresh cod with tomato sauce

Witch flounder fillet Madrid style

Grilled Iberian pork shoulder cooked in Port wine

Roasted lamb ribs with mint

Selection of pastries

Traditional desserts

Seasonal fruit

Coffee and herbal infusions

Mineral water and soft drinks

Penedés White wine and Red wine crianza

Price: 39€*
10% VAT not included

Minimum number of people: 30 pax Duration: 60 minutes. Supplement for each additional hour: 15€

*Should you prefer to celebrate it in El Mirador Room or in the swimming-pool, you will be charged a supplement of 10€ per person.

Menu Buffet

BUFFET 2

Garden medley
(lettuce, onion, cucumber, olives, tomato,
carrots and green peppers)

Tray with Iberian specialties

Tasting of domestic cheeses

Roasted red pepper and tuna salad

Avocado and prawn cocktail

Marinated potatoes with mussels in brine

Stew of haricot beans and seasonal pork specialties

Black rice with *alioli* sauce

Spring garlic omelet

Green beans with iberian ham

Grilled vegetables with Arbequina olive oil

Andalusian-style calamari and *Bienmesabe*

Hake fillets in green sauce

Chicken sirloin with country vegetables

Sirloin medallions with boletus

Selection of pastries

Traditional desserts

Seasonal fruit

Coffee and herbal infusions

Mineral water and soft drinks

Penedés White wine and Red wine crianza

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Menu Buffet

BUFFET 3

Garden medley

(lettuce, onion, cucumber, olives, tomato, carrots and green peppers)

Tray with Iberian specialties

Tasting of domestic cheeses

Pickle-brined chicken salad

Basel-scented cream of pumpkin soup

Seafood and salmon salad marinated in soy sauce

Rice and anchovy timbale salad

Artichoke hearts with garlic

Noodle and squid casserole

Huevos rotos (broken fried eggs) with bacon and peppers

Leek, potato and cod consommé

Grilled vegetables with Arbequina olive oil

Gilthead bream fillet "*a la bilbaína*" (topped with garlic and chili pepper)

Salmon supreme with pesto

Sirloin of Iberian pork with pink peppercorns

Confit veal cheek cooked in red wine

Selection of pastries

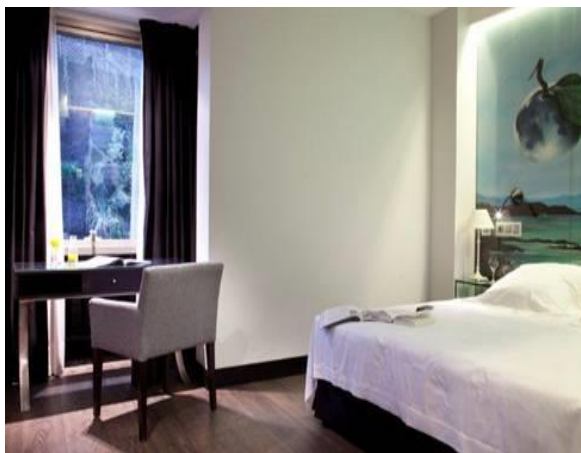
Traditional desserts

Seasonal fruit

Coffee and herbal infusions

Mineral water and soft drinks

Penedés White wine and Red wine crianza



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Menu Buffet

BUFFET 4

Garden medley
(lettuce, onion, cucumber, olives, tomato,
carrots and green peppers)

Tray with Iberian cold meats

Tasting of domestic and imported cheeses

Tudela lettuce hearts with tuna

Smoked salmon salad

Catalan *Escalibada* (Eggplant, onion and peppers)

Creamy rice of the land and sea

Rigatoni with *chistorra* sausage and porcini mushrooms

Pisto Manchego (ratatouille-like stew) with soft egg
and pork shoulder ham

Stew of potatoes and marinated ribs

Grilled vegetables with Arbequina olive oil

Sea bass with garlic and baby eels

Free range chicken with mushrooms and bacon

Segovian style crispy fried pork

Selection of pastries

Traditional desserts

Seasonal fruit

Coffee and herbal infusions

Mineral water and soft drinks

Penedés White wine and Red wine crianza

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Menu Buffet

BUFFET 5



- Garden medley
(lettuce, onion, cucumber, olives, tomato, carrots and green peppers)
- Tray with Iberian specialties
- Tasting of domestic cheeses
- Pickled seafood salad
- Marinated salmon with dill over bed of julienne lettuce
- Goat cheese salad with nut vinaigrette
- Tricolor pasta salad with thousand island dressing
- Wild mushroom risotto with parmesan cheese
- Broken eggs with fried potatoes and Serrano ham
- Grilled vegetables infused with truffles
- Mussels in green potato sauce
- Hake fillets "*a la bilbaína*" (topped with garlic and chili pepper)
- Cod tempura with *alioli*
- Hungarian veal goulash
- Iberian pork with teriyaki sauce
- Baby lamb medallions filled with fine herbs pâté
- Sirloin fillets
- ***
- Selection of pastries
- Traditional desserts
- Seasonal fruit
- ***
- Coffee and herbal infusions
- Mineral water and soft drinks
- Penedés White wine and Red wine crianza

Price: 48€*
10% VAT not included

Minimum number of people: 30 pax Duration: 60 minutes. Supplement for each additional hour: 15€

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Menu Buffet

BUFFET 6



- Garden medley
(lettuce, onion, cucumber, olives, tomato,
carrots and green peppers)
- Tray with Iberian specialties and mini bread sticks
- Tray with varied imported and Spanish cheeses
with toast and olive oil
- Iberian ham croquettes
- Traditional seafood salad
- Goat cheese and cherry tomato salad
- Shrimp and orange salad
- Chicken salad with bacon
- Smoked salmon roll with herbed cheese and nuts
- Cream of leeks and potatoes with bits of *serrano* ham
or traditional *gazpacho* (seasonal)
- Stew from Asturias or Faba beans Asturian-style
- Garden vegetable lasagna
- Valencian paella
- Noodles with seasonal vegetables
- Stuffed baby calamari with Manchego ratatouille
- Turbot fillets "*a la bilbaína*"
- Sirloin medallions with boletus sauce
- Lamb stew from Extremadura
- ***
- Selection of pastries
- Traditional desserts
- Seasonal fruit
- ***
- Coffee and herbal infusions
- Mineral water and soft drinks
- Penedés White wine and Red wine crianza

Price: 59€*
10% VAT not included

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Menu Buffet

BUFFET 7

Salad bar

Pasta, rice, lettuce endives, cucumber, tomato, carrot, alfalfa sprouts, red onions, corn, pickles and boiled potatoes.

Chilled

Foie-gras with onion jam

Shrimp and melon salad

Jabugo ham

Iberian lomo

Manchego cheese

Seafood salad

Avocado tartar with smoked salmon

Foie and cured duck salad

Mountain goat pie

Octopus Galician style

Hot

Zucchini stuffed with crab

Crispy duck confit

Cod cubes 'a la vizcaína'

Hake served over baby calamari and chive oil

Roasted lamb

Roasted veal tenderloin

Beef cubes with spring garlic

Selection of pastries

Traditional desserts

Seasonal fruit

Verdejo white wine from Rueda

Penedés white wine

Rioja red wine crianza

Mineral water

Coffee and Cava

Price: 75€*

10% VAT not included

Minimum number of people: 30 pax Duration: 60 minutes. Supplement for each additional hour: 15€

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