
Menus made by
Hotel Tossal d'Altea

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MENUS FOR GROUPS AND EVENTS 2020/21



***DESIGN YOUR MENU AS YOU PREFER:
CHOOSE FROM THE FOLLOWING OPTIONS
(PRICES PER PERSON)***

Starters served on shared platters:

- 
- Bread with "all i oli" and green and black olives = € 1.50
 - Typical Altean ratatouille (aubergine, pepper) filled pastry = € 1.50
 - Iberian ham croquettes with almond mayonnaise = € 2
 - Cod croquettes with caviar mayonnaise = € 2
 - Spinach croquettes with peanut mayonnaise = € 2
 - Meatballs cooked in white wine = € 2
 - Prawn mayonnaise tartlet = € 1.50
 - Marinated pork or marinated chicken skewer = € 2
 - Scrambled eggs with mushrooms, asparagus and ham = € 2
 - Scrambled eggs with prawns, garlic and asparagus = € 2
 - Scrambled eggs with black pudding and beans = € 2
 - Crispy pastry filled with black pudding with apple = € 2
 - Crispy pastry filled with vegetables and prawns = € 2
 - Iberian ham = € 2.50
 - Cured cheese = € 2.50
 - Selection of varied Iberian ham with almonds = € 2.50
 - Fresh leaf salad with tuna mojama shavings, dried fruit and walnut vinaigrette = € 2
 - Caprese tomato salad, fresh Callosa cheese, basil, black olives and anchovy fillets with olive oil = € 2.50
 - Roasted pepper salad with tuna belly = € 2.50
 - Espencat (roasted vegetables) with anchovy and olive oil = € 2.50
 - Salad of lamb's lettuce sprouts with tuna mojama, tomato and nuts = € 2.50
 - Arugula sprout salad with Parmesan cheese flakes, walnut vinaigrette and anchovy fillets = € 2.50
 - Cordovan salmorejo glass with Iberian ham = € 1.50
 - Squid rings fried in batter = € 2.50
 - Crispy prawns with guacamole = € 2
 - Garlic prawns with cayenne pepper = € 2,50
 - Grilled squid with paprika and chive oil = € 2,50

**DESIGN YOUR MENU AS YOU PREFER:
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(PRICES PER PERSON)**

Main Course (individual plate)

Paellas and rice dishes

- "Senyoret" rice (squid, prawn, monkfish and vegetables) = € 11
- Rice "a banda" (squid, prawn and monkfish) = € 11
- Black ink rice (squid ink, monkfish, prawn and vegetables) = € 11
- Mixed paella (vegetables, chicken, lobster and prawn) = € 12
- Seafood paella (lobster, prawn, squid and monkfish) = € 13
- Iberian pork loin paella and vegetables = € 11
- Creamy rice with prawn and monkfish rice = € 13
- Creamy rice with cod and vegetables = € 13
- Vegetable paella from the Alicante garden = € 11

Meats

- Duck confit with red fruit sauce = € 13
- Pork sirloin medallions with raisins and almonds sauce = € 14
- Stewed beef cheeks with mushrooms = € 14
- Stewed pork cheeks in its juice = € 13
- Iberian pork loin with dried apricot sauce and Pedro Ximénez reduction = € 13
- Galician beef entrecote with old mustard sauce = € 17
- Leg or shoulder of suckling lamb roasted in its juice = € 18
- Rack (Carré) of lamb with honey and rosemary = € 15
- Galician beef fillet steak (entrecot) with pepper sauce = € 20

Fish

- Salmon loin with honey, mustard and lemon sauce = € 12
- Sea bass fillet with a soft tapenade (anchovy and black olive sauce) and pea puree = € 14
- Fillet of sea bream with cream of peppers = € 13
- Confit cod loin with green olive puree and parsley = € 15
- Monkfish medallions with curry and mango sauce = € 16



***DESIGN YOUR MENU AS YOU PREFER:
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(PRICES PER PERSON)***

Creams, sorbets and desserts (individual)

Creams

- Cream of Vegetable soup = € 6
- Cream of seafood soup = € 8
- Cream of mushroom soup = € 8
- Tomato "salmorejo" with Iberian ham = € 7

Sorbets

- Cava lemon / Mango / Green apple / Mojito / Tangerine = € 3

Desserts

- Nougat ice cream with hot chocolate and Chantilly = € 4
- Seasonal fruit skewer with ice cream = € 4
- Homemade custard = € 4
- Almond flan with orange marmalade and red fruit = € 4.50
- Pineapple carpaccio with vanilla ice cream and chocolate = € 4
- Chocolate cake "Valor" with rosemary syrup = € 5
- Cheesecake with fig jam = € 4
- Chocolate coulant with English cream and berries = € 4
- Chocolate and nut brownie with vanilla ice cream = € 4
- Cappuccino cup of chocolate and coffee = € 5
- "Crema Catalana", a custard cream with caramelized sugar and candied lemon and orange = € 4.50



***DESIGN YOUR MENU AS YOU PREFER:
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(PRICES PER PERSON)***

Wine cellar and beverage groups

Choose the wine and beverage group you prefer. In the following prices we consider the consumption of half a bottle of wine per person. Drinks are included from start to finish of the banquet.

Group 1

Red: Malacapa (D.O. Rioja)

White: Finca Los Trenzones Verdejo (D.O. La Mancha)

Rosé: Enanzo Garnacha (D.O. Navarra)

Water - Soft drinks - Beer - Coffee or tea

Group Price 1 = € 8

Group 2

Red: Laya de Bodegas Juan Gil (D.O. Almansa).

White: Marina Alta (D.O. Alicante).

Rosé: Enanzo Garnacha (D.O. Navarra)

Water - Soft drinks - Beer - Coffee or tea

Group Price 2 = € 10

Group 3

Red: Flores de Callejo (D.O. Ribera del Duero).

White: Oro de Castilla Verdejo (D.O. Rueda)

Rosé: Enanzo Garnacha (D.O. Navarra)

Water - Soft drinks - Beer - Coffee or tea

Group Price 3 = € 12

Note: If there is no stock of any previously reserved wine, at the banquet we will replace it with another wine of the same or higher category.

You can also choose wines and drinks by units. In this way, only exactly consumed drinks will be billed.



ELABORATED MENU N° 1

1) Menu 25 €

Individual starters:

Bread with "all i oli" (olive oil and garlic mayonnise) and olives
and

Scrambled eggs with Iberian ham, garlic and asparagus
and

Fresh leaf salad with dried salted tuna shavings, nuts and walnut
vinaigrette

Main dish (to choose one):

Arroz a banda (squid, prawn and monkfish)

or

Senyoret rice (squid, prawn, monkfish and vegetables)

or

Black ink rice (squid ink, monkfish, prawn and vegetables)

or

Iberian pork loin with dried apricot sauce and Pedro Ximénez
reduction

or

Sea bream fillet with cream of peppers

Dessert (to choose one):

Nougat candy ice cream with hot chocolate and Chantilly

or

Seasonal fruit skewer with ice cream

Wine Cellar and Drinks:

Red wine Fuenteseca (D.O. Utiel-Requena)

White wine Fuenteseca (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee

*A half bottle of wine per person is included.

Drinks included during the banquet menu.

If you add a sorbet: 3 € extra.



ELABORATED MENU N° 2

2) Menu 30 €

Individual starters:

Bread with "all i oli" (olive oil and garlic mayonnise) and olives and

Assortment of Iberian ham croquettes and spinach croquettes and

Caprese salad with tomato, fresh Callosa cheese, basil, black olives and anchovy fillets with olive oil

Main dish (to choose one):

Mixed paella (vegetables, chicken, lobster and prawn)

or

Creamy rice with prawn and monkfish or with cod and vegetables

or

Duck confit with red fruits sauce

or

Iberian pork sirloin medallions with raisin and almond sauce

or

Sea bass fillet with a smooth tapenade (anchovy and black olive sauce) and pea puree

Dessert (to choose one):

Cheesecake with fig jam

or

Pineapple carpaccio with vanilla ice cream and chocolate crocanti

Wine Cellar and Drinks:

Red wine Malacapa (D.O. Rioja)

White wine Finca Los Trenzones Verdejo (D.O. La Mancha)

Water, soft drinks, draught beer and coffee

*A half bottle of wine per person is included.

Drinks included during the banquet menu.

If you add a sorbet: 3 € extra.



ELABORATED MENU N° 3

3) Menu 35 €

Starters for sharing:

Bread with "all i oli" (olive oil and garlic mayonnise) and olives
and

Salmon, cheese and spinach crepe

and

Espencat (roasted vegetables) with anchovy and olive oil

Main dish (to choose one):

Seafood paella (lobster, prawn, squid and monkfish)

or

Braised beef cheek with mushrooms (or Iberian pork cheek)

or

Rack of lamb with honey and rosemary

or

Cod loin confit with mashed green olives and parsley smoothie

Dessert (to choose one):

Chocolate and nut brownie with vanilla ice cream

or

Almond flan (crème caramel) with orange jam and red berries

Wine Cellar and drinks:

Red wine Laya (D.O. Almansa)

White wine Marina Alta (D.O. Alicante)

Water, soft drinks, beer and coffee or tea

*A half bottle of wine per person is included.

Drinks included during the banquet menu.

If you add a sorbet: 3 € extra.



ELABORATED MENU N° 4

4) Menu 40 €

Starters for sharing:

Bread with "all i oli" (olive oil and garlic mayonnise) and olives
and

Iberian ham and cured cheese and dried fruits
and

Arugula sprout salad with Parmesan cheese slices, nut
vinaigrette and anchovy fillets

and

Glass of cold cream or tomato soup

Main dish (to choose one):

Galician beef entrecote with old mustard sauce

or

Grilled monkfish medallions with curry and mango sauce

Dessert (to choose one):

Chocolate cake "Valor" with rosemary syrup

or

Crema Catalana (custard cream) with caramelized sugar and
candied lemon and orange

or

Cup of chocolate and coffee cappuccino

Wine Cellar and drinks:

Red wine Flores de Callejo (D.O. Ribera del Duero)

White wine Oro de Castilla Verdejo (D.O. Rueda)

Water, soft drinks, beer and coffee or tea

* A half bottle of wine per person is included.

Drinks included during the banquet menu.

If you add a sorbet: 3 € extra.

**If you want beef tenderloin instead of beef entrecote, the
menu will amount to € 45.**

