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*Menús made by*  
*Hotel Tossal d'Altea*  
*Almàssera de Guillem Restaurant*

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# *Menús for groups and events 2022*



*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 u.) = € 2
- Cod croquettes with caviar mayonnaise (2 u.) = € 2
- Spinach croquettes with peanut mayonnaise (2 u.) = € 2
- Meatballs cooked in white wine = € 2
- Marinated pork or marinated chicken skewer = € 2
- Scrambled eggs with asparagus, garlic and Iberian ham = € 2
- Scrambled eggs with prawns and mushrooms = € 2,50
- Crispy pastry filled with vegetables and prawns = € 2,50
- Iberian ham = € 3
- Iberian ham from acorn-fed pigs 100% "Bellota" = € 4,50
- Assortment of cheeses from our region = € 3,50
- Iberian cold cuts assortment with almonds = € 3
- Fresh leaf salad with tuna mojama shavings, tomato, dried fruit and walnut vinaigrette = € 2,50
- Caprese tomato salad, fresh Callosa cheese, basil, black olives and anchovy fillets with extra virgin olive oil = € 3
- Roasted pepper salad with tuna belly = € 3
- Espencat (roasted aubergine and red and green pepper) with salted cod and extra virgin olive oil = € 3
- Salad of lamb's lettuce sprouts with duck ham, fresh cheese from Callosa and forest fruit vinaigrette = € 3,50
- Arugula sprout salad with Parmesan cheese flakes, walnut vinaigrette, crispy onion and anchovy fillets = € 3
- Squid rings fried in batter = € 2,50
- Crispy prawns with guacamole = € 2,50
- Prawn Carpaccio with olives and roe vinaigrette = € 3
- Grilled cuttlefish with dried tomato "brunoise" = € 3,50
- Codfish Carpaccio (cuts) on ripe tomato and with a vinaigrette made with black olive and anchovies = € 3
- Grilled squid with mango sauce = € 3,50
- Salted fish: tuna mojama and tuna roe with tomato = € 3,50



*Design your menu as you prefer: choose from the following options (prices per person)*

**Main courses (individual plates)**

**Paellas and rices**

- "Senyoret" rice (squid, prawn, monkfish and vegetables) = € 14
- "A banda" rice (cuttlefish and prawn) = € 14
- Black ink rice (squid ink, monkfish, prawn and vegetables) = € 14
- Seafood paella (lobster, prawn, squid, mussels and monkfish) = € 15
- Iberian pork loin and chicken paella and vegetables = € 13,50
- Creamy rice with prawn and monkfish rice = € 15
- Creamy rice with cod and vegetables = € 14,50
- Vegetable paella from the Alicante garden = € 13

**Meats**

- Duck confit with red fruit sauce = € 14,50
- Pork sirloin medallions with raisins and almonds sauce = € 14,50
- Stewed beef cheeks with mushrooms = € 15,50
- Stewed pork cheeks in its juice = € 14,50
- Iberian pork loin with dried apricot sauce and Pedro Ximénez reduction = € 14
- Grilled Galician beef fillet steak ("entrecote") with "Café de París" sauce = € 19
- Leg or shoulder of suckling lamb roasted in its juice = € 22
- Rack (Carré) of lamb with apple sauce = € 17
- Grilled Galician beef sirloin ("solomillo") with Port sauce = € 22

**Fish**

- Salmon loin with honey, mustard and lemon sauce = € 14
- Grilled sea bass fillet with ginger and white wine velouté = € 15,50
- Gilthead fillet with tomato and anchovies sauce = € 14
- Confit cod loin with orange sauce, peas and mint = € 16
- Hake loin with rosemary and a carrot cream = € 16,50
- Grilled turbot fillet with toasted almond bechamel sauce = € 18



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**Creams, sorbets and desserts (individual)**

**Creams**

- Cream of Vegetable soup = € 7
- Cream of seafood soup = € 9
- Cream of mushroom soup = € 9
- Tomato "salmorejo" with Iberian ham = € 7,50

**Sorbets**

Cava lemon / Mango / Green apple / Mojito / Tangerine = € 3,50

**Desserts**

- Nougat ice cream with hot chocolate and Chantilly = € 5
- Seasonal fruit skewer with ice cream = € 5
- Homemade custard = € 4
- Almond crème caramel ("flan") with bitter orange marmalade and red fruit = € 6
- Pineapple carpaccio with vanilla ice cream and crispy chocolate = € 6
- Chocolate cake "Valor" from Villajoyosa with rosemary syrup = € 6
- Cheesecake with fig marmalade = € 6
- Chocolate coulant with English cream and berries = € 6
- Cappuccino cup of chocolate and coffee = € 6
- "Crema Catalana", a custard cream with caramelized sugar and candied lemon and orange = € 5,50
- Crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream = € 6

*Design your menu as you prefer: choose from the following options (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 = 10 €/person**

Red: Malacapa Tempranillo–Mazuelo (D.O. Rioja) o Fuentesecca Eco Bobal–Cabernet Sauvignon (D.O. Utiel–Requena)

White: Finca Los Trenzones Verdejo (D.O. La Mancha) o Fuentesecca Eco Macabeo–Sauvignon Blanc (D.O. Utiel–Requena)

Rosé: Fuentesecca Eco Bobal–Cabernet Sauvignon (D.O. Utiel–Requena)

Water – Soft drinks – Draught beer – Coffee/tea

**Group 2 = 13 €/person**

Red: Mariluna ecológico Tempranillo–Bobal (D.O. Valencia)

White: Mariluna ecológico Verdejo–Macabeo (D.O. Valencia) o Marina Alta Moscatel (D.O. Alicante).

Rosé: Pasión de Bobal ecológico (D.O. Utiel–Requena)

Water – Soft drinks – Draught beer – Coffee/tea

**Group 3 = 16 €/person**

Red: Flores de Callejo Tempranillo (D.O. Ribera del Duero) o 12 Lunas Tempranillo–Garnacha–Cabernet Sauvignon (D.O. Somontano) o Pasión de Bobal ecológico (D.O. Utiel–Requena)

White: Oro de Castilla Verdejo (D.O. Rueda) o Pasión de Moscatel (D.O. Valencia)

Rosé: Pasión de Bobal ecológico (D.O. Utiel–Requena)

Water – Soft drinks – Draught beer – Coffee/tea

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.

## 1) Set Menu n°1 = 30 €



### **Starters for charing:**

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

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

and

Squid rings fried in batter

and

Assortment of Iberian croquettes and spinach croquettes

### **Main course (to choose before the event, with a maximum of two options):**

Paella with pork loin, chicken and vegetables

or

Paella "a banda" with squid and prawn

or

Iberian pork loin with dried apricot sauce and Pedro Ximénez  
reduction

or

Gilthead fillet with tomato and anchovies sauce

or

Loin of salmon with honey, mustard and lemon sauce

### **Dessert:**

Skewer of seasonal fruit with ice cream

### **Wines and drinks:**

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

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

Rosé wine Fuenteseca organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course,  
supplement of + € 3,50.

## 2) Set Menú n° 2 = 35 €

### **Starters for sharing:**

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

Caprese Salad with tomato, fresh cheese from Callosa, basil, black olives and anchovies with extra virgin olive oil

and

Scrambled eggs with Iberian ham, garlic and green asparagus

and

Millefeuille stuffed with spicy pork sausage and breaded goat cheese with tomato marmalade

### **Main course (to choose before the event, with a maximum of two options):**

"Senyoret" rice Paella (squid, prawn, monkfish and vegetables)

or

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

or

Iberian pork sirloin medallions with raisin and almond sauce

or

Seabass fillet with ginger and white wine "velouté"

### **Dessert:**

Almond crème caramel ("Flan") with bitter orange marmalade

### **Wines and drinks:**

Red wine Malacapa (D.O. Rioja)

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

Rosé wine Fuenteseca organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course, supplement of + € 3,50.



### **3) Set Menú n° 3 = 40 €**



**Starters for sharing:**

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

Arugula sprouts salad with Parmesan cheese slices, walnut  
vinaigrette, crispy onion rain and anchovy fillets

and

Assortment of Iberian cold cuts and semi-cured cheeses from  
our region

and

Crispy pastry stuffed with vegetables and prawns

**Main course (to choose before the event, with a maximum of  
two options):**

Creamy rice with prawn and monkfish or creamy rice with  
codfish and spinach

or

Seafood paella (lobster, prawn, squid, mussels and monkfish)

or

Duck confit with red fruit sauce

or

Hake loin with rosemary aroma with almond oil on carrot cream  
and sautéed asparagus

**Dessert:**

Homemade cheesecake with fig marmalade

**Wines and drinks:**

Red wine Mariluna Eco Tempranillo-Bobal (D.O. Valencia)

White wine Mariluna Eco Verdejo-Macabeo (D.O. Alicante)

Rosé wine Pasión de Bobal organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course,  
supplement of + € 3,50.

## 4) Set Menú n° 4 = 45 €



### **Starters for sharing:**

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

"Espencat", a traditional salad made with roasted aubergine and peppers and salted codfish

and

Iberian ham and a selection of different kinds of cheeses from Alicante with dried fruits and marmalade

and

Grilled cuttlefish with dried tomato "brunoise"

### **Main course (to choose before the event, with a maximum of two options):**

Grilled beef from Galicia (fillet steak) with "Café de París" sauce or

Carré of lamb with apple sauce

or

Confited codfish loin with orange sauce, peas and mint

### **Dessert:**

Custard cream with caramelized brown sugar and candied orange and lemon

### **Wines and drinks:**

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

White wine Marina Alta Moscatel (D.O. Alicante)

Rosé wine Pasión de Bobal organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course, supplement of + € 3,50.

## 5) Set Menú n° 5 = 50 €



### **Starters for sharing:**

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

Corn salad (lamb's lettuce) with duck ham, cherry tomato, duck foie slices and nuts

and

Fine cuts of cod on ripe tomato and with a vinaigrette made with black olive and anchovy

and

Grilled squid with paprika oil and chopped chives

### **Main course (to choose before the event, with a maximum of two options):**

Grilled beef from Galicia (tenderloin steak) with Port wine sauce (if you wish to accompany the meat with a duck foie escalope, + €3 supplement)

or

Grilled turbot fillet with toasted almond bechamel sauce

### **Dessert:**

"Valor" chocolate cake from Villajoyosa and rosemary syrup

### **Wines and drinks:**

Red wine Pasión de Bobal organic (D.O. Utiel-Requena)

White wine Pasión de Moscatel organic (D.O. Valencia)

Rosé wine Pasión de Bobal organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course, supplement of + € 3,50.

## 6) Set Menú n° 6 = 60 €



### **Starters for sharing:**

Bread with "all i oli" and assorted olives  
and

Cod confit and orange salad with fresh leaves  
and

Acorn-fed Iberian Ham 100% "de Bellota"  
and

Salted fish from Alicante (mojama tuna and tuna roe) with tomato  
from our land and black olives

and

Mashed potato timbale topped with octopus and paprika

### **Main course (to choose before the event, with a maximum of two options):**

Grilled beef from Galicia (tenderloin steak) with Port wine sauce  
(if you wish to accompany the meat with a duck foie escalope, +  
€3 supplement)

or

Leg or shoulder of suckling lamb

or

Filete de rodaballo con vinagreta de tomate

### **Dessert:**

Tarta casera de chocolate "Valor" con almíbar de romero

### **Wines and drinks:**

Red wine 12 Lunas Tempranillo-Garnacha-Cabernet Sauvignon  
(D.O. Somontano)

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

Rosé wine Pasión de Bobal organic (D.O. Utiel-Requena)

Water, soft drinks, draught beer and coffee/tea

Drinks included only during the banquet

\* If you want a sorbet between the starters and the main course,  
supplement of + € 3,50.