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

Contact
info@hoteltossalaltea.com
www.hoteltossalaltea.com
Tel. (+34) 966 883 183

Menús for groups and events 2022/2023



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 = 2,50 €
- Cod croquettes with caviar mayonnaise = 2,50 €
- Spinach croquettes with peanut mayonnaise = 2,50 €
- Meatballs cooked in white wine = 2 €
- Marinated pork or marinated chicken skewer = 2,50 €
- 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 = 3,50 €
- Iberian ham from acorn-fed pigs 100% "Bellota" = 4,50 €
- Assortment of cheeses from our region = 4 €
- Iberian cold cuts assortment with almonds = 3,50 €
- Fresh leaf salad with tuna mojama shavings, tomato, dried fruit and walnut vinaigrette = 3 €
- Our Caprese salad with tomato, fresh Callosa cheese, basil, black olives and anchovy fillets with extra virgin olive oil = 3 €
- Roasted pepper salad with tuna belly = 3 €
- "Espenecat" (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 = 3 €
- 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 = 4 €
- Salted fish: tuna mojama and tuna roe with tomato = 4 €



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) = 16 €
- Iberian pork loin and chicken paella and vegetables = 14 €
- Creamy rice with prawn and monkfish rice = 16 €
- Creamy rice with cod and vegetables = 15 €
- Vegetable paella from the Alicante garden = 14 €
- Rice paella with lobster = 20 €

Meats

- Duck confit with red fruit sauce = 16 €
- Pork sirloin medallions with raisins and almonds sauce = 15 €
- Stewed beef cheeks with mushrooms = 16 €
- Stewed pork cheeks in its juice = 15 €
- Iberian pork loin with dried apricot sauce and Pedro Ximénez reduction = 14 €
- Grilled Galician beef fillet steak ("entrecote") with "Café de París" sauce = 20 €
- Leg or shoulder of suckling lamb roasted in its juice = 23 €
- Rack (Carré) of lamb with apple sauce = 17 €
- Grilled Galician beef sirloin ("solomillo") with Port sauce = 23 €

Fish

- Salmon loin with honey, mustard and lemon sauce = 14 €
- Grilled sea bass fillet with ginger and white wine velouté = 15 €
- 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 = 17 €
- Grilled turbot fillet with toasted almond bechamel sauce = 18 €



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



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 = 8 €

Sorbets

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

Desserts

- Nougat ice cream with hot chocolate and Chantilly = 5 €
- Seasonal fruit skewer with ice cream = 5 €
- Homemade custard = 5 €
- Homemade almond crème caramel ("flan") with bitter orange marmalade and red fruit = 6 €
- Pineapple carpaccio with vanilla ice cream and crispy chocolate = 6 €
- Homemade chocolate cake "Valor" from Villajoyosa with rosemary syrup = 7 €
- Homemade cheesecake with fig marmalade = 6 €
- Chocolate coulant with English cream and berries = 6 €
- Cappuccino cup of chocolate and coffee = 6 €
- "Crema Catalana", a homemade custard cream with caramelized sugar and candied lemon and orange = 6 €
- Homemade crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream = 7 €

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 = 8 €/person

Red: Catay Roble Tempranillo–Mazuelo (D.O. Rioja) or Fuentesecca organic Bobal–Cabernet Sauvignon (D.O. Utiel–Requena)

White: Finca Los Trenzones Verdejo (D.O. La Mancha) or Fuentesecca organic 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 = 12 €/person

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

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

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

Water – Soft drinks – Draught beer – Coffee/tea

Group 3 = 15 €/person

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

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

Rosé: Pasión de Bobal organic (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 = 35 €



Starters for charing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- Fresh leaf salad with dried salted tuna shavings, tomato, nuts and walnut vinaigrette
- Squid rings fried in batter
- Assortment of Iberian croquettes and spinach croquettes

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

- "Senyoret" rice Paella (squid, prawn, monkfish and vegetables)
- Black rice Paella (squid ink, cuttlefish, monkfish, prawn and vegetables)
- Paella with pork loin, chicken and vegetables
- Paella "a banda" with squid and prawn
- Iberian pork loin with dried apricot sauce and Pedro Ximénez reduction
- Loin of salmon with honey, mustard and lemon sauce

Dessert:

- Skewer of seasonal fruit with ice cream

Wines and drinks:

- Red wine Fuentesecca organic (D.O. Utiel-Requena)
- White wine Fuentesecca organic (D.O. Utiel-Requena)
- Rosé wine Fuentesecca 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 = 40 €



Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- Caprese Salad with tomato, fresh cheese from Callosa, basil, black olives and anchovies with extra virgin olive oil
- Scrambled eggs with Iberian ham, garlic and green asparagus
- 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):

- Creamy rice with prawn and monkfish
- Creamy rice with codfish and spinach
- Grilled Iberian pork sirloin medallions with raisin and almond sauce
- Seabass fillet with ginger and white wine "velouté"
-

Dessert:

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

Wines and drinks:

- Red wine Catay Roble Tempranillo-Mazuelo (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 = 45 €



Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- Arugula sprouts salad with Parmesan cheese slices, walnut vinaigrette, crispy onion ring and anchovy fillets
- Assortment of Iberian cold cuts and semi-cured cheeses from our region
- Crispy pastry stuffed with vegetables and prawns

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

- Seafood paella (lobster, prawn, squid, mussels and monkfish)
- Duck confit with red fruit sauce
- Confited codfish loin with orange sauce, peas and mint

Dessert:

- Homemade cheesecake with fig marmalade

Wines and drinks:

- Red wine Mariluna organic Tempranillo-Bobal (D.O. Valencia)
- White wine Mariluna organic 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^o 4 = 50 €



Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- "Espenecat", a traditional salad made with roasted aubergine and peppers and salted codfish
- Iberian ham and a selection of different kinds of cheeses from Alicante with dried fruits and marmalade
- 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
- Carré of lamb with apple sauce
- Hake loin with rosemary aroma with almond oil on carrot cream and sautéed asparagus

Dessert:

- Homemade custard cream ("crema catalana") 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^o 5 = 55 €



Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- Corn salad (lamb's lettuce) with duck ham, cherry tomato, duck foie slices and nuts
- Fine cuts of cod on ripe tomato and with a vinaigrette made with black olive and anchovy
- 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)
- 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
- Cod confit and orange salad with fresh leaves
- Acorn-fed Iberian Ham 100% "de Bellota"
- Salted fish from Alicante (mojama tuna and tuna roe) with tomato from our land and black olives
- Prawns fried in garlic

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)
- Leg or shoulder of suckling lamb
- Fillet of turbot with toasted almond bechamel sauce

Dessert:

- Homemade "Valor" chocolate cake with rosemary syrup

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.