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Menús made by  
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# Menús for groups and events - 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 = 2 €
- Typical Altean ratatouille (aubergine, pepper) filled pastry = 2 €
- 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 = 2,50 €
- Marinated pork or marinated chicken skewer = 2,50 €
- Scrambled eggs with asparagus, garlic and Iberian ham = 2,50 €
- Scrambled eggs with prawns and mushrooms = 2,50 €
- Crispy pastry filled with vegetables and prawns = 2,50 €
- Millefeuille stuffed with spicy pork sausage and breaded goat cheese with tomato marmalade = 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 dried salted-tuna "mojama" shavings, tomato, dried fruit and walnut vinaigrette = 2,50 €
- 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 €
- "Espencat" (roasted aubergine and red and green pepper) with salted cod and extra virgin olive oil = 3 €
- Tender sprout salad, regional fresh cheese, anchovies and mustard vinaigrette with citrus and walnuts = 3 €
- Arugula sprout salad with Parmesan cheese flakes, walnut vinaigrette, crispy onion and anchovy fillets = 3 €
- Valencian salad with regional tomato, tuna belly and olives = 3 €
- Squid rings fried in batter = 3 €
- Crispy prawns with guacamole = 2,50 €
- Grilled cuttlefish with dried tomato "brunoise" = 3,50 €
- Grilled squid with green sauce = 4 €
- Salad from Alicante with filleted salt-cured tuna, tomato, anchovies, almonds and olives = 3,50 €
- "Chopitos": small species of cuttlefish floured and fried = 3,50 €



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## **Main courses (individual plates)**

### **Paellas and rices**

- "Senyoret" rice (squid, prawn, monkfish and vegetables) = 15 €
- "A banda" rice (cuttlefish and prawn) = 15 €
- Black ink rice (squid ink, monkfish, prawn and vegetables) = 15 €
- 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 €
- Iberian pork sirloin medallions with raisins and almond sauce = 15 €
- Stewed beef cheeks with mushrooms = 16 €
- Stewed pork cheeks in its juice = 15 €
- Iberian pork loin ("pluma ibérica") 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 = 24 €
- Iberian pork escalopes (fillets) "Presca" with Pedro Ximénez sauce, dried apricots and orange = 18 €
- Grilled beef from Galicia (tenderloin steak) ("solomillo") with Port wine sauce = 24 €

### **Fish**

- Salmon loin with honey, mustard and lemon sauce = 14 €
- Grilled gilthead fillet with tender garlic and green asparagus = 14 €
- Sea bass loin with shallots (onion variety) confit in mistela = 17 €
- Cod loin with black olive crust and dried tomato "coulis" = 17 €
- 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 = 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 €
- "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 €
- Ice cream = 5 €
- Fruit dessert = 5 €

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 = 16 €/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) or Outón Albariño (D.O. Rias Baixas)

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 with almond garlic mayonnaise 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 ("pluma") 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
- Salad with tender shoots, regional fresh cheese, anchovies, mustard vinaigrette, citrus and nuts
- Scrambled eggs with Iberian ham, garlic and green asparagus
- Red peppers stuffed with codfish and prawns with red prawn oil or stuffed with meat and mushrooms and Grana Padano cheese

### 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
- Stewed pork cheeks in its juice
- Grilled gilthead fillet with tender garlic and green asparagus

### Dessert:

- Homemade cheesecake with fig 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 nº 3 = 45 €



#### Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnise) and olives
- Mixed salad from Valencia with tuna belly, regional tomato and olives
- Assortment of Iberian cold cuts
- Assortment of semi-cured cheeses from our region
- "Chopitos": small species of cuttlefish floured and fried

#### 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
- Stewed beef cheeks with mushrooms
- Cod loin with black olive crust and dried tomato "coulis"

#### Dessert:

- Almond crème caramel ("Flan") with bitter orange 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° 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 and extra virgin olive oil
- Iberian ham
- 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
- Iberian pork escalopes (fillets) "Presa" with Pedro Ximénez sauce, dried apricots and orange
- Sea bass loin with shallots (onion) confit in mistela

### Dessert:

- Homemade custard cream ("crema catalana") with caramelized brown sugar and candied orange and lemon

### 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 €

## 5) Set Menú nº 5 = 55 €



### Starters for sharing:

- Bread with "all i oli" (olive oil and garlic mayonnaise), olives and "pericana" (typical sauce from Alicante, a mixture of olive oil, dried peppers and a salted fish called "capellán")
- Typical salad from Alicante with filleted salt-cured tuna, tomato, anchovies, almonds and olives
- Fine cuts of cod on ripe tomato and with a vinaigrette made with black olive and anchovy
- Grilled squid with green sauce made with garlic and parsley
- Typical homemade flat sponge cakes with sausages from this region

### 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 Flores de Callejo Tempranillo (D.O. Ribera del Duero)
- White wine Marina Alta Moscatel (D.O. Alicante) or Outón Albariño (D.O. Rias Baixas)
- 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" (olive and garlic mayonnaise), assorted olives and "pericana" (typical sauce from Alicante, a mixture of olive oil, dried peppers and a salted fish called "capellán")
- 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 region and black olives
- Prawns fried in garlic (casserole)

### 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)
- 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) or Enrique Mendoza Merlot-Monastrell (D.O. Alicante)
- White wine Oro de Castilla Verdejo (D.O. Rueda) or Enrique Mendoza Chardonnay (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.