
Menus made by
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Menus for groups and events - 2024/25



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



Starters served on shared platters:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé = 2,50 €
- Iberian ham croquettes with peanut mayonnaise = 2,50 €
- Meatballs cooked in white wine = 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 with honey and mustard sauce = 3 €
- Iberian ham with almonds = 3,50 €
- Iberian ham from acorn-fed pigs 75% "Bellota" = 5,50 €
- Assortment of regional cheeses with nuts and marmalade = 4 €
- Iberian cold cuts assortment with almonds = 3,50 €
- Typical salad from Alicante with filleted salt-cured tuna, tomato, anchovies, almonds and olives = 4 €
- 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 = 3,50 €
- Ensalada de brotes tiernos, queso fresco regional de Callosa, anchoas y vinagreta de mostaza con cítricos y nueces = 3 €
- Ensalada templada de rúcula con queso de cabra y frutos secos aromatizada con vinagreta de frambuesa y mango = 3,50 €
- "Espencat" (roasted aubergine and red and green pepper) with salted cod and extra virgin olive oil = 3,50 €
- Timbale of avocado, mango and smoked salmon = 3 €
- Red peppers “del piquillo” stuffed with codfish and prawns = 3 €
- Squid rings fried in batter = 3 €
- Crispy prawns with guacamole = 2,50 €
- “Chopitos”: small species of cuttlefish floured and fried = 3,50 €
- Grilled squid with green sauce = 4 €
- Garlic prawns casserole = 3 €

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Main courses (individual dishes)

Paellas and rices

- "Senyoret" paella with squid, peeled prawns and monkfish = 16 €
- "A banda", a classic dish of Alicante gastronomy: paella with cuttlefish, monkfish and prawns = 16 €
- Black ink paella with squid, cuttlefish and peeled prawns = 16 €
- Seafood paella (lobster, prawn, squid, mussels and monkfish) = 17 €
- Iberian pork loin and chicken paella and vegetables = 15 €
- Creamy rice with prawn and monkfish = 17 €
- Paella with lobster = 20 €
- Vegetables paella = 15 €

Meats

- Iberian pork sirloin medallions with Curry sauce = 18 €
- Stewed beef Ossobuco with red wine = 16 €
- Grilled pork loin ("pluma") with dried apricot sauce = 15 €
- Grilled Galician beef fillet steak ("entrecote") with "Café de París" sauce = 20 €
- Shoulder of lamb roasted in its juice (by advance order) = 24 €
- Grilled beef from Galicia (tenderloin steak) ("solomillo") with mushroom sauce = 24 €

Fishes

- Grilled salmon loin with Mousseline sauce (made with butter, lemon, cream and egg) and fine herbs = 16 €
- Gilthead fillet with tender garlic and green asparagus = 15 €
- Cod loin with Pil Pil sauce (olive oil, chilli and garlic) = 17 €
- Seabass fillet with velouté sauce with ginger and white wine = 16 €
- Turbot fillet with Vizcaína sauce (red pepper and onion) = 20 €

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Creams

- Cream of vegetable soup = 8 €
- Cream of seafood soup = 10 €
- Cream of mushroom soup = 10 €
- "Salmorejo" with Iberian ham (soup consisting of tomato and bread) = 8 €

Sorbets

- Cava-lemon sorbet
 - Mango
 - Green apple
 - Mojito
 - Tangerine
- Price = 3,50 €

Desserts

- Nougat candy ice cream with hot chocolate = 5 €
- Skewer of seasonal fruits with vanilla ice cream = 6 €
- Homema carrot cake with almonds and grated coconut = 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 berries and vanilla ice cream = 6 €
- Seasonal fruits = 6 €
- Homemade crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream = 7 €
- Ice cream = 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 Fuenteseca organic Bobal-Cabernet Sauvignon (D.O. Utiel-Requena)

White: Finca Los Trenzones Verdejo (D.O. La Mancha) or Fuenteseca organic Macabeo-Sauvignon Blanc (D.O. Utiel-Requena)

Rosé: Fuenteseca Eco Bobal-Cabernet Sauvignon (D.O. Utiel-Requena)
Water - Soft drinks - Draught beer - Coffee/tea

Group 2 = 10 €/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 = 12 €/person

Red: Flores de Callejo Tempranillo (D.O. Ribera del Duero) or Pasión de Bobal organic (D.O. Utiel-Requena) or Enrique Mendoza Merlot-Monastrell (D.O. Alicante)

White: Oro de Castilla Verdejo (D.O. Rueda) or Pasión de Moscatel (D.O. Valencia) or Outón Albariño (D.O. Rias Baixas) or Enrique Mendoza Chardonnay (D.O. Alicante)

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 sharing:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé
- Assortment of regional cured and semicured cheeses with nuts
- Scrambled eggs with asparagus, garlic and Iberian ham
- Red peppers “del piquillo” stuffed with codfish and prawns

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

- “Senyoret” rice Paella (squid, peeled prawns and monkfish)
- Paella "a banda" with cuttlefish, monkfish and prawns
- Black ink rice Paella (squid ink, cuttlefish, squid and peeled prawns)
- Paella with lean pork, chicken and vegetables
- Vegetable Paella
- Pork loin ("pluma") with dried apricot sauce
- Grilled gilthead fillet with tender garlic and green asparagus

Dessert:

- Nougat candy ice cream with Valor hot chocolate

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 Menu n° 2 = 40 €

Starters for sharing:

- Bread with "all i oli" (garlic mayonnaise), olives and spicy pork sausage canapé
- Timbale of avocado, mango and smoked salmon
- Iberian ham croquettes with peanut mayonnaise
- Squid rings (calamari) fried in breadcrumbs "Andalusian style" with a lemon mayonnaise

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

- Creamy rice with prawns and monkfish
- Seafood paella (lobster, prawn, squid, mussels and monkfish)
- Stewed beef Ossobuco with red wine
- Grilled salmon loin with Mousseline sauce (made with butter, lemon, cream and egg) and fine herbs

Dessert:

- Skewer of seasonal fruit with ice cream

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 Menu n° 3 = 45 €



Starters for sharing:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé
- Iberian pork with almonds
- “Chopitos”: small species of cuttlefish floured and fried
- Garlic prawns casserole

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

- Iberian pork sirloin medallions with Curry sauce
- Cod loin with Pil Pil sauce (olive oil, chilli and garlic)

Dessert:

- 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 Menu n° 4 = 50 €



Starters for sharing:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé
- “Espencat”, a traditional salad made with roasted aubergine and roasted peppers, anchovies and extra virgin olive oil
- Grilled squid with green sauce
- Crispy pastry filled with vegetables and prawns with honey and mustard sauce

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

- Grilled Galician beef fillet steak ("entrecote") with "Café de París" sauce
- Seabass fillet with velouté ginger and white wine sauce

Dessert:

- Homemade carrot cake with almonds and grated coconut

Wines and drinks:

- Red wine Pasi3n de Bobal organic (D.O. Utiel-Requena)
- White wine Pasi3n de Moscatel organic (D.O. Valencia)
- Ros3 wine Pasi3n 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 Menu n° 5 = 55 €



Starters for sharing:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé
- Typical salad from Alicante with filleted salt-cured tuna, tomato, anchovies, almonds and olives
- Assortment of regional cheeses with nuts and marmalade
- Grilled squid with green sauce

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

- Grilled beef from Galicia (tenderloin steak) ("solomillo") with mushroom sauce
- Turbot fillet with Vizcaína sauce (red pepper and onion)

Dessert:

- Chocolate Coulant with vanilla ice cream and berries

Wines and drinks:

- Red wine Flores de Callejo Tempranillo (D.O. Ribera del Duero)
- White wine Outón Albariño (D.O. Rias Baixas)
- Rosé wine Pasión de Bobal ecológico (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 Menu n° 6 = 65 €



Starters for sharing:

- Bread with “all i oli” (garlic mayonnaise), olives and spicy pork sausage canapé
- Acorn-fed Iberian ham 75% "de Bellota"
- Typical homemade flat sponge cakes with sausages from this region ("coca a la llumà"), salt-cured tuna and pickles

Individual starter:

- Timbale of avocado, salmon, mango and prawns with caviar and a citrus oil and roe accompanied by tender sprouts

Sorbet:

- Lemon-Cava sorbet

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

- Grilled beef from Galicia (tenderloin steak) ("solomillo") with mushroom sauce
- Turbot fillet with Vizcaína sauce (red pepper and onion)
- Shoulder of lamb in its juice (by advanced order)

Dessert:

- Homemade chocolate cake "Valor" from Villajoyosa with rosemary syrup

Wines and drinks:

- Red wine Enrique Mendoza Merlot-Monastrell (D.O. Alicante) or Juan Gil Etiqueta Plata Monastrell (D.O. Jumilla)
- 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