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



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Menús for groups and events - 2025/26



- **As a main dish, you can choose a maximum of 2 options** and you would have to inform us 7 days in advance how many people will eat each dish.
- It is possible to combine dishes from different menus. In this case, we would value the price according to the combination desired by the client.
- **Pre-menu drinks are not included in the menu price.**
- **You can add a small welcome cocktail served standing up upon arrival consisting of: beer, water, soft drinks, nuts and coca "farcida" for 5 €.**
- If you would like to add some different dishes to those offered in these menus, we are open to adapt to your needs.
- The wines on each menu may be changed for others of the same or higher category if our beverage supplier does not have enough stock.
- If you wish to have long drinks after the menu, **we offer a special price of 6 € per drink (standard range alcohols).** Please, consult prices for higher drinks.

1) Set Menú = 40 €

Starters for sharing:

- Assorted breads, "all i oli" (garlic mayonnaise) and olives
- Our Caprese salad with regional tomato, fresh typical cheese from Callosa, basil, black olives and anchovies
- Iberian cured ham ("de cebo de campo") and a selection of Iberian cold cuts with almonds
- Assortment of Iberian ham and mushrooms croquettes
- Squid rings (calamari) fried in breadcrumbs "Andalusian style" with a lemon mayonnaise

Main course (choose one 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 seasonal vegetables
- Salmon with honey, mustard and lemon sauce and fine herbs
- Seabass with tartare sauce
- Grilled Iberian pork steak ("pluma") with dried apricot sauce

Dessert:

- Two scoops of premium creamy ice creams: nougat candy ice cream and chocolate ice cream with pieces of Belgian chocolate garnished with raspberry coulis and almond cookie

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 cava-sorbet (lemon, raspberry, mandarin orange, mango) between the starters and the main course, +4 € extra**
- **If you want to add a glass of Cava as a toast, +3 € extra**

Pre-start menu drinks are not included

External cake plating: €1.50 supplement per diner



2) Set Menú = 45 €



Starters for sharing:

- Assorted breads with “all i oli” (garlic mayonnaise) and olives
- Typical salad from Alicante with filleted salt-cured tuna, regional tomato, anchovies, lettuce hearts, almonds and olives
- Assortment of regional cheeses from goat and sheep (semicured, cured, smoked and made with rosemary) with nuts and marmalade
- Crispy brick pastry stuffed with black pudding and apple with fresh leaves
- Scrambled eggs with Iberian cured ham (“de cebo de campo”), mushrooms and young garlic

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

- Creamy rice with peeled prawns and monkfish
- Seafood paella (lobster, prawn, squid, mussels and monkfish)
- Stewed Iberian pork cheeks with white wine

Dessert (to choose only one option for all diners):

- Homemade meringued milk cake with cinnamon and cookie base and with coconut cream and almond crocanti
- Skewer of seasonal fruits with ice cream

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 cava-sorbet (lemon, raspberry, mandarin orange, mango) between the starters and the main course, +4 € extra
- If you want to add a glass of Cava as a toast, +3 € extra

Pre-start menu drinks are not included

External cake plating: €1.50 supplement per diner

3) Set Menú = 50 €



Starters for sharing:

- Assorted breads with “all i oli” (garlic mayonnaise) and olives
- Typical salad with baked aubergine and green and red pepper, salted cod
- Iberian cured ham (“de cebo de campo”)
- Prawns in garlic casserole with cayenne chilli
- Grilled squid with green sauce (made with garlic and parsley)

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

- Creamy rice with Iberian pork, mushrooms and grated truffle cooked in a traditional cauldron
- Stewed beef cheeks with red wine
- Iberian pork sirloin medallions with Curry sauce
- Cod loin with Pil Pil sauce (olive oil, chilli and garlic)

Dessert (to choose only one option for all diners):

- Homemade cheesecake with nuts, raisins and honey garnished with fig marmalade
- Skewer of seasonal fruit with ice cream

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 cava-sorbet (lemon, raspberry, mandarin orange, mango) between the starters and the main course, +4 € extra**
- **If you want to add a glass of Cava as a toast, +3 € extra**

Note: Pre-start menu drinks are not included

External cake plating: €1.50 supplement per diner

4) Set Menú = 55 €



Starters for sharing:

- Assorted breads with "all i oli" (garlic mayonnaise) and olives
- Salad of tuna ventresca, regional tomato, anchovies and red peppers
- Assortment of regional cheeses (semicured, cured, smoked and made with rosemary) with nuts and marmalade
- Grilled squid with green sauce (made with garlic and parsley)
- Codfish fritters garnished with tartare sauce

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

- Grilled turbot fillet with a soft yogurt, cilantro and chive sauce or with tomato vinaigrette (to choose one of the two sauces)
- Grilled Galician beef fillet steak ("entrecote") with "Café de París" sauce (herbs mayonnaise)

Dessert (to choose only one option for all diners):

- Chocolate Coulant with berries, mint leaves and vanilla ice cream
- Skewer of seasonal fruit with ice cream

Wines and drinks:

- Red wine Flores de Callejo Tempranillo (D.O. Ribera del Duero)
- White wine Oro de Castilla Verdejo (D.O. Rueda)
- 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 cava-sorbet (lemon, raspberry, mandarin orange, mango) between the starters and the main course, +4 € extra**
- **If you want to add a glass of Cava as a toast, +3 € extra**

Pre-start menu drinks are not included

External cake plating: €1.50 supplement per diner

5) Set Menú = 65 €



Starters for sharing:

- Assorted breads with "all i oli" (garlic mayonnaise) and olives
- Salad of lamb's lettuce, confited cod, orange and raspberry vinaigrette reduction
- Iberian pork "presa" carpaccio with cheese flakes and Pedro Ximénez reduction
- Typical homemade flat sponge cakes with sausages from this region ("coca a la llumà"), salt-cured tuna and pickles
- Grilled octopus with potato puree and spicy paprika oil

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

- Grilled beef from Galicia (tenderloin steak) ("solomillo") with green pepper sauce or with mushroom sauce (to choose one of the two sauces)
- Roasted lamb shoulder in its juice (+5 € supplement)

Dessert (to choose only one option for all diners)

- Homemade chocolate cake "Valor" from Villajoyosa with red currant and red fruit coulis
- Skewer of seasonal fruit with ice cream

Wines and drinks:

- Red wine Enrique Mendoza Merlot-Monastrell Crianza (D.O. Alicante)
- White wine Enrique Mendoza Chardonnay (D.O. Alicante)
- Rosé wine Enrique Mendoza Monastrell (D.O. Utiel-Requena)
- Water, soft drinks, draught beer and coffee/tea
- Drinks included only during the banquet
- **If you want a cava-sorbet (lemon, raspberry, mandarin orange, mango) between the starters and the main course, +4 € extra**
- **If you want to add a glass of Cava as a toast, +3 € extra**

Pre-start menu drinks are not included

External cake plating: €1.50 supplement per diner

Children's Menu

1) Children's menu nº 1 for 20 € (bread, water and soft drinks).

Single dish (choose one)

- Squid rings fried in batter
- Chicken fingers and Iberian ham croquettes with chips
- Chicken escalope or grilled chicken breast with chips
- Chicken and vegetable rice paella or fish rice paella
- Beef burger with cheese and chips

Dessert (choose one)

- Fruit or ice cream or homemade cake

2) Children's menu nº 2 for 25 € (bread, water and soft drinks).

Starter (choose one)

- Ham and cheese
- Iberian ham croquettes
- Squid rings fried in batter
- Chicken fingers with chips

Main course (choose one)

- Chicken escalope or grilled chicken breast with chips
- Chicken and vegetable rice paella or fish rice paella
- Beef burger with cheese and chips

Dessert (choose one)

- Fruit or ice cream or homemade cake

3) Children's menu nº 3 for 30 € (bread, water and soft drinks).

Starter (choose two)

Ham and cheese

Iberian ham croquettes

Squid rings fried in batter

Chicken fingers with chips

Main course (choose one)

Chicken escalope or grilled chicken breast with chips

Chicken and vegetable rice paella or fish rice paella

Beef burger with cheese (optional) and potatoes

Dessert (choose one)

Fruit or ice cream or homemade cake

