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Menús made by.  
Hotel Tossal d'Altea  
Restaurant Almàssera  
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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, dried fruits and coca "farcida" for 6 €.**
- 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 price of 6,50 € 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) or Juan Gil Etiqueta Plata (D.O. Jumilla)
- White wine Enrique Mendoza Chardonnay (D.O. Alicante) or Outón Albariño (D.O. Rias Baixas)
- 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

