

MOTHER'S DAY BRUNCH

Sunday, May 5

12:30 pm - 4:30 pm

FROM THE VEGETABLE GARDEN

Traditional cold tomato soup from "Antequera"
Beet Tartare
Hummus with crudites
Chickpea salad with feta, cherry, basil and honey
vinaigrette.
Marinated Chicken Caesar Salad
Poke Bowl

FROM THE SEA

Prawn cocktail with Marie Rose sauce
Galician octopus
Anchovies in vinegar and extra virgin oil
Smoked salmon with cream cheese,
capers and mini blinis
Calamari roll on brioche bread

IBERIAN COLD CUTS & CHARCUTERIE

Iberian Ham
Iberian sausage
Iberian chorizo
Crackers with freshly grated tomato

FROM THE LAND

Acorn-fed Iberian ham croquettes
Cochinita Pibil Taco with pickled onion, avocado
and cilantro
Aged beef burger, crispy bacon, cheddar cheese
with fried sweet potato

FROM THE FARM

Fresh omelettes with a variety of toppings
Freshly made Spanish potato omelet
Eggs Benedict

BAKERY & MINI SANDWICHES

Smoked salmon with avocado
Cured bacon, mayonnaise,
caramelized onion and rocket.

LOCAL & ARTISANAL CHEESE

International and National

FRESH JUICES & HOMEMADE SMOOTHIES

Variety of fresh juices and
homemade smoothies

SWEET CORNER

Show cooking of pancake and
crepes with toppings

PAELLA SHOW COOKING

Vegetable, lima beans, and
chicken Paella

*Includes a welcome cocktail, water station, tea and coffee.

Live music and performances

Children's activities

70€ per person, V.A.T. included