

ALMUERZO DE TRABAJO

LAS ARENAS MENU

Kumato cream with Sauteed Ham and Green asparagus

Hake Moraga on Lyonnaise Potato

Vanilla Brulee, Whiskey Cream and Cinnamon

Coffee from Colombia

Harvest Red Wine and Water

Prize: 33,50€ VAT included

NELVA MENU

Granada salad of confit cod and native fruits with cocktail of roasted pineapple with coconut and virgin olive oil

Stewed oxtail stewed rice stew with baby broad beans and scented Ras el Hanout

Cinnamon and Banana Biscuit with hot chocolate and crisps

Coffee from Colombia

Harvest Red Wine and Water

Prize: 35,00€ VAT included

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SANTEMAR MENU

Boletus and Zucchini Delicacy with Sauteed Mushrooms and Asparagus

Pork Tenderloin with Potato Skewer and mushroom with rosemary and cassis juice and red wine

Mille-feuille of toasted egg yolk and chocolate with raspberry juice

Coffee from Colombia

Harvest Red Wine and Water

Prize: 36,50€ VAT included

AGUMAR MENU

Aubergine with grilled vegetables and fish au gratin with Mahonés sauce on tomato olive sauce

Chicken breast stuffed with king prawns with baked potato and creamy green pepper sauce

Pineapple carpaccio with banana and pistachio ice cream

Coffee from Colombia

Harvest Red Wine and Water

Prize: 37,50€ VAT included

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PRAGA MENU

Crumbs of semolina with meat and egg cooked at low temperature



Fish ragout with mushrooms and vegetables from the market in fish beurre blanc



Amaretto flan with mango mousse and red fruit syrup



Coffee from Colombia

Harvest Red Wine and Water

Prize: 39,50€ VAT included

MAYDRIT MENU

The Alpujarreño dish adorned by layers with emulsion of its syrup and suckling oil



Rosada with green sauce and black parmesan rice on a light curry sauce with pippin



The dried figs of the Contraviesa in Trilogy with sweet prickly pear soup



Coffee from Colombia

Harvest Red Wine and Water

Prize: 41,00€ VAT included

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PORTA FIRA MENU

Piquillo peppers stuffed with Fish Muslin and Txangurro with crab coral path

Suckling pig tenderloin on soubisse potatoes and creamy Jamaican emulsion

Tiramisu in a glass with Pistachio and Cocoa Sponge Cake with Chocolate Filigree

Coffee from Colombia

Harvest Red Wine and Water

Prize: 43,00€ VAT included

NIXE MENU

Vegetable Cannelloni and Truffle and Parmesan Velouté

Dorada on potatoes with Anchovies and Picual with Nuts

Glazed fruits in Matalauva infusion and vanilla ice cream with honey hybrid

Coffee from Colombia

Harvest Red Wine and Water

Prize: 46,00€ VAT included

*The menus can be adapted to intolerances and allergies upon request

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