

# Events 2025

## Menu 1

Cod Wellington, sauteed spinach and stewed leeks  
with soubise

Chicken breast stuffed with prawns with roast potato and  
creamy truffle and foie sauce

Mango and custard apple panna cotta with passion fruit gel  
and cinnamon cookie

### Drinks

Rioja Harvest Red Wine,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 42.00€ VAT included**

## Menu 2

Hake Tumbet, tomato olive sauce and Basil  
with Choron Glaze

Pork cheek on truffled parsnip parmentier with vegetables  
and its Merlot juice

Bourbon vanilla with corn and chocolate spiced  
with banana and curried toffee soup

### Drinks

Rioja Harvest Red Wine,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 45.00€ VAT included**

**SARAY**

★★★★

Hoteles Santos

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## Menu 3

Tender shoots with avocado, marinated salmon and  
citrus vinaigrette

Confit and roast suckling pig shank with its lacquered  
juice of rum and molasses

Gianduja bavaresa, vanilla and  
cocoa cake

### Drinks

Rioja Harvest Red Wine,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 48.00€ VAT included**

## Menu 4

Cod Confit Cube with Cuttlefish Fettuccine and Light  
Leek Cream in two Textures with Oil Emulsion  
and Light Garlic Purée

Medallions of Pork Sirloin in Mozarabic Juice of  
Raisins and Pine Nuts

White Chocolate with Madeleine star anise  
and carrot

### Drinks

Rioja Harvest Red Wine,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 51.00€ VAT included**

**SARAY**

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## Menu 5

Sea bass bites with sautéed cuttlefish and artichokes with  
its type of Bilbao and almond garlic

Suckling Pig Entrecote from Granada with pear mousseline,  
Alpujarreño cheese and its juice with dry pepper zurrapa

Dried figs, homemade tomato jam and chocolate  
with crispy rice

### Drinks

Rioja Harvest Red Wine,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 56.00€ VAT included**

## Menu 6

Roasted sea bream with dried fruit piperrada,  
green wheat and coconut

Veal cheeks with pumpkin stewed in mace  
and his muscatel juice

Seasonal fruit glazed with amaretto and  
pineapple sorbet

### Drinks

White Wine D.O. Rueda,  
Red Wine D.O. Somontano,  
Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 61.00€ VAT included**

**SARAY**

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## Menu 7

Creamy aniseed soup with prawns and Yuca chips

Hake with 5 Tender Vegetables from the Market and Orejón Chutney  
with Dried Tomatoes and Squid with Pine Nuts in Olive

Roasted acorn-fed Iberian sirloin with mashed potato with chives and  
creamy sauce of wild mushroom and caper berries

Chiboust chocolate cream with Sablé support,  
caramelized pear and creamy saffron threads  
with red fruit gelée

### Drinks

White Wine D.O. Rueda,

Red Wine D.O. Somontano,

Beers, Soft Drinks, Mineral Water

Coffee from Colombia

**Price: 70.00€ VAT included**

## Vegetarian Menu 1

Brick of Wok Vegetables with romesco sauce  
Seitan fillet with mini grilled vegetables and potatoes  
Spelled waffles and citrus sorbet

**Price: 42.00€ VAT included**

## Vegetarian Menu 2

Risotto of mushrooms, vegetables and their chips  
Tofu burger with mini grill and tomato sauce  
Seasonal Fruit Salad and Pineapple Sorbet

**Price: 45.00€ VAT included**

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

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## Welcome Cocktail

Duration of 30 minutes

Manzanilla, Rioja, Beer and Soft Drinks  
Tropical cornetto with avocado, mango and prawns  
Pork loin and Iberian pate emulsion  
Alpujarra Ham, Guadix Cheese  
Small hamburger with caramelized onion and  
cassis mustard mayonnaise  
Choco, avocado and cherry pintxo  
Payoyo and walnut croquette

Supplement on menu: 10.00€ VAT included

## After-food Drinks\*

Small Drink: 3.50€ VAT included

Long Drink: 7.00€ VAT included

\*To continue with drinks after eating, check  
availability and conditions

## Contact

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**SARAY**

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