

BUFFET N°2

Especialidades Frías Cold Specialities

Variedades de brotes verdes y hortalizas frescas con crudités: aceitunas de Aragón, cebolla de Figueras, maíz, atún, pepino, pimiento, tomates, zanahoria y huevo duro
Varieties of green shoots and fresh vegetables with crudités: Aragon olives, Figueras onion, corn, tuna, cucumber, pepper, tomatoes, carrot and boiled egg



Ensalada de patata, tomate cherry, piquillo, oliva y cremoso de citronela
Potato salad with cherry tomato, piquillo pepper, olives and citronella cream



Surtido de quesos nacionales e internacionales con pan feo y sus guarniciones
Selection of national and international cheeses with breadsticks and garnishes



Focaccia de escalibada, sardina ahumada y vinagreta de verduras
Focaccia of vegetable escalibada, smoked sardine and vegetable vinaigrette



Especialidades Calientes Hot Specialities

Salteado de fideos Yakishoba y hortalizas
Sautéed Yakishoba noodles and vegetables



Bacalao con meuniere de lima, patata y espárragos
Cod with lime meunière, potato and asparagus



Salmón noruego con verduritas y salsa fresca de tomate y albahaca
Norwegian salmon with vegetables and fresh tomato and basil sauce



Pollo tandoori masala con basmati de coco
Tandoori masala chicken with coconut basmati rice



Sopa de gallina con galets y verduras
Chicken soup with galets and vegetables

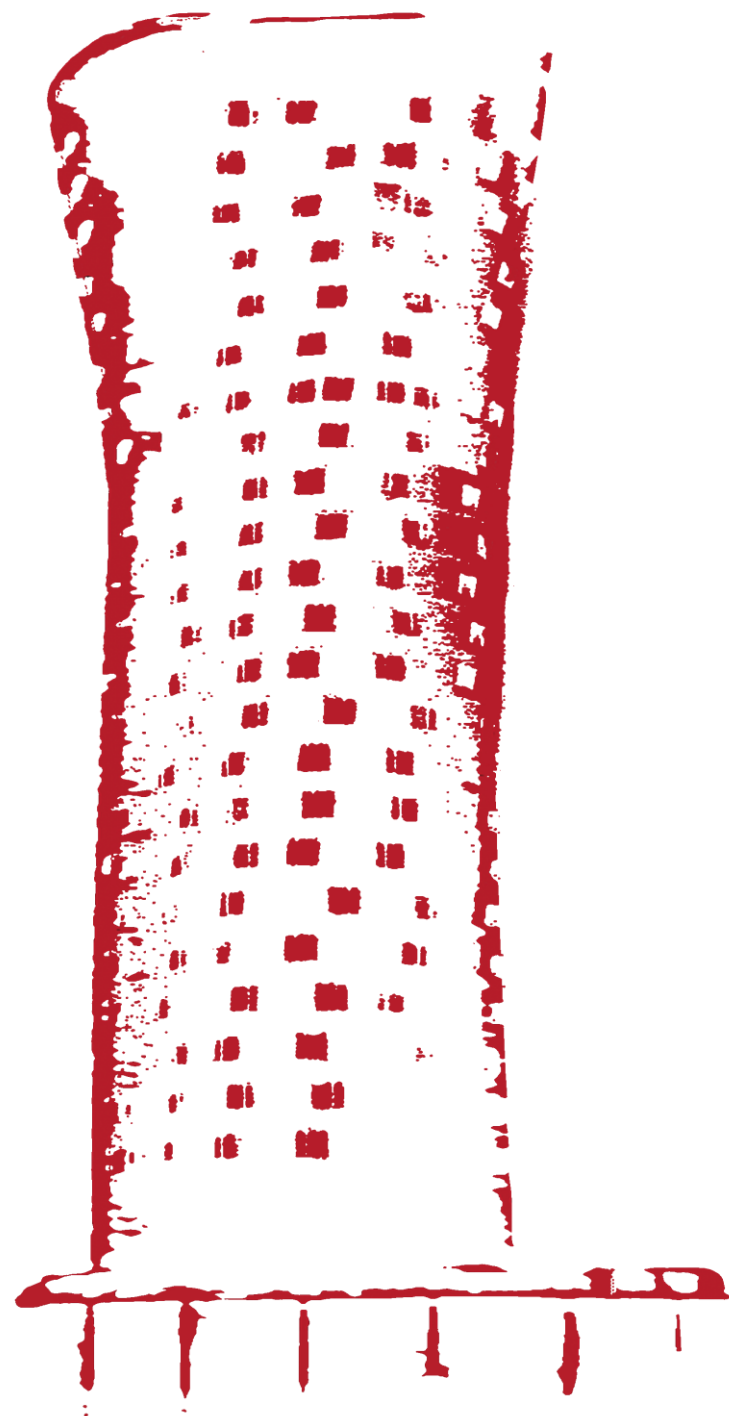


La hora dulce Desserts

Fruta fresca de temporada
Seasonal fruit



Festival Porta Fira
Porta Fira Gala



ALTRAMUCES
LUPINS



MOSTAZA
MUSTARD



FRUTOS DE
CÁSCARA
NUTS



GRANOS DE
SÉSAMO
SESAME SEEDS



MOLUSCOS
MOLLUSCS



CRUSTÁCEOS
SHELLFISH



VEGETARIANO
VEGETARIAN



HUEVOS
EGGS



CACAHUETES
PEANUTS



CONTIENE GLUTEN
CONTAINS GLUTEN



LÁCTEOS
DAIRY PRODUCTS



SOJA
SOYA



APIO
CELERY



PESCADO
FISH



SULFITOS
SULFITES