PUERTA MAR

Menu 1

STARTERS TO SHARE
-Cod fritters with homemade aioli
-Grilled mussels with piparras peppers
-Eggplant tempura with soy and honey sauce
-Burrata salad with mango, avocado, tomato marinated in Modena balsamic vinegar, and our special vinaigrette
-Sourdough bread

MAIN COURSES TO CHOOSE FROM
-Arroz del Senyoret (min. 2 people)
-Valencian paella (min. 2 people)
-Braised beef cheek with potato parmentier, mushroom sauce, and crispy yucca
-Baked cod with a light garlic mousseline and Valencian ratatouille
-Creamy lobster rice (min. 2 people +€9)
-Grilled aged beef entrecote with potatoes and Padrón peppers (+€7.50)

DESSERT
- Valencian Arnadí, Los Gómez version: moist roasted pumpkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
- Seasonal fruit
- Coffe

50€

Open bar included,
see conditions on the last page

PUERTA MAR

Menu 2

STARTERS TO SHARE
-Red tuna sashimi with Kalamata olives, ponzu sauce, and tobiko roe
-Caesar salad with scarlet prawns
-Broken eggs with Iberian ham, potatoes, and truffle oil
-Grilled octopus with paprika parmentier from La Vera, Galician sofrito, and Primor potatoes
-Sourdough bread

MAIN COURSES TO CHOOSE FROM
-Galician beef ribeye steak with potatoes and Padrón peppers (+€11.50 per person)
-Seafood paella with king prawns, red shrimp, and langoustines (min. 2 people)
-Baked cod with a light garlic mousseline and Valencian ratatouille
-Lobster paella (min. 2 people) (+€9)
-Braised beef cheek with potato parmentier, mushroom sauce, and crispy topping Cassava
-Creamy country rice with free-range chicken, mushrooms, and squash

POSTRE
- Valencian Arnadí, Los Gómez version: moist roasted pumpkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
- Seasonal fruit
-Coffee

58€

Open bar included,
see conditions on the last page

PUERTA MAR

Vegetarian Menu

STARTERS (CHOOSE FROM)
- Eggplant tempura with soy and honey reduction
- Green salad from the Valencian garden
- Fried artichoke hearts

MAIN COURSES (CHOOSE FROM)
- Seasonal vegetable paella (min. 2 people)
- Pasta with pesto, sun-dried tomatoes, and Parmesan cheese
- Grilled cauliflower with almond relish, Parmesan cheese, olives, and basil, served with roasted cauliflower purée

DESSERT
- Valencian Arnadí, Los Gómez version: moist roasted pumpkin and almond flour sponge cake, meringue milk ice cream, and crunchy pumpkin seeds.
- Seasonal fruit
- Coffee

45€

Open bar included,
see conditions on the last page

PUERTA MAR

Gluten free Menu

STARTER
- Burrata and mango salad with marinated tomato and our special vinaigrette
- Grilled asparagus

MAIN COURSES (CHOOSE FROM)
- Baked cod with a light garlic mousseline and Valencian ratatouille
- Creamy country rice with free-range chicken, mushrooms, and pumpkin

DESSERT
- Seasonal fruit
- Coffee

45 €

Open bar included,
see conditions on the last page

PUERTA MAR

Child's Menu

STARTERS
-Iberian ham croquettes
-Patatas bravas

MAIN COURSES (CHOOSE FROM)
- Fried eggs with potatoes
-Spaghetti with tomato sauce and tuna
-Creamy country rice
-Chicken nuggets with potatoes

DESSERT
-Chocolate ice cream

29€

Open bar included,
see conditions on the last page

PUERTA MAR

Winery options

PREMIUM VALENCIAN WINERY (+€4 PER PERSON):

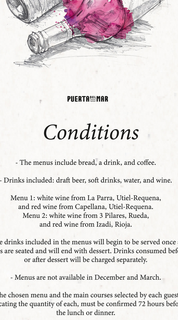
White Wine: *Nodus Chardonnay D.O. Utiel Requena*
Organic white wine made from the Chardonnay variety, barrel-fermented, presented in magnum bottles.

Red Wine: *Nodus Merlot Delirium D.O. Utiel Requena*
Organic red wine made from the Merlot variety, presented in magnum bottles.

PREMIUM WINERY 2 (+€4 PER PERSON):

Red Wine: *Rippa Dorii - D.O. Ribera del Duero*

White Wine: *La Camioneta - D.O. Rueda*



PUERTA MAR

Conditions

- The menus include bread, a drink, and coffee.

- Drinks included: draft beer, soft drinks, water, and wine.

Menu 1: white wine from La Parra, Utiel-Requena,
and red wine from Capellana, Utiel-Requena.
Menu 2: white wine from 3 Pilares, Rueda,
and red wine from Izadi, Rioja.

- The drinks included in the menus will begin to be served once all guests are seated and will end with dessert. Drinks consumed before or after dessert will be charged separately.

- Menus are not available in December and March.

- The chosen menu and the main courses selected by each guest, indicating the quantity of each, must be confirmed 72 hours before the lunch or dinner.

- On the day of the event, we will charge the total number of guests who have confirmed 24 hours in advance.

- Rice dishes are served for a minimum of two guests.

-Payments cannot be made in installments.

-A €100 deposit is required upon booking.