

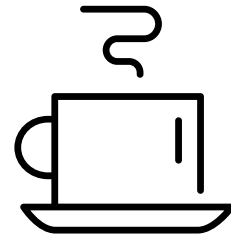
PIRÁMIDES



**Meetings &
Events Service**

actahotels

Coffee Break



Option 01

Coffee
Milk
Teas
Soft drinks

€ 6

Price per person/VAT included
Duration 30 minutes

Option 02

Coffee
Milk
Teas
Fresh orange juice
Variety of mini pastries

€ 9

Price per person/VAT included
Duration 30 minutes

Option 03

***Minimum 10 people**

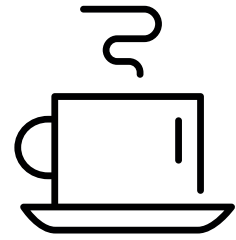
Coffee
Milk
Teas
Fresh orange juice
Variety of mini pastries
Soft drinks
Mini ham and tomato sandwiches
Spanish omelette bites

€ 11

Price per person/VAT included
Duration 30 minutes



Coffee Break



Option 04

**Minimum 10 people*

Coffee
Milk
Teas
Fresh orange juice
Variety of mini pastries
Soft drinks
Mini ham and tomato sandwiches
Nordic bars
Spanish omelette bites
Mini fresh fruit skewers

€ 13

Price per person/VAT included

Duration 30 minutes

Corporate Menu



TABLE APERITIF (€3 supplement)

Mushroom croquettes .
Jamón ibérico and glass bread with tomato.

STARTERS

Mixed salad with burrata, tomato and honey and mustard dressing.
Goat's cheese, bacon and onion ravioli with mushroom and parmesan sauce.
Pumpkin soup with mozzarella pearls and basil or coriander
Donostiarra-style fish soup.
Crepes with mushrooms and Serrano ham.
Penne rigate with sun-dried tomatoes and pesto.

MAIN COURSES

Succulent beef with basmati rice.
Hake with cava mousseline.
Fresh cod with tomato, red onion and basil dressing.
Iberian pork cheek stew with Pedro Ximénez.
Grilled sea bass with olive oil, Anna potatoes and seasonal vegetables.
Beef entrecôte with roast potatoes and tomatoes Provençal.

DESSERTS

Cheesecake with a biscuit base.
White chocolate soup with red berries.
Cheese flan with blueberries.
Vanilla and raspberry soufflé.

Coffee

DRINKS

Water, soft drinks, beers and wine included

€ 30

Price per person/VAT included

Minimum 20 people.

You have to choose one dish from each section of the menu.

Fixed menu for the entire group.

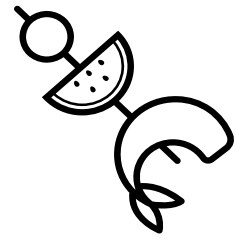
Final confirmation of the number of people is required 7 days before the event.

Cancelaciones o reducciones:

7 days before the event, 100% of the total payment is required.

10 days before the event, 50% of the total payment is required

Finger - A



COLD

Jamón ibérico on glass bread with tomato.
Gazpacho shot with olive powder.
Cup of American salad.
Nordic bars.
Assorted sushi.

HOT

Fideuà with wild asparagus, mushrooms and tomato aioli.
Mini beefburgers with cheddar cheese.
Chicken fingers with tartar sauce.
Jamón ibérico mini croquettes.
Yakitori chicken skewers with soy sauce.

DESSERTS

Fruit skewer.
Brownie cubes with red berries.
Selection of pastries.

DRINKS

Water, soft drinks and beer included.

Supplements per person:

Wine **3€**

Cava **2€**

€ 32

Price per person/VAT included

Minimum 20 people.

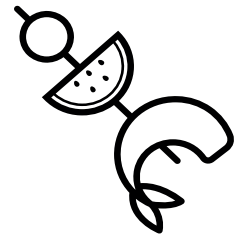
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Finger - B



COLD

Jamón ibérico on glass bread with tomato.
Vichyssoise with minced prawns.
Spoonful of marinated salmon with avocado and yoghurt cream.
Cheese board with fig jam.
Veal loin carpaccio with truffle oil and parmesan.

HOT

Iberian pork cheeks and Parmentier potatoes in a glass.
Cod brandade toast.
Polbo á feira (boiled octopus) with paprika oil.
Arròs a banda (seafood rice).
Chicken and rocket bao.

DESSERTS

Fresh fruit skewers.
Shot of white chocolate soup with red berries.
Selection of pastries.

DRINKS

Water, soft drinks and beer included.

Supplements per person:

Wine **3€**

Cava **2€**

€ 36

Price per person/VAT included

Minimum 20 people.

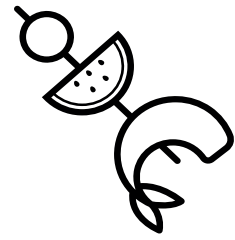
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Finger Frío



COLD

Shot of gazpacho.
Cup of Caprese salad.
Mini blue cheese, rocket and walnut sandwich.
Mini ham and tomato sandwich.
Cup of vegetable quinoa.
Mini avocado and tomato sandwich.
Sheep's cheese with Jerez mini breadsticks.
Vegetable sandwich.

DESSERTS

Fresh fruit skewer.
Selection of pastries.
Shot of white chocolate soup with red berries.

DRINKS

Water, soft drinks and beer included.

Supplements per person:

Wine **3€**

Cava **2€**

€ 24

Price per person/VAT included

Minimum 20 people.

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Group menu



STARTERS

Starters.

Tomato salad with queso fresco and basil oil.

Bolognese macaroni.

Pumpkin soup with ham shavings.

Arròs a banda (seafood rice).

MAIN COURSES

Roast chicken with garnish.

Grilled hake loin with sautéed vegetables.

Grilled steak with potatoes and tomatoes Provençal.

Baked cod with Galician potatoes.

DESSERTS

Selection of ice creams with crispy biscuit.

Fresh fruit salad.

Chocolate tart.

Water included.

DRINKS

Water included.

Supplements per person:

Wine 3€

Coffee 2€

€ 26

Price per person/VAT included

Minimum 20 people.

You have to choose one dish from each section of the menu.

Fixed menu for the entire group.

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Enjoy your meal