



Working Menus

If you would like to design your own menu, don't hesitate to contact our Sales Team.

Menus must be chosen in advance, and have the same composition for all the guests.

In case of allergies or intolerances, kindly contact our Sales Department.



HOTEL GRAN ALACANT

Santa Pola

Working Menu

A

Starters

Trevélez ham and Manchego cheese

Valencian tomato salad with tuna belly, chives and caper berries

Fried squid with lime mayonnaise

Main course (choose one)

Rice with baby squid and green garlic

Rice with chicken, rabbit and mushrooms

Seafood noodles

Iberian pork cheeks braised in Port with potato slices

Sea bass with curry pea cream and sautéed vegetables

Dessert

Cheesecake with red berry coulis

Drinks

AJ wine selection

Mineral water, soft drinks and beer

Tea and coffee

RRP: €36 / pax



*VAT included

Working Menu

B

Starters

Trevélez ham and Manchego cheese

Burrata with candied cherry tomatoes, toasted almonds and basil dressing

Artichoke flower with fried baby squid and quail egg

Main course (choose one)

Rice with mantis shrimp, king prawns and green garlic

Rice with mushrooms and seasonal vegetables

Noodles with iberian ribs, broad beans and asparagus

Iberian tenderloin with boletus sauce and truffled potato parmentier

Confit cod with red pepper cream and roasted leek

Dessert

Creamy chocolate tart and dulce de leche coulis

Drinks

AJ wine selection

Mineral water, soft drinks and beer

Tea and coffee

RRP: €39 / pax



*VAT included

Working Menu

C

Starters

Trevélez ham

Baby leaf salad with king prawns and passion fruit dressing

Truffled egg, potato parmentier and mushroom stew

Red prawn croquette with citrus mayonnaise

Main course (choose one)

Rice with duck and foie gras

Iberian pork cut with thai green curry and sweet potato cream

Turbot with cava beurre blanc sauce and cucumber, mint and basil salad

Dessert

Tarte Tatin with meringued milk ice cream and cinnamon

Drinks

AJ wine selection

Mineral water, soft drinks and beer

Tea and coffee

RRP: €42 / pax



*\VAT included