Welcome Reception at the Infinity Pool

**Table Snacks**

Cherry tomato focaccia with aromatic herb oil

Flavoured potato chips

Dried tomato and oregano crunchy pizzas

**Cold Appetizers**

Mini vol au vent with salmon roe and sour cream

Smoked sardine, salmorejo and wasabi pearls

Ceviche of sea bass with crispy corn

Gorgonzola cheese and mango stuffed cone

Black cherry gazpacho

Soufflé bread with acorn-fed Iberian ham and EVOO pearls

Russian salad with lobster, Tobiko roe and olive foam

Malaga sausage tartar with sultanas and pistachios

**Hot Appetizers**

Iberian ham croquettes

Crispy prawns with Malaga mango tartar and green shiso

Peking duck Bao with mint and pickles

Mini beef burger, wakame seaweed and kimchi sauce

Mini Spanish omelette and black garlic emulsion

Diced monkfish with orange chutney

Vegetable and tofu gyoza with sweet chilli sauce

**Desserts**

Assortment of miniature desserts

Seasonal fruit tartar with grapefruit juice

White chocolate and curry bars

Fruit jelly sweets

Lunch at Palo Verde

**Starters (shared between 4 people)**

Burrata salad with tomato concassé and date jelly

Assortment of Iberian cold cuts and Málaga cheese

Russian salad with prawns

**Main Course**

The chicken / vegetarian paella prepared by each team (dietaries will be catered for separately)

**Dessert**

Carrot cake

Dinner at La Viborilla

**Starters**

Gazpacho shots (VE) (GF)

Vegetable tempura cone (VE)

Mini veggie skewers (VE) (GF)

Mini spring roll (VE)

Vegan fajitas (VE)

Prawn Pintxo without pineapple (GF)

Stewed pork and chicken croquettes

**Mains**

**BBQ station:**

Burgers and vegetarian burgers

Chicken skewers (GF)

Iberian pork (GF)

Chicken taco station

Vegetarian taco station (VE)

**Salad bar:**

Caesar salad with croutons

Prawn and avocado salad (GF)

Tomato, onion & basil salad (VE) (GF)

**Dressings:**

*Yoghurt dressing (GF), Caesar dressing (GF), vinaigrette (GF)*

**Desserts**

Frozen chocolate mini ice cream bites

Multi-fruit skewers (GF)

Catamaran Cruise

**Cold Meats & Cheeses**

Ham, cured pork loin, cheese, chorizo sausage

**Gazpacho Soup**

**Salads**

Russian Salad (potatoes, corn, tuna, prawns, mayonnaise)

American Salad (coleslaw, carrots, onion)

Pipirrana Salad (tomato, onion, pepper, tuna)

**Galician Empanada**

Pastry with pisto, tuna and egg

**Ham And Cheese Empanada**

Pastry with bechamel, ham and cheese

**Assortment Of Sandwiches**

Cured Ham, pork, smoked salmon, ham and cheese, cream cheese

**Filled Croissants**

Cream cheese and almonds

York ham and Cheese

Ham

Smoked Salmon

**Potato Omelette**

Dinner at Nikki Beach

**Starters**

Bread, olive oil (GF), butter (GF) and olive spread (olivade) (GF)

*All vegetarian and vegan.*

**Andalusian Tapas Experience**

Fritura andaluza (GF) (V)

Gazpacho (GF) (VE)

Aceitunas "aliñás" (GF) (VE)

Tortilla Española (GF) (V)

Cheese Croquetas (V)

Squid Croquetas

Salpicón de marisco (GF)

**Charcuterie & Local Cheese Station**

Chorizo, salami, salchichón de Málaga, Mallorcan sobrasada, Spanish Iberian ham, lomo ibérico, queso payoyo, Manchego, Andaluz blue cheese, Membrillo (quince paste), fig jam, celery, grapes & crackers.

*All gluten-free apart from the crackers.*

**Organic Salad Bar**

Papas "aliñás" (GF)(VE)

Ensalada malagueña (potatoes, orange, black olives, onion, eggs, salted cod) (GF)

Tomates "aliñáos" (GF) (VE)

Pipirrana (tomato, onion, cucumber, green pepper)

**Mains**

**Fish & Seafood Station**

Traditional vegetarian paella (GF)(VE)

Baked salmon "a la roteña" (GF)

Lemon, garlic & parsley marinated grilled squid (GF)

**Carving Station**

Grass-fed rib-eye -cooked medium (GF)

Andalusian Moorish roasted chicken (GF)

**Sides**

Local ecologic vegetable pisto (GF)(VE)

Padrón peppers (GF)(VE)

Lemon-roasted potatoes (GF)(VE)

Spinach and chickpeas (GF)(VE)

*All mains served with sauces and condiments - romesco, béarnaise, chimichurri.* (GF)(VE)

**Dessert**

Crema Catalana - Strawberry, blueberry & chantilly (GF)

Churros & chocolate (VE)

Local fresh fruit (GF)(VE)

Mini piononos - Mini desserts from Granada