

# Menus

# Casa Palacio de Carmona

## G1 49 €

Salad of Mature Tomatoes, Avocados and Fresh Buffalo Mozzarella

Gilt Edge Bream Filet  
with Zucchini and Boiled Potatoes

Season's Oranges Marinated in Aged Rum,  
with Brown Sugar and Mint Leaves.

## G4 52 €

Cream of Zucchini with Croutons, Manchego Cheese and Iberian Ham

Beef Stroganoff in its sauce of Mushrooms,  
with Linguini

Tropical Fruits salad - Mango, Pineapple  
and Banana, in a Juice of Oranges, with Ice  
Cream

## G7 58 €

Cream of Beetroot, Tomato and Apples,  
with Pear Balls and Fresh Cream

Swordfish with a fine Pisto  
and Dices of Fried Potatoes.

Fried Milk on a Warm Purée of Apples  
with Cinnamon and Powder Sugar

## G10 66 €

Fried Scallops with Clams and Green  
Asparagus on an Artichokes Purée

Oxtail, fat and bone-free, in its own sauce  
in a Vol Au Vent, with a Carrots Purée

Crepes Suzette with a sauce of reduced  
Oranges, Grand Marnier and Powder  
Sugar

## G2 49 €

Salad of Mature Tomatoes, Tuna (Loins of  
Melva) and Fresh Onion, Virgin Olive Oil.

Pork Loin Medallions with am Oranges  
Sauce, Fried Potatoes, Green Salad.

Cheese Cake with Wildberries  
on a Rasperry coulis.

## G5 56 €

Salmorejo, a thick cold tomato soup, with  
Iberian Ham and Hard Egg, Olive Oil

Marinated Salmón with Toasts, small  
salad, Lemon, Onion, Capers, Hard Egg  
Greviche Sauce

Hot Apple Tartlet  
with Caramel and Cream

## G8 60 €

Vol-au-Vent filled with a cream of Fresh  
Artichokes and Mushrooms

Roast Beef spiced with Thyme and  
Rosemary, with Potatoes, Zucchini and a  
Bearnese Sauce.

Chocolate Fondant with Ice Cream and a  
Sevillian "Torta de Aceite"

## G11 69 €

Peruvian Ceviche of Langoustines and  
Hake, with Diced Green Peppers, Tomato,  
Fresh Onion, Coriander and Parsley,  
marinated in Lime Juice.

Wild Corvina with a with a Zucchini and  
Mashed Potato Cake, Sauteed Leeks and  
Cherry Tomatoes.

Pear Tartlet, with Quince Jelly  
and a Lemon Sherbet

## G3 53 €

Escarole, and Green Sprouts Salad with  
Green Asparragus, Walnuts and Apple.

Risotto of Fresh Tomatoes, Langoustines,  
Chilli and Fennel Seeds.

Viennese Chocolate Cake with Raspberry  
Jam and Whipped Cream

## G6 56 €

Aubergine Parmiggiana  
with a Light Tomato Sauce

Bottom Sirloin Steak with Fried Potatoes  
and Spiced Cherry Tomatoes.

Vanilla. White Chocolate and Strawberry  
Ice cream on a Wafer Basket

## G9 60 €

Cream of Almonds  
with Fresh and Dried and Fruits.

Sea Bass with Artichokes  
and a Greens Risotto

Apple Tart Tatin  
with Caramel and Cream

## G12 72€

Vol-au-Vent with Apples and Mango,  
Sauteed Fresh Foie and a sauce of Grapes

Sirloin Steak with a Roasted Apple, Potato  
Cake, Dried Prunes and a Green Pepper  
Sauce

Crepes Soufflé with a Cream of Chestnuts,  
Powder Sugar, and Whipped Cream

# Cocktails

# Casa Palacio de Carmona

## Frequently Asked Questions

1 All the cocktails below include the drinks that appear below under "Welcome Drink"

2 Wines are not included - they are budgeted additionally starting at 4€ per person.

3 In the extraordinary case of the non-availability of an ingredient, Gourmetica reserves the right to substitute it, without prior warning.

4 Gourmetica guarantees enough units of each canapé for every guest to eat every one.

5 Gourmetica guarantees an excellent service with at least one experienced, well presented and well mannered waiter for every 8 guests.

## A1 Welcome Drink 7 €

1 Mineral Water with & w/out gas 20 min

2 Lemon Drinks, Coca Cola and C.Light

3 Beer (Cruzcampo) and Alcohol Free

4 Sherry and Manzanilla white wines

## A2 Andalusian Cocktail 2 15 €

1 Large Marinated Olives 30 min

2 Toasted Almonds, Coarse Salt

3 Potato Chips fried in Olive Oil

4 Corn Chips. Home Made Guacamole

5 Iberian Chorizo, Bread Sticks

6 Iberian Salchichón, Bread Sticks

7 Thin Toasts Tuna, Tomato, Onion, Mayo

## A3 Coctel Andaluz 3 24 €

1-3 Olives, Almonds, PotatoChips 40 min

4 Corn Chips. Home Made Guacamole

5 Queso Curado 100 % de Oveja

6 Iberian Salchichón, Bread Sticks

7 Iberian Chorizo, Bread Sticks

8 Thin Toasts Tuna, Tomato, Onion, Mayo

9 Anchovies on Toasts with Salmorejo

10 Spanish Omelette

## A4 Coctel Andaluz 4 32 €

1-3 Olives, Almonds, PotatoChips 40 min

4 Corn Chips. Home Made Guacamole

5 Iberian Chorizo, Bread Sticks

6 Torta del Casar, a strong spreadable cheese, with toasts

7 Anchovies on Toasts with Salmorejo

8 Carne Mechada (pork cooked local recipe) on Toasts with Garlic Mayo

9 Spanish Omelette

10 Gazpacho in Summer, Hot Zucchini Soup in Winter

11 Small Green Peppers, Fried

12 Iberian Ham Croquettes

## A5 Lunch Cocktail 52 €

1 Caña de Lomo-Cured Pork Loin 90 min

2 Iberian Chorizo

3 Cured 100% Sheeps' Cheese

4 Baby Lettuce, Corn, Fresh Onion, Beetr.

5 Small Green Peppers, Fried

6 Small Vol-au-Vents w. Mushroom Cream

7 Pisto with Fried Quail's Egg

8 Marinated Chicken, Fried Little Steaks

9 Risotto Mushrooms, Duck, Dried Prunes

10 Mango and Watermelon Sherbet

11 Selection of small, fine Pastry

## A6 Dinner Cocktail (90min) 55 €

1 Mozzarella, Avocado, Tomato Skewers

2 Green Asparagus with Cream Cheese

3 Tuna Tarta on Beetroot Chips

4 Marinated Salmon on Cucumber

5 Anchovies on Toasts with Salmorejo

6 Small Vol-au-Vents w. Mushroom Cream

7 Hake fried in dices, with Lime Juice

8 Cream of Vegetables in a Cup

9 Risotto of Tomato and Langoustines

10 Pear Sherbet, with Rum and Mint

11 Dried Fruits in Dark Chocolate

## A7 Gourmetica Cocktail 59 €

1 Carrot, Red Pepper, Crudite Sticks 2 h.

2 Caña de Lomo-Cured Pork Loin

3 Guacamole, Corn Ship Selection

4 Mozzarella, Avocado, Tomato Skewers

5 Selection of Cheeses, Breads, Dried Fruits and Marmelades

6 Tostaditas Atún, Tomato, Cebollita, Mayo

7 Swordfish Carpaccio with Watercress

8 Smoked Cod on Toast

9 Small Green Peppers, Fried

10 Marinated Salmon on Cucumber

11 Mushroom and Ham Croquettes

12 Pisto with Fried Quail's Egg

13 Cream of Artichokes with Croutons

14 Hake fried in dices, with Lime Juice

15 Ox Bottom Sirloin, small fried steaks

16 Skewers with Fresh Fruit

17 Pear Sherbet, Lemon Rind, Mint

18 Chocolate Mini Fondants

## A8 Iberian Ham+Cutter 740 €

Selected Bellota Ham, Lit table, served with selection of breads and bread sticks.

## A9 Table of 15 Cheeses 350 €+2 € pp

Lit Table, Served, with a Selection of Breads and Toasts, Dried Fruits and Marmelades.

# Reds

# Casa Palacio de Carmona



Beronia  
Rioja Crianza · 5 €



Ramón Bilbao  
Rioja Crianza · 6 €



Viña Alberdi  
Rioja Crianza · 8 €



Marqués de Murrieta  
Rioja Reserva · 12 €



Viña Ardanza  
Rioja Reserva · 14 €



Roda  
Rioja Reserva · 17 €



Resalso  
Ribera del Duero Cosecha · 5 €



Protos  
Ribera del Duero Crianza · 11 €



Mauro  
Tierra de Castilla · 16 €

# Whites

# Casa Palacio de Carmona



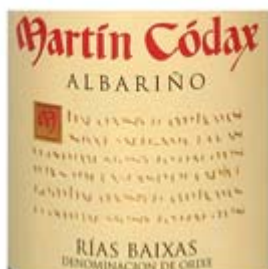
Sanz Clásico  
Rueda - Verdejo · 4 €



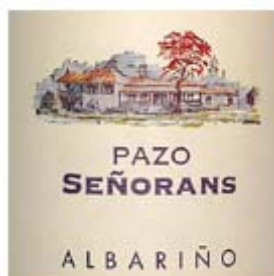
Marqués de Riscal  
Rueda Sauvignon · 7 €



Limousin - Marqués de Riscal  
Rueda Verdejo Fermentado · 11 €



Martín Códax  
Albariño · 8 €



Pazo de Señorans  
Albariño · 11 €



Viñas del Vero  
Somontano Chardonnay · 6 €



Anna de Codorniu  
Cava Brut · 7 €



Gramona Imperial  
Cava Reserva · 12 €



Taittinger  
Champagne Brut Reserva · 24 €