

FIRST COMMUNIONS 2026



The menus presented below are for guidance only, and can be tailored with the dishes, sorbets and sauces that best suit your preferences.

The dining room is reserved for a minimum of 60 guests. Should the number of attendees on the day be lower, a supplement will be added to the menu price. The final number of guests must be confirmed one week in advance.

To secure the booking, a deposit of €500 is required. The remaining balance must be settled during the week prior to the Communion, with the exception of the bar account, which will be settled at the end of the event.

Once the menu and additional details have been agreed, a contract will be drawn up and signed by both parties.

All our menus include the following **Cocktail-Style Appetiser**, consisting of:

- Selection of Iberian cheeses and cured meats
- Chilled shots of salmorejo
- Tuna tartare with caper and lime mayonnaise
- Smoked sardine toast with guacamole
- Puff pastry with our “ensaladilla rusa” and prawns
- Vegetable and beef gratin quiche
- Assortment of croquettes

Served with: Beers, Vermouth, Soft Drinks, Juices, Fino Wine.

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MENU NO. 1

PIQUILLO PEPPERS FILLED WITH A LIGHT SEAFOOD MOUSSE
REFRESHING LEMON SORBET
IBERIAN PORK CHEEK IN A MUSCAT GRAPE SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
SELECTION OF WHITE AND RED WINES, SOFT DRINKS, BEERS
AND MINERAL WATER

PRICE: €55 (VAT NOT INCLUDED)

MENU NO. 2

COD LOIN WITH CLAM SAUCE
REFRESHING MANDARIN SORBET
PORK TENDERLOIN WITH BOLETUS MUSHROOM SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
WHITE AND RED WINES, SOFT DRINKS, BEERS AND MINERAL
WATER

PRICE: €58 (VAT NOT INCLUDED)

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MENU NO. 3

PIQUILLO PEPPERS FILLED WITH A LIGHT SEAFOOD MOUSSE
REFRESHING LEMON SORBET
IBERIAN PORK CHEEK IN A MUSCAT GRAPE SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
SELECTION OF WHITE AND RED WINES, SOFT DRINKS, BEERS
AND MINERAL WATER

PRICE: €55 (VAT NOT INCLUDED)

MENU NO. 2

COD LOIN WITH CLAM SAUCE
REFRESHING MANDARIN SORBET
PORK TENDERLOIN WITH BOLETUS MUSHROOM SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
WHITE AND RED WINES, SOFT DRINKS, BEERS AND MINERAL
WATER

PRICE: €58 (VAT NOT INCLUDED)

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MENU NO. 3

SKEWERS OF SALMON, MONKFISH AND PRAWNS ON A ZUCCHINI
BOAT WITH CAVA SAUCE
LEMON SORBET WITH CAVA
PARMENTIER-STYLE OXTAIL STEW IN RED WINE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
WHITE AND RED WINES, SOFT DRINKS, BEERS AND MINERAL
WATER

PRICE: €60 (VAT NOT INCLUDED)

MENU NO. 4

GILT-HEAD BREAM WITH MUSHROOM AND PRAWN SAUCE
MELON SOUP WITH HAM
IBERIAN PORK SHOULDER WITH CRANBERRY SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
WHITE AND RED WINES, SOFT DRINKS, BEERS AND MINERAL
WATER

PRICE: €65 (VAT NOT INCLUDED)

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MENU NO. 5

SCALLOP AND PRAWN TARTARE
LEEK AND BOLETUS MUSHROOM SOUP
BEEF TENDERLOIN WITH PISTACHIO SAUCE
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
WHITE AND RED WINES, SOFT DRINKS, BEERS AND MINERAL
WATER

PRICE: €72 (VAT NOT INCLUDED)

VEGETARIAN MENU

SCRAMBLED EGGS WITH BOLETUS MUSHROOMS AND SPRING
ONIONS
SORBET OR SALMOREJO (DEPENDING ON THE MAIN COURSE)
VEGETABLE LASAGNE GRATINATED WITH PARMESAN
DESSERT OF YOUR CHOICE FROM OUR MENU
COFFEE AND HERBAL TEAS
SOFT DRINKS, BEERS AND MINERAL WATER
WHITE AND RED WINES FROM THE MAIN COURSE MENU

PRICE: €55 (VAT NOT INCLUDED)

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CHILDREN'S MENU

ASSORTED COLD STARTERS

MAIN COURSE - CHOOSE ONE: BOLOGNESE MACARONI, PORK ESCALOPE, CHICKEN ESCALOPE, BURGER (THE LAST THREE DISHES SERVED WITH CHIPS)
DESSERT OF YOUR CHOICE OR ICE CREAM

PRICE: €32 (VAT NOT INCLUDED)

DESSERT MENU

DESSERTS (CHOOSE ONE):

NOUGAT SEMIFREDDO

PISTACHIO LOG

CHOCOLATE DOME

TRAMONTANA WITH STRAWBERRY CREAM AND CHOCOLATE SAUCE

SAN MARCOS WITH CREAM ICE CREAM AND CRUNCHY CARAMEL

HEART-SHAPED CAKE WITH DOUBLE CHOCOLATE ICE CREAM

AS AN ALTERNATIVE, YOU MAY ALSO CHOOSE THE COMMUNION CAKE.

As per budget:

SWEET TABLE

CHILDREN'S ENTERTAINMENT

OPEN BAR OR AFTER-DINNER DRINKS



Hotel La Barracuda