

EVENT MENU DOSSIER MICE

the  
beach  
club  
higueron

Cheers to the sea!



# the club

FLOOR -1



# Menus

The club

FLOOR -1



## MENU 1

### SHARING DISH at the centre of the table

Homemade guacamole with pico de gallo, edamame and sunflower seeds served with tortilla chips.

Bluefin tuna tartare with sumiso sauce and avocado with a touch of lime on crispy taco

Crispy duck gyozas with okonomiyaki sauce and kimuchi mayonnaise

### MAIN TO CHOOSE

Pad thai rice with prawns, peanuts, pineapple and lime

### DESSERT

Lemon pie with yuzu sorbet

70€/pax  
including IVA and drinks

## MENU 2

### SHARING DISH at the centre of the table

#### COLD

Poke salad with marinated salmon in yakiniku sauce, wakame seaweed and edamame

Caesar rolls

Brioche rock & roll with pulled chicken, pickled red onion and red onion juice emulsion

#### HOT

Assortment of croquettes with ali oli verde (green garlic mayonnaise)

Duck Bao with hoisin sauce and pickles

Taco of Iberian pork presa and creamy pumpkin with cinnamon flavouring

### DESSERTS TO SHARE

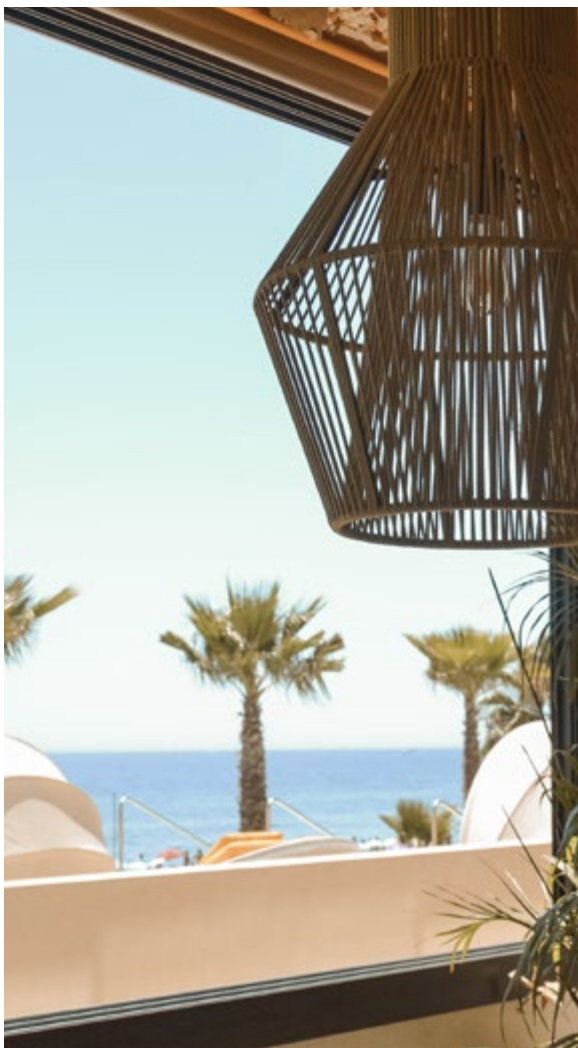
Chocolate brownie with toffee and violet sorbet

Textured raspberry cheesecake

70€/pax  
including IVA and drinks

# Menus

FLOOR -1  
The club



## MENU 3

### SHARING DISH at the centre of the table

Caesar salad with crunchy chicken, fine bacon strips, grana padano flakes, anchovies and croutons

Mini black bao with baby squid with raifort mayonnaise

Baby potatoes with salsa brava duo

### MAIN TO CHOOSE

Salmon taco with smoked cauliflower puree and bimi and baby corn wok

or

Taco of pork presa with baba ganoush and baby carrots

### DESSERT

70% chocolate mousse with miso toffee and salted chocolate ice cream

75€/pax  
including IVA and drinks

## MENU 4

### STARTER

Fresh sprout and wakame seaweed salad with tempura shrimp, portobello slices, kimuchi sauce and a touch of nori

### MAIN TO CHOOSE

Grilled sea bass taco with piperada and black salt

or

Beef entrecote with baby potatoes garnished with red mojo sauce

### DESSERT

Madagascar vanilla custard millefeuille with cinnamon ice cream

85€/pax  
including IVA and drinks

# Cocktails



## 8 TAPAS

### Table snacks

Thin slices of cherry tomato focaccia with thyme oil

Flavoured potato chips

Spicy Thai Crunch

### Cold appetizers

Salmorejo with roasted vegetables and ham crunch

Russian salad with king prawns and foam of olives

Malaga sausage tartar with sultanas and pistachios

Crispy taco with nikkei bluefin tuna tartar

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard

Crispy prawns with Malaga mango tartar and green shiso

Mini Rossini Burger with foie gras and truffle emulsion

Duck gyoza with aojiso sauce

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).

Piña colada dice with lime zest

White chocolate and curry bars, dark and white chocolate rocks and bayles truffles

Fruit jellies

# Cocktails



## 12 TAPAS

### Table snacks

Thin slices of cherry tomato focaccia with thyme oil  
Flavoured potato chips  
Spicy Thai Crunch

### Cold appetizers

Iberian pork presa carpaccio with lime teriyaki and Payoyo cheese  
Gorgonzola cheese stuffed cone with salmon roe  
Salmorejo with roasted vegetables and ham crunch  
Russian salad with king prawns and foam of olives  
Malaga sausage tartar with sultanas and pistachios  
Crispy taco with nikkei bluefin tuna tartar

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard  
Crispy prawns with Malaga mango tartar and green shiso  
Duck Bao with Hoisin Sauce with Mint and Pickles  
Mini Rossini Burger with foie gras and truffle emulsion  
Prawn, coconut and curry fritter with citrus mayonnaise and shiso sprouts  
Duck gyoza with aojiso sauce

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).  
Piña colada dice with lime zest  
White chocolate and curry bars, dark and white chocolate rocks and bayles truffles  
Fruit jellies

# Open bars

The club y the beach



## CLASSIC

### \* Rum

Havana Club, Añejo Especial, Bacardi, Barceló y Legendario.

### \* Whisky

Ballantine's, JB, White Label y Four Roses

### \* Gin

Beefeater, Tanqueray, Larios Rosé, Bombay Sapphire y Seagrams

### \* Vodka

Absolut, Smirnoff y Stolichnaya

### \* Liqueurs

Baileys, Tía María, Kalhua, Carlos III, Pacharán, Orujo de Hierbas y Licores de Frutas

Barra libre de 2 hours | 25 €

Barra libre de 3 hours | 35 €

Barra libre de 4 hours | 40 €

## PREMIUM

### \* Rum

Matusalem, Barceló Imperial, Gran Barceló Añejo y Santa Teresa 1796

### \* Whisky

Glenmorangie, Macallan 12, Black Label, Chivas 12 y Jack Daniel's

### \* Gin

Hendricks, Martin Miller, Nordés, Gin Mare y G-vine

### \* Vodka

Grey Goose, Belvedere y Ciroc

### \* Liqueurs

Baileys, Tía María, Kalhua, Carlos III,

Barra libre de 2 hours | 40 €

Barra libre de 3 hours | 55 €

Barra libre de 4 hours | 65 €

## SUPPLEMENTS

**MOJITO bar** 10€/pax

**COCKTAIL station** 20€/pax

### PREMIUM WINE CELLAR

White wine Gran Bazán  
Ámbar – Albariño

Red wine Pago D'Anguix  
Costalara – DO Ribera del Duero

Cava Juve Camps

Sparkling and still water,  
soft drinks, alcoholic and  
non-alcoholic beers

Selection of coffees, teas and  
herbal teas

Supplement: 20€/pax

the  
beach club  
higuerón

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