



## TAPAS MENU

### COLD DISHES

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**Iberian ham and coca bread with tomato**

**Tomato and basil remini with mozzarella and pesto**

**Ink remini with smoked salmon and guacamole**

**Mini spoon of brandade and croutons**

**Mini black tartlet with iberian sobrasada, chives and  
honey**

### HOT DISHES

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**Sweet potato sticks with japanese**

**paprika mayonnaise**

**Crispy prawn with oyster sauce, chives**

**Chef's croquettes**

**Grilled beef and creamy potato in green  
pepper sauce**

**Mini cheese burger and crunchy onion  
with wasabi bread**

### DESSERT

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**Chocolate brownie**

### BEVERAGE

Viña Dorada D.O. Terra Alta

Hacienda López de Haro D.O. Rioja

(1 bottle for every 4 guests) or 2 soft drinks or beers

Mineral waters

Coffees and infusions

€39 PER PERSON

10% VAT INCLUDED

*The definitive number of diners for contracted restaurant services will be reconfirmed 72 hours before the event, this being the definitive number to be considered for billing purposes, accepting a margin of error of 10% less at no cost. In case of increasing the number of diners, the hotel commits up to 10% more of the contracted volume, provided that the capacity of the room allows it.*

*The Hotel Vilamari has information on the dishes it offers available to customers with food allergies and intolerances.*