

9 AUGUST · 21:00

50 ANOS 

Cocktail Dinner Castell de l'Olla 2025

90€
PER PERSON

MENU

Mixed sushi corner

Cheese corner

Iberico ham corner

Recebo Iberico ham, sliced to order

Chilled soup with garlic, almonds and pine nuts with diced loquat and virgin olive oil

Octopus brochettes with potato and prawn aioli

Duck rolls with hoisin sauce

Panko-fried langoustine tails and sweet chili

Satay chicken skewers

Veal burger in bao bun with cheddar cheese and caramelised onion

Show Cooking dessert of crêpe suzette with Grand Marnier and vanilla ice cream

BEVERAGES

Mineral waters and soft drinks

Draft beer

White wine: Finca del Mar, D.O Chardonnay

Red wine: Azpilicueta Crianza, D. Rioja

Rosé wine: Olite, D.O Navarra

Cava rosé: Arts de Luna

Petroni Spritz and Mimosa

Coffees and herb teas



BOOK NOW!

Reservations: reservas@hotelcapnegret.es
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 **La pecera**
RESTAURANTE & LA OYTA