



# F & B DOSSIER 2025

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A sheet with allergen information for the food served at our establishment may contain is available to our customers.  
Please let our staff know if you have any special dietary needs or food allergies and intolerances



# BUSINESS MENU

MÍN. PAX:12

## MENU 1

### FIRST COURSE (choose one)

Beet salmorejo with feta cheese cubes

or

Prawn and spinach salad with a red berry vinaigrette

### SECOND COURSE (Choose one)

Iberian pork shoulder with tender broad beans, ham,  
and oloroso wine reduction

or

Grilled sea bass with sautéed seasonal vegetables  
in thyme-infused oil

### DESSERT

Chocolate coulant with vanilla ice cream

### DRINKS

Mineral water

Soft drinks

Red wine, white wine and beer

Coffee and infusions

50€ /pax VAT included

## MENU 2

### FIRST COURSE (choose one)

Grandma's stew (Traditional stew with chicken, pork, ham,  
and vegetables)

or

Octopus salad with potatoes and fresh spring onion

### SECOND COURSE (Choose one):

Iberian pork tenderloin with potato gratin and ginger-infused  
Spanish sauce

or

Grilled meagre fish with tender vegetables

### DESSERT

Yogurt prism with blackberries

### DRINKS

Mineral water

Soft drinks

Red wine, white wine and beer

Coffee and infusions

54€ /pax VAT included

## MENU 3

### FIRST COURSE (choose one)

Soupy rice with scarlet prawns

or

Malagueño gazpachuelo with prawn tartare

### SECOND COURSE (choose one)

Grilled monkfish with baby carrots and mashed potatoes  
seasoned with garlic mortar

or

Beef tenderloin with buttered potatoes and mustard sauce

### DESSERT

Pistachio temptation on orange blossom custard

### DRINKS

Mineral water

Soft drinks

Red wine, white wine and beer

Coffee and infusions

59€ /pax VAT included

\* MINIMUM ORDER: STARTER, MAIN COURSE AND DESSERT. VAT INCLUDED

\* THE MENU MUST BE COMMON AND FIXED TO ALL DINNER GUESTS

# COFFEE BREAK

## COFFEE BREAK 1

### Coffee

Freshly squeezed orange juice  
Selection of teas and infusions  
Milk (whole, skimmed, and soy)  
Mineral water with/without gas

**Price per person: €12**

**Permanent coffee break: €15**

## COFFEE BREAK 2

### Coffee

Freshly squeezed orange juice  
Selection of teas and infusions  
Milk (whole, skimmed, and soy)  
Mineral water with/without gas  
Assorted mini pastries

**Price per person: €15**

**Permanent coffee break: €18**

## COFFEE BREAK 3

### Coffee

Freshly squeezed orange juice  
Selection of teas and infusions  
Milk (whole, skimmed, and soy)  
Mineral water with/without gas  
Natural fruit salad cups  
Assorted mini pastries

**Price per person: €16.50**

**Permanent coffee break: €24.50**

## COFFEE BREAK 4

### Coffee

Freshly squeezed orange juice  
Selection of teas and infusions  
Milk (whole, skimmed, and soy)  
Mineral water with/without gas  
Mini filled brioche  
Gourmet mini sponge cake  
Tea pastries

**Price per person: €18**

**Permanent coffee break: €24**

## COFFEE BREAK 5

### Coffee

Freshly squeezed orange juice  
Selection of teas and infusions  
Milk (whole, skimmed, and soy)  
Mineral water with/without gas  
Natural fruit salad cups  
Spanish omelette bites  
Selection of sandwiches  
Iberian ham bites  
French pastries

**Price per person: €22**

**Permanent coffee break: €29**

## SUPPLEMENTS

Soft drinks (30 minutes): €3

Mini sandwiches:  
30 minutes (3 varieties): €5

Permanent (4 hours): €10

Beverage pack (soft drinks, wine,  
beer)

30 minutes: €6

ALL PRICES INCLUDE VAT

SERVICE DURATION: 30 MINUTES - MINIMUM: 12 GUESTS  
PERMANENT COFFEE BREAK: 4 HOURS DURATION WITH TWO REFILLS

# BUFFET MENU

Duration: 90 minutes Minimum to book: 40 pax

1

## SOUPS

Andalusian gazpacho with vegetable garnish  
Roasted pumpkin cream with croutons

## SALADS AND DRESSINGS:

Lettuce, tomato, onion, cucumber, carrot, beetroot,  
sweet corn, and olives  
Vinaigrette, basil pesto, tartar sauce, mayonnaise

## COMPOSED SALADS

Arugula salad with cherry tomatoes and mozzarella  
Green salad with black olives and tuna belly

## APPETIZERS

Selection of pickled vegetables  
Tuna and roasted pepper empanada  
Spanish omelette  
Mixed paella

## MAIN COURSES

Oven-baked sea bream with saffron sauce  
Chicken supreme with roasted vegetables  
Braised Iberian pork cheeks with potatoes

## SIDES

Basmati rice  
Sautéed vegetables  
Deluxe fries

## DESSERTS

Assorted desserts (2 varieties)  
Fresh fruit salad

## DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

57€ / pax VAT included

2

## SOUPS

Chicken soup  
Seasonal vegetable cream

## SALADS AND DRESSINGS

Lettuce, tomato, onion, cucumber, carrot, beetroot, sweet corn, and  
olives  
Vinaigrette, basil pesto, tartar sauce, mayonnaise

## COMPOSED SALADS

Niçoise salad  
Smoked fish salad

## APPETIZERS

Selection of national pickled vegetables  
Selection of Spanish tortillas  
Country-style rice  
Quiche Lorraine

## MAIN COURSES

Hake in green sauce  
Roasted chicken with pan-fried potato garnish  
Traditional pork ragout

## SIDES

Sautéed vegetables  
Gratin tomatoes with Provençal herbs  
Baby potatoes sautéed with garlic and parsley

## DESSERTS

Assorted desserts (3 varieties)  
Fresh fruit salad

## DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

60€ / pax VAT included

3

## SOUPS

Cordovan salmorejo with diced ham and egg  
Zucchini cream with Parmesan cheese

## SALADS AND DRESSINGS

Lettuce, tomato, onion, cucumber, carrot, beetroot, sweet corn,  
and olives  
Selection of national pickled vegetables

## COMPOSED SALADS

Roasted vegetable salad with smoked cod  
Chicken and pineapple salad  
Bruschetta with ham, mozzarella, and basil

## APPETIZERS

Classic Quiche Lorraine  
Seafood fideuá with cuttlefish and prawns

## MAIN COURSES

Portuguese-style sea bass  
Roasted pork ribs with honey and mustard  
Beef cheeks with glazed pearl onions

## SIDES:

Basmati rice with Provençal herbs  
Sautéed vegetables with Vera paprika  
Wedge potatoes

## DESSERTS:

Assorted desserts (4 varieties)  
Fresh fruit salad

## DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

67,50€ / pax VAT included



# FINGER BUFFET

## FINGER BUFFET 1

### COLD APPETIZERS

Green salad with black olives and tuna belly

Octopus and vegetable salad with lime oil

Skewers of marinated salmon, feta cheese, and prunes

Iberian chorizo and salchichón sticks

Bikinis with arugula, cream cheese, and crispy onion

Mini sandwiches with "pringá" (meat mixture) and honey

Tomato bikini with walnuts, fresh leaves, and Greek yogurt cream

### MAIN COURSES

Penne rigate with 3 sauces: four cheeses, pesto, and bolognese

Sautéed chicken and vegetables

Salmon poke

### DESSERTS:

Fresh fruit salad

Assorted desserts (2 varieties)

### DRINKS

Mineral water, soft drinks

Red wine, white wine and beer

Coffee and infusions

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48€ (VAT included) / PAX

Duration : 60 minutos

Minimum to book : 30 pax

## FINGER BUFFET 2

### COLD APPETIZERS

Cream cheese and sun-dried tomato sandwich with oregano

Smoked salmon salad with couscous and glazed orange

Selection of Iberian cured meats from our region and assorted breads

Chatka (crab stick) brioche with green leaves

Local cheese station (4 varieties)

### MAIN COURSES

Pork ragout in tomato sauce with diced potatoes

Seafood rice

Farfalle rigatte with 3 sauces: mornay, pesto, and bolognese

### DESSERTS

Fresh fruit salad

Assorted desserts (3 varieties)

### DRINKS

Mineral water, soft drinks

Red wine, white wine and beer

Coffee and infusions

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50€ (VAT included) / PAX

Duration : 60 minutos

Minimum to book : 30 pax

# FINGER BUFFET

## FINGER BUFFET 3

### COLD APPETIZERS

Selection of Iberian cold cuts and assorted breads  
Brioche with tuna and caramelized onions, served with  
sautéed peppers  
Shrimp salad with garlic  
Galician empanada  
Selection of smoked fish on rustic bread

### MAIN COURSES

Beef and vegetable wok with rice  
Faux mushroom risotto  
Grilled sea bass with garnish

### DESSERTS

Fresh fruit salad  
Assorted desserts (3 varieties)

### DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

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55€ (VAT included) / PAX

Duration : 60 minutes

Minimum to book : 30 pax

## FINGER BUFFET 4

### COLD APPETIZERS

Smoked salmon, cream cheese, and arugula sandwiches  
Octopus salad with vegetables and lime vinaigrette  
Green salad with black olives and tuna belly  
Serranito sevillano sandwich on gourmet bread  
Spanish tortilla with caramelized onion  
Selection of Iberian cold cuts served with rustic bread

### MAIN COURSES

Salmon wok with vegetables, pasta, and soy sauce  
Slow-cooked braised pork cheeks  
Ratatouille

### DESSERTS

Fresh fruit salad  
Assorted desserts (3 varieties)

### DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

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56,50€ (VAT included) / PAX

Duration : 60 minutes

Minimum to book : 30 pax

## FINGER BUFFET 5

### COLD APPETIZERS

Broccoli and potato tortilla cubes  
Spinach hummus with grissini  
Mini serranito sevillano sandwich on gourmet bread  
Anchovy "Gildas"  
Shrimp salad with garlic  
Lamb's lettuce salad with apple, goat cheese, and macadamia nuts  
National cheese station with jams and rustic breads

### MAIN COURSES

Fish & chips  
Free-range chicken and mushroom tacos  
Small pots of braised beef cheeks in palo cortado wine with  
mashed potatoes  
Seasonal vegetable cream

### DESSERTS

Fresh fruit salad  
Assorted desserts (4 varieties)

### DRINKS

Mineral water, soft drinks  
Red wine, white wine and beer  
Coffee and infusions

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59€ (VAT included) / PAX

Duration : 60 minutes

Minimum to book : 30 pax

# COCKTAIL MENU

## MENU 1

Mango and cucumber gazpacho  
Artisan cheese buffet with jams and rustic bread  
Tuna tartare with wakame seaweed  
Butterfish tataki with yellow chili sauce  
Foie gras bonbon  
Garlic prawns tacos with crispy onions  
Sun-dried tomato, arugula, and ricotta focaccia  
Mexican taco with cochinita pibil  
Prawns wrapped in filo pastry with sweet and sour sauce  
Oxtail croquettes  
Our version of Spanish tortilla  
Boletus mushroom risotto with tartuffata sauce  
Jack Daniels sauce Burger  
Assorted pastries  
Coffee and infusions

### Drinks

Water, soft drinks, beer  
White and red wine

59€ (VAT included) / PAX

Duration : 90 minutes

Minimum to book : 30 pax

## MENU 2

Cherry gazpacho with mozzarella and anchovies  
Smoked sardine toast with sweet tomato jam  
Garlic shrimp salad  
Our version of papas aliñadas with mackerel  
Foie gras cream with caramelized apple  
Andalusian marinated chicken skewers  
Tuna puff pastry  
Preñaditos (mini rolls) with pringá from Alcalá  
Seville-style fried seafood  
Puchero croquettes  
Risotto with cheese and a selection of mushrooms  
Tempura prawns with lime mayonnaise and paprika  
Prawn and kimchi taco  
Pita bread with roast lamb and tzatziki  
Confited cod taco with ratatouille  
Jack Daniels sauce burger  
Assorted pastries  
Coffee and infusions

### Drinks

Water, soft drinks, beer, white and red wine

62,50€ (VAT included) / PAX

Duration : 90 minutes

Minimum to book : 30 pax

## MENU 3

Salmorejo with AOVE pearls and tuna mojama  
Garlic shrimp salad with fried gambas cristal  
Iberian pork cheeks with potato foam and mushrooms  
Foie gras bonbon  
Pulpo a la feira (octopus skewers)  
Red tuna tataki with wakame  
Steak tartare made with beef from Pazo Recimil  
Small pot of sirloin in whiskey sauce  
Confit and tempura-fried green asparagus with hollandaise sauce  
Cod in Sevillian-style tomato sauce  
Selection of cheeses with rustic breads and jams (goat cheese, smoked goat, rosemary goat, and semi-cured Loja)  
Assorted pastries  
Coffee and infusions

### Drinks

Water, soft drinks, beer, white and red wine

69€ (VAT included) / PAX

Duration : 90 minutes

Minimum to book : 30 pax



# THEMED STATION SELECTION TO ADD A BUFFET, A COCKTAIL OR A FINGER BUFFET

Mexican Station (chicken and pork fajitas, nachos, burritos, and sincronizadas) 23€

Seville-style Fried Foods Station (marinated fish, dogfish, anchovies, cuttlefish, cod) 25,50€

Cheese Buffet (Idiazabal, Blue, Parmesan, Emmental, and Feta) 24€

Iberian Cured Meats Station (salchichón, chorizo, ham, loin) 29,50€

Iberian Ham Station (1 ham carved live, about 30-35 plates) 675€

Rice Station (paella, soupy rice, creamy rice) 27€

Barbate Delights Station (tuna in all its versions) 58€

Sushi and Maki Buffet 49,50€

Dessert Buffet (5 varieties) 27€

**Minimum to book.: 30 pax**  
**Prices include VAT per person**

# SPANISH WINE (APERITIFS)

## SPANISH WINE 1

Spiced natural yuca chips

Seville-style pickles

White wine, red wine, and beer

Soft drinks and mineral water

**€17 per person (VAT included)**

## SPANISH WINE 2

Mini pintxo of quark cheese with oregano, sun-dried  
tomato, and honey

Foie gras bonbon with roasted apple

White wine, red wine, and beer

Soft drinks and mineral water

**€26 per person (VAT included)**

## SPANISH WINE 3

Iberian acorn ham platter

National cheese platter with artisanal jams and breads

White wine, red wine, and beer

Soft drinks and mineral water

**€31 per person (VAT included)**

**Service duration: 30 minutes**

**Minimum: 15 people**

**Not available as a standalone service**

# GALA MENU

## MENU 1

### WELCOME COCKTAIL

Mango and cucumber gazpacho  
Artisan cheese buffet with jams and toasts  
Tuna tartare with wakame seaweed  
Butterfish tataki with yellow chili sauce  
Foie gras bonbon  
Prawn taco with American sauce  
Sun-dried tomato, arugula, and ricotta focaccia  
Mexican taco with cochinita pibil  
Prawns wrapped in filo pastry with sweet and sour sauce  
Seville-style puchero croquettes  
Our version of Spanish tortilla  
Boletus mushroom risotto with tartuffata sauce  
Young beef burger with Jack Daniels sauce

### FIRST COURSE

Galera shellfish cream with prawn tartare and fresh tarragon  
perfume

### MAIN COURSE\*

Confit cod with rosemary aroma, ratatouille of tender vegetables,  
and black garlic foam  
or  
Beef cheeks in oloroso wine with glazed potatoes and French onions

### DESSERT

Classic Tarte Tatin with Tahitian vanilla ice cream

### DRINKS

Mineral water and soft drinks  
Red and white wine, beer  
Coffee and infusions  
Cava

Price: €78 per person (VAT included)

Cocktail Duration: 30 minutes

Minimum to book: 30 people

\* The choice of the main course must be the same for all guests

# GALA MENU

## MENU 2

### WELCOME COCKTAIL

Cherry gazpacho with mozzarella and anchovies

Smoked sardine toast with sweet tomato jam

Garlic prawns ensaladilla (potato salad with mayonnaise)

Our version of papas aliñas with melva (Spanish tuna)

Foie gras cream with caramelized apple

Yakitori chicken skewers

Galician empanada (tuna puff pastry)

Spicy corn tortilla chips with tuna

Seville-style fried fish

Seville-style stew croquettes

Florentine risotto

Tempura prawns with lime mayonnaise and paprika

Prawn taco with kimchee

Pita bread with oven-roasted lamb and tzatziki sauce

Cod taco with Seville-style tomato sauce

Beef burger with Jack Daniels sauce

### FIRST COURSE

Scallop and prawn salad with tender shoots  
and Seville orange vinaigrette

### MAIN COURSE \*

Iberian pork tenderloin cooked at low temperature and grilled,  
served with vegetables and patatas castellanas (Castilian potatoes)

or

Corvina taco with creamy fennel and its garnish

### DESSERT

Chocolate velvet with pistachio soil

### DRINKS

Mineral water and soft drinks

Red and white wine, beer

Coffee and infusions

Cava

Price: €85 per person (VAT included)

Cocktail Duration: 30 minutes

Minimum to book: 30 people

- The choice of the main course must be the same for all guests

# GALA MENU

## MENU 3

### Welcome Cocktail

Salmorejo (traditional cold tomato soup) with feta cheese and tuna mojama

Shrimp salad with garlic and crispy shrimp

Selection of the Chef's croquettes

Foie gras bonbon

Grilled octopus Skewers

Tuna tartare with wakame

Aged beef steak tartare

Whiskey braised sirloin casserole

Tempura-fried green asparagus with romesco sauce

Cod with Sevillian-style tomato

Cheese station with breads and preserves

Price: €89 per person (VAT included)

Cocktail Duration: 30 minutes

Minimum to book: 30 people

### FIRST COURSE

Braised octopus with sweet potato puree  
and Iberian pork cheek veil

### MAIN COURSE

Lamb shoulder with mushroom stew

or

Monkfish tail in seafood zarzuela with bouchot mussels  
and tiger prawns

### DESSERT

Chocolate millefeuille with orange soil

### DRINKS

Mineral water and soft drinks

Red and white wine, beer

Coffee and infusions

Cava

\*The choice of the main course must be the same for all guests



F&B DOSSIER



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