



COCKTAILS
AUTUMN

2018

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restaurante god



Cocktail-1 / Restaurant goa / 28.50 € per pax /

APPETIZERS:

Yucca chips with smoked salt and artisan guacamole

Manchego cheeses "El Piconero" with raisin bread, grapes and nuts

COLD GASTRONOMY:

Wild lobster and mango skewer

Mini muffin with Iberian ham "5 jotás" and tomato zest

Foie truffles with crunchy nuts

Salmon tartare with avocado and a touch of Lemon Grass

HOT GASTRONOMY:

Lobster mouse pouches on seafood cream

Samosas de cola de toro crumbled with red fruit sauce

Hake cubes in tempura with lime mayonnaise

Boletus risotto with truffle oil

Mini-homemade hamburgers with caramelized purple onion

DESSERTS:

Passion fruit sorbet with a touch of mint

Cake Pops:

-of chocolate with candied orange

-carrot cake

DRINKS:

Soft drinks and juices

"Heineken" beer and beer without alcohol

Red wine Rioja "Viña Añares", aging

White wheel wine "Añares"

Natural water Acuabona with gas and without gas

*** The Drink Service will be all included, from the start of the Appetizer, until the completion of the Dessert.**

*** The drink that is consumed will not be included, before the initialization of the event.**



Cocktail-2 / Restaurant goa / € 33 per pax /

APPETIZERS:

**Yucca chips with smoked salt and artisan guacamole
Lobster mouse pouches on seafood cream**

COLD GASTRONOMY:

**Acorn-fed Iberian ham with Sherry peaks
Manchego cheeses "El Piconero" with raisin bread, grapes and nuts
Toast of raisin bread with foie gras cuit and homemade jam of wild
Taco of salmon marinated in dill with ali olí de mascarpone
Bluefin tuna tartar with sesame oil**

HOT GASTRONOMY:

**Samosas de cola de toro crumbled with red fruit sauce
Sirloin tacos sauteed with old mustard on truffled parmenthier
Crunchy octopus teaspoon on mashed cachelos and paprika from La Vera
Skewer of monkfish and prawns
Mini-homemade hamburgers with caramelized purple onion**

DESSERTS:

**Violet sorbet with white chocolate foam
Mini chocolate mousse pot with oreo earth and mint touch**

DRINKS:

**Soft drinks and juices
"Heineken" beer and beer without alcohol
Red wine Rioja "Viña Añares", aging
White wheel wine "Añares"
Natural water Acuabona with gas and without gas**

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