



HOTEL MESÓN DE LA  
**MOLINERA**  
ARCOS DE LA FRONTERA

## BARBECUE STAR MENUS

60€

### APPETIZER SNACKS

Marinated olives or station  
Crisps

### APPETIZER WINERY

Water, finos, fortified wines, beer and soft drinks

### BUFFET STATIONS

Iberian cured meats station  
Regional cheeses station

### STARTER

Smoked salmon salad with oranges and nuts

### SORBET

Lemon sorbet with dry cava

### MAIN COURSE

Grilled national pork sirloin, salads soft and yoghurt sauce with grilled potatoes

### CAKES BUFFET

Chocolate, fruits and nuts cakes

### MENU WINERY

“Entrechuelos Crianza” Cadiz local red wine  
“Entrechuelos Chardonnay” Cadiz local white wine

### OPEN BAR

Open bar with branded drinks

### LATE NIGHT SNACKS (to be served on the open bar)

Buns filled with cream cheese and salmon  
Mini-ciabatta bread with tortilla chip

RUMAVER, S.L. · CIF: B11677408  
Urbanización El Santiscal · Lago de Arcos  
Avda. Sombrero de Tres Picos, 17  
Arcos de la Frontera (Cádiz)  
T. 956 708 002 · 956 708 317 · F. 956 708 007  
reservas@mesondelamoliner.com  
[www.mesondelamoliner.com](http://www.mesondelamoliner.com)



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ARCOS DE LA FRONTERA

## BARBECUE STAR MENUS

### APPETIZER SNACKS

Marinated olives or station  
Crisps

### APPETIZER WINERY

Water, finos, fortified wines, beer and soft drinks

### BUFFET STATIONS

Iberian cured meats station  
Regional cheeses station

### STARTER

Barnyard raised chicken, Serrano style

### SORBET

Lemon cut sorbet with spearmint

### MAIN COURSE

Sea bass filled with ratatouille, prawns and green tender shoots  
with oven baked potatoes

### CAKES BUFFET

Chocolate, fruits and nuts cakes

### MENU WINERY

“Entrechuelos Crianza” Cadiz local red wine  
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