



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

## CELEBRATIONS MENU



### APPETIZERS

Iberian cured ham  
Cured cheese  
Fried cuttlefish strips  
Homemade croquettes from stew  
Prawns in Orly batter

### MENU

Cream of chicken soup with ham and hard-boiled egg  
••• ••• •••  
Pork sirloin with soft pepper sauce and baked potatoes  
••• ••• •••  
Cake and coffee

### APPETIZERS WINERY

“Entrechuelos Chardonnay” white wine from Cádiz  
“Barba azul” red wine from Cádiz  
Mineral water  
Beer  
Soft drinks

### CONSUMICIONES

Mixed drinks 3,40 €  
Liqueurs 2,20 €





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## CELEBRATIONS MENU

### APPETIZERS

Iberian cured ham  
Cured cheese  
Fried cuttlefish strips  
Homemade croquettes from stew  
Breaded chicken strips

### MENU

Seafood and fish cocktail  
••• ••• •••  
Sirloin and courgette skewers with oven baked potatoes  
••• ••• •••  
Cake and coffee

### APPETIZERS WINERY

“Entrechuelos Chardonnay” white wine from Cádiz  
“Barba azul” red wine from Cádiz  
Mineral water  
Beer  
Soft drinks

### CONSUMICIONES

Mixed drinks 3,40 €  
Liqueurs 2,20 €

28€



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## CELEBRATIONS MENU

**30€**

### APPETIZERS

Iberian cured ham  
Cured cheese  
Bienmesabe style rock salmon (macerated with vinegar, water and olive oil)  
Homemade croquettes from stew  
Hake coated in batter and fried

### MENU

Prawns cooked au naturel  
••• ••• •••  
Grilled veal rump with red wine and Parisian potatoes  
••• ••• •••  
Cake and coffee

### BODEGA APERITIVOS

“Entrechuelos Chardonnay” white wine from Cádiz  
“Barba azul” red wine from Cádiz  
Mineral water  
Beer  
Soft drinks

### CONSUMICIONES

Mixed drinks 3,40 €  
Liqueurs 2,20 €



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## CELEBRATIONS MENU

### APPETIZERS

Iberian cured ham  
Cured cheese  
Seasoned sea bream cubes  
Homemade croquettes from stew  
Sirloin and prunes small skewers

### MENU

Prawns salad with garlic on a bed of white asparagus  
•••••  
Sirloin chop with Oporto wine and pillaf rice garnish  
Or  
Hake with ham and spinach with turned potatoes  
•••••  
Cake and coffee

### BODEGA APERITIVOS

“Castillo San Diego” white wine from Cádiz  
“Vega Real” red wine from Ribera del Duero  
Mineral water  
Beer  
Soft drinks

### CONSUMICIONES

Mixed drinks  
Liqueurs

3,40 €  
2,20 €

**32€**



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## CELEBRATIONS MENU

### APPETIZERS

Iberian cured ham  
Cured cheese  
Fried cuttlefish strips  
Homemade croquettes from stew  
Prawns cooked au naturel

### MENÚ

Salmon salad with orange

••• ••• •••

Iberian pork cheek with fried apple garnish

Or

Gilt-head bream loins with wild asparagus and pine nuts

••• ••• •••

Cake and coffee

### BODEGA APERITIVOS

“Castillo San Diego” white wine from Cádiz

“Vega Real” red wine from Ribera del Duero

Mineral water

Beer

Soft drinks

### CONSUMICIONES

Mixed drinks

3,40 €

Liqueurs

2,20 €





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## CELEBRATIONS CHILDREN MENU

### APPETIZERS

Iberian cured ham  
Spanish omelette skewer  
Homemade croquettes from stew  
Semi-cured cheese

### MENU (to choose one)

Breaded beef fillet / grilled beef fillet with potato chips

Or

Breaded pork loin / grilled pork loin with potato chips

Or

Breaded chicken breast / grilled chicken breast with potato chips

••• ••• •••

Cake with varied ice cream

### BODEGA APERITIVOS

Fruit juices  
Soft drinks  
Mineral water

