



HOTEL MESÓN DE LA
MOLINERA
ARCOS DE LA FRONTERA

STAR MENUS - WINTER



COLD APPETIZERS

Palm hearts and anchovies tapa
"Mesón" style stuffed mini-tarts
Whitebaits with vinegar and alioli (garlic and oil dressing) on toast
Table of special cheeses with dried fruits / nuts

WARM APPETIZERS

Blue cheese croquettes
Prawns in Orly batter
Mini ciabatta bread with cured meats and broad beans
Cuttlefish strips

WINERY APPETIZERS

Water, finos, fortified wines, beer and soft drinks

STARTERS ON THE TABLE

Scorpion fish pâté and foie with Pedro Ximénez, with rusks
Larded meat with lemon and salt
Iberian cured ham and pork loin sausage

STARTER

Small pot with prawns and perfumed with aniseed

SORBET

Apple and rosé cava sorbet

MAIN COURSE

Sirloin chop, old oloroso sherry juice, vegetables lasagne and potatoes gratin

DESSERT

Ceremony cake with tulip and ice-cream
(Cake flavour and ice cream garnish to be chosen)

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@mesondelamolineracom
www.mesondelamolineracom



HOTEL MESÓN DE LA
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STAR MENUS - WINTER

COLD APPETIZERS

Cortijo style bread with Iberian cured ham and tomato
"Mesón" stuffed mini - vol au vents
Potatoes with alioli (garlic and oil dressing)
Spanish omelette skewers

WARM APPETIZERS

Red peppers croquettes
Hake coated in batter and fried
Cod and cauliflower toasts
Mini flamenquines (fillets of pork stuffed with cured ham and fried in batter)

APPETIZERS WINERY

Water, finos, fortified wines, beer and soft drinks

STARTERS ON THE TABLE

Scorpion fish pâté and foie with Pedro Ximénez, with rusks
Cured cheeses from Villaluenga
Iberian cured ham and pork loin sausage

STARTER

Cream of chicken soup with spearmint, ham and cheese

SORBET

Lemon sorbet with dry cava

MAIN COURSE

Sea bass filled with vegetables and cured ham with black olives, tomato stuffed with goat cheese and anchovies, and baked potatoes

DESSERT

Ceremony cake with tulip and ice-cream
(Cake flavour and ice cream garnish to be chosen)

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

55€



HOTEL MESÓN DE LA
MOLINERA
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STAR MENUS - SUMMER



COLD APPETIZERS

Cortijo style bread with Iberian cured ham and tomato
Prawn and pineapple mini-skewers
Potatoes seasoned with tuna
Table of special cheeses with dried fruits / nuts

WARM APPETIZERS

Dates with bacon
Pickled rock salmon cubes
Chicken pieces seasoned with lemon
Brick dough stuffed with meat and Pedro Ximénez

APPETIZER WINERY

Water, finos, fortified wines, beer and soft drinks

STARTERS ON THE TABLE

Scorpion fish pâté and foie with Pedro Ximénez, with rusks
Larded meat with lemon and salt
Iberian cured ham and pork loin sausage

STARTER

Salmorejo cream (Andalusian typical kind of thick gazpacho)
with egg, ham and a trickle of our oil

SORBET

Tangerine and vodka sorbet

MAIN COURSE

National pork loin to taste (with pepper sauce, Castillian sauce, almonds sauce),
tomato stuffed with vegetables, confit of pork and cheese, and baked potatoes
with garlic and Jerez wine

DESSERT

Ceremony cake with tulip and ice-cream
(Cake flavour and ice cream garnish to be chosen)

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

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STAR MENUS - SUMMER



55€

COLD APPETIZERS

Cortijo style bread with Iberian cured ham and tomato
Fresh cheese with vegetables and salt sticks
Carrots dressing with cumin
Whitebait with vinegar and alioli (garlic and oil dressing) on toast

WARM APPETIZERS

Blue cheese croquettes
Mini ciabatta bread with cured meats and broad beans
Prawns in Orly batter
Breaded and grilled hake with tartar sauce

APPETIZER WINERY

Water, finos, fortified wines, beer and soft drinks

STARTERS ON THE TABLE

Scorpion fish pâté and foie with Pedro Ximénez, with rusks
Cured cheese from Villaluenga
Iberian cured ham and pork loin sausage

STARTER

Seafood and fish cocktail with Marie Rose sauce and its roe

SORBET

Lemon cut sorbet with spearmint

MAIN COURSE

Duck confit with prunes, brick dough filled with vegetables, and gratin potatoes and nuts

DESSERT

Ceremony cake with tulip and ice-cream
(Cake flavour and ice cream garnish to be chosen)

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