



ROLLO PRIVADO

Gastronomic Premium Wedding
Menu



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Welcome Appetisers

Served cocktail-style with creative presentation

- Steak Tartare Spoon with Quail Egg
- Balfegó Tuna Nigiri with Spicy Mayonnaise and Caviar
- Mini Burrata with Passion Fruit Syrup and Savoury Crumble
- Liquid Iberian Ham Croquette or Shiitake (vegan option available)
- Sea Bass and Mango Ceviche in Mini Gourmet Tin
- Grilled Scallop with Smoked Cauliflower Cream, Lime and Baby Greens

Second Course

- Creamy Rice with Seasonal Wild Mushrooms, Vegetable Demi-Glace and Black Truffle

Main Course (choice of)

- Slow-Cooked Aged Beef Shoulder with Celeriac Parmentier, Reduced Jus and Crispy Shallot
- or
- Seabass Fillet with Citrus Velouté and Baby Vegetables

Signature Dessert

- 70% Dark Chocolate Sphere filled with Passion Fruit Mousse and Hazelnut Cream
- (Broken open at the table with warm coulis)

Price per person: €85 + VAT

Minimum group size: 30 guests

