

## OFELIAS COFFEE BREAK

**Ofelias**

*BASIC*

16 € / persona (IVA incluído)

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Iberian ham baguette

Walnut and apricot bread with “manchego” cheese

Mini croissant

Mini cup of cut fruit

Water

Coffees

Tea / infusions

- Supplement of 3 Euros per person for Hotel juice

**Ofelias**

*BARCELONA*

25 € / persona (IVA incluído)

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Iberian ham baguette

White sausage “chapata bread”

Ham and cheese “chapata bread”

Vegetable “Inglesito”

Mini croissant

Chocolate Mini croissant

Mini cup of cut fruit

Water

Coffee

Teas / Infusions

- Supplement of 3 Euros per person for Hotel's natural orange juice

# OFELIAS

HOTEL

☆ ☆ ☆ ☆<sup>sup</sup>

## GROUPS 20-30 PERSONS

### 1. OFELIAS GREEN

2 Dishes to choose:

Salad with corns and vegetables  
Greek salad with aubergine, tomatoes and Kalamata olives  
Mozzarella, tomatoes, basil and pine nuts

Wok of vegetables with soya and noodles  
Mushroom risotto with leek crunchy  
*Millefeuille* with aubergine, tomatoes and courgette with pesto

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Macedonia of fresh fruits

Ice cream or sorbet

Orange with orange juice

Wine cellar

White wine Afortunado (D.O. Rueda)  
Red wine Melquior (D.O. Rioja)

# OFELIAS

HOTEL

☆ ☆ ☆ ☆<sup>sup</sup>

## 2. OFELIAS WATER LILY

2 Dishes to choose:

Potato and truffle parmentier  
Tagliatelle with chicken, mushrooms of the season and *frissé*  
Pumpkin cream and Idiazabal cheese

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Grilled sea bass with tomatoes and citronella  
Veal stew with mushrooms and potato *millefeuilles*  
Roast Beef with mustard and honey, mini potato, arugula and apple

...

Macedonia of fresh fruits  
Ice cream or sorbet  
Orange with orange juice  
Chocolate mousse with red fruits

Wine cellar  
White wine Afortunado (D.O. Rueda)  
Red wine Melquior (D.O. Rioja)

# OFELIAS

## HOTEL

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GROUPS 20-30 PERSONS

### 3. OFELIAS GINGER

Dishes to choose:

Green beans from Kenya with sugar coated tomato and shavings of Iberian ham  
Salmon tartar with salad of fennel and emulsion of citrus  
Risotto with penny buns with parmesan crunchy

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Iberian sirloin at the Catalan style with carrot and ginger cream  
Creamy veal with sugar coated spring onions  
Mini scalopes with *suquet* sauce, apple purée and celery crunchy

...

Macedonia of fresh fruits  
Ice cream or sorbet  
Orange with orange juice  
Chocolate mousse with red fruits

Wine cellar

White wine Afortunado (D.O. Rueda)  
Red wine Melquior (D.O. Rioja)