



MS  
HOTEL  
Mejor siempre



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## **W O R K M E N U S**

Below MS Hoteles offers you a wide selection of Menus adapted to your needs. Within this selection, you will find in the dossier, light and functional Menus to enjoy at short intervals along a working day, as well as more extensive and elaborated with distinction Menus.worthy of any kind of celebration or event

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## MENU I

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### - S T A R T E R -

Tomato Cream with Pesto of Langostino Prawns and Pine Nuts

### - M A I N C O U R S E -

Stew of Carrillada Iberica<sup>1</sup> with Sweet Wine Caramel and Vanilla scented Mashed Potatoes

### - D E S S E R T -

Seasonal Fruit Salad

Coffe and Infusions

### - W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

**41,00€ VAT not included**

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1 Carrillada Ibérica, Spanish style pork cheeks

## MENU II

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### - S T A R T E R -

Woolton Pie with Feta Cheese and Oregano Oil

### - M A I N C O U R S E -

Steamed Mandarin Orange Dice Salmon on Leeks Compote and Vegetable Balls

### - D E S S E R T -

Tiramisu of Coffee and Amaretto Sauce

Coffe and Infusions

### - W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

**45,00€ VAT not included**

## MENU III

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### - S T A R T E R -

Sea Bass and Tuna Fish Tartar, Mango  
Lima Guacamole and Bitter Sweet Passion Fruit

### - M A I N C O U R S E -

Beef tenderloin with "Vino de Los Montes" Caramel Sauce, Figs,  
Confit Gralic, Mashed Potatoes and Grilled Vegetables

### - D E S S E R T -

Cheese and Quince Mouse

Coffe and Infusions

### - W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

**59,00€ VAT not included**

## M E N U I

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### - A P P E T I Z E R S S E L E C T I O N -

Wrap made with Serrano Ham and Wild Asparagus

Spicy Guacamole and Prawns `Salpicón`<sup>1</sup>

Garnish of Ratatouille with Olive Oil and Sardine on Toast

Tartar of `Málaga Summer Sausage` accompanied with Fig Breadcrumbs

Sliced Homemade Bread with Fresh Cheese and Fried Pepper

Spanish Omelette Cream with Codfish Confit and Spring Onions

Crispy Marinated Chicken

Taco of Shredded Bitter Sweet Glazed Suckling Pig

Veal Mini Burguer cover with Bacon Mayonnaise and Fried Onion

### - W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

**37,00€ VAT not included**

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1 Typical Spanish meal about chopped seafood or meat with onion, tomato and peppers

**MENU II**

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**- A P P E T I Z E R S S E L E C T I O N -**

Wrap of Chicken Madras Curry

Smoked Saumon Club Sandwich

Ceviche of Salmon with Mango Mayonnaise

Spicy Guacamole and Prawns `Salpicón`

Bruschetta with Shavings of Ham and Oregano

Codfish Tempura accompanied of Aioli of Mojo Picón

Pulpo & Chips

Tuna and Ratatouille Pie

**- W I N E R Y -**

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

**42,00€ VAT not included**



**MENU III****- A P P E T I Z E R S S E L E C T I O N -**

National Cheese Selection

Iberian Charcuterie Selection

Mussels in pickled sauced

Tataki of White Veal, Sheep Cheese Payoya Cream, Chutney of Piquillo

`Ajoblanco Malagueño MS'<sup>1</sup>

Octopus Rollup stuffed with Spicy Tuna

Dice of Marinated Dogfish and Basil Aioli

Stuffed Tortilla "Bilbao style"

Camembert in Quince Croquette

Puntalette Risotto with Wild Mushrooms and Truffle

**- W I N E R Y -**

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

<sup>1</sup> Cold soup based on olive oil, garlic and almonds. Typical Málaga dish

## VEGETARIAN WORK MENU

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### - S T A R T E R -

Cream of Asparagus with Caramelized Cheese

### - M A I N C O U R S E -

The choice of the dish is to be communicated no later than 7 days prior to the event date

¿Which one should I choose?

Crunchy Bag containing Tofu Ragout, Sautéed Vegetables in Sesame Oil and Madras Curry Sauce

Creamy Mushroom Risotto with Orange Caramel and Vinaigrette of Roasted Vegetables

### - D E S S E R T -

Baileys Ice Cream, Bitter Chocolate Brownie and Caramelized Banana

## VEGAN WORK MENU

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### - S T A R T E R -

Pineapple and Spicy Guacamole Timbale,  
Trail Mix of Dry Fruits and Bitter-Sweet of Passion Fruit

### - M A I N C O U R S E -

The choice of the dish is to be communicated no later  
than 7 days prior to the event date

¿Which one should I choose?

Ratatouille Tatin, Asparagus Grilled with Wild Mushrooms Orange Oil

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Pack Choi Strudel, Tofu and Shiitake Thai Style, Aubergines and  
Raisins Moussaka and Potato Cake filled with Broccoli Bolognese

### - D E S S E R T E -

Apple Crisp with Red Fruits Sorbet

## OPEN BAR

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The open bar can be hired by the bottle, or per drink

The price per bottle is specified below;

**65,00€ VAT not Included** Non Premium Bottles  
**85,00€ VAT not included** Premium Bottles

The price per drink is specified below;

**8,00€ VAT included** Non Premium Distilled Spirits  
**14,00€ VAT included** Premium Distilled Spirits

## **OPEN BAR**

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A selection of extras listed below that will make your open bar a unique and outstanding place.

Candy Buffet

Dried Nut Buffet

Chocolate Buffet

Mojito or Caipirinha Station

**M E N U I**

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Selection of National Cheese

Selection of Iberian Sausages

Varieties of Sweet rolls/ brioche

Selection of Gourmet Scones Pulguitas

Dessert Selection MS Hoteles

**8,00€ VAT not included**

## MENU II

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Selection of Iberian Sausages

Pie stuffed with\* Pisto Manchego<sup>1</sup> and Tuna Fish

Ciabatta Bread with Olive Oil, Tomato Jam and Mozzarella

Chicken Roll with Madras Curry and Mango Chutney

Roast Beef Brioche with Herb Mustard and Caramelised Onion

Dessert Selection MS Hoteles

**12,00€ VAT not included**

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1 Pisto Manchego: Spanish dish similar to ratatouille

## ENTERTAINMENT

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Our team includes a professional DJ to guarantee the rhythm and the good atmosphere during the celebration of the event

The music service (DJ) during the Welcome Cocktail, Lunch or Dinner, and Open Bar will cost:

**€650.00 VAT excluded**

If you only want the music (DJ) during the Open Bar it will cost:

**400,00€ VAT excluded**

However, if you consider any other type of entertainment to liven up your event, please let us know and we will be delighted to provide it as far as possible



## **FLORAL ARRANGEMENT AND DECORATION**

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Our team includes a professional decorator who will be in charge of decorating your event

In the menu price we include a standard decoration for the Civil Ceremony, Welcome Cocktail, Lunch or Dinner and Open Bar

However, if you prefer any other type of decoration for your event, please let us know and we will put you in contact with our decorator