



COMMUNION MENUS 2024

Camping Almafra





MENU I

42€ per person

Prices VAT included

CENTRE OF TABLE

Iberian ham
Cheese board
Smoked foods
Calamari Andalusian style
Selection of croquettes (boletus / Iberian ham)

MAIN

Selection of rice dishes:
Senyoret rice
Vegetable paella

DESSERT

Pineapple carpaccio with coconut ice cream and dulce de leche
Coffee/Tea

CELLAR

Red wine Pte.
White Wine Pte.
Rosé Pte.
Cava Pte.

Water, softs drinks, beers.

MENU 2

45€ per person

Prices VAT included



CENTRE OF TABLE

Beef carpaccio with parmesan

Table of pâtés with jams

Salted salad

Grilled cuttlefish

Scrambled eggs with tender garlic, wheat, and prawns

DESSERT

Trio of seasonal fruits with vanilla ice cream and cookie crunch

Coffee/Tea

MAIN TO CHOOSE

Medallions of Iberian sirloin with sauce to choose and graten potato
or

Candied cod with crispy bacon on Manchego ratatouille

CELLAR

Red wine Pte.
White Wine Pte.
Rosé Pte.
Cava Pte.

Water, soft drinks, beers.



MENU 3

50€ per person

Prices VAT included

CENTRE OF TABLE

Iberian ham fresh cut
Salmon tartar with avocado and tomato
Tuna tataki with soy sauce

MAIN

Gilthead with sautéed vegetables

Tangerine sorbet

Iberian prey with potatoes in fine herbs
(Pork shoulder)

DESSERT

Macerated strawberries with milk ice cream
Coffee/Tea

CELLAR

Red wine Pte.
White Wine Pte.
Rosé Pte.
Cava Pte.

Water, soft drinks, beers.





OUR MENUS INCLUDE

Welcome tapas
(Chips, olives, coca façade, assorted salted snacks, quiche lorraine, assorted canapés)
Drinks during tapas and lunch.
(Soft drinks, water, beers and wines with D.O.)
Custom minutes
Centerpiece decoration with natural flowers
Outdoor pool use (1)
Children's outdoor area
Parking during the event
Prices with VAT included

CAN COMPLETE YOUR EVENT

Iberian ham to fresh cut and master cutter
Varied corners and stalls during the tapas
(cheese table, Iberian, sushi, salted and pickled...)
Candybar or table of sweets
Inflatable castle, magician, clown, dj, etc.(4)

OUR MENUS DO NOT INCLUDE

Cake of celebration (2)
After Meal Drinks (3)
Entertainment staff

(1) Subject to schedule set by the property. (2) Cost: 4€/p.p. Cannot be brought from outside. Can be changed for dessert. (3) Open bar per glasses or bottles. Drinks: restaurant fee. Bottle of alcohol + 10 soft drinks, 50€. (4) All persons outside the event must present valid documentation as an active worker.

THE PROPOSALS ARE FOR A MINIMUM OF 20 DINERS, IF THEY ARE LESS THE PRICE MUST BE CONSULTED. A DEPOSIT OF €300 MUST BE MADE TO CONFIRM THE RESERVATION. FULL PAYMENT MUST BE MADE BEFORE THE EVENT. THE FINAL NUMBER OF DINERS MUST BE CONFIRMED 7 DAYS IN ADVANCE.

*Menus can be modified or created from scratch. In addition, we have alternatives for vegetarian/vegan people and we can adapt our dishes to celiac, intolerant or any allergies.