

43
enaventaytres

Menus Celebrations

Create your own experience



OUR menus

*Every detail matters.
We have everything
needed to make your
celebration perfect,
original and memorable.*

Our dishes are made with fresh ingredients
and may vary with the season.



43

cnarentaytrès



WE *Adapt* to you

We create options so you
can celebrate exactly as
you wish.

Menu 1

COCKTAIL RECEPTION

Endive ssam with tzatziki, fried tofu, tomato and dill.

Prawn ceviche sope.

Smoked salmon taco with roasted tomato jus, sour cream and dill.

Cuarentaytrés Iberian ham croquette.

Potato waffle with 'Jules Verne' steak tartare.

Cartagena blanco tartare roll with thyme emulsion.

Braised oxtail pita with herb pesto.

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MAIN COURSE MENU

Fresh heirloom tomato salad with cumin-spiced carrot and thinly sliced Iberian pork jowl.

Iberian pork cheek with truffle jus and parsnip textures.

Cuarentaytrés Asiático coffee.

Drinks package

White wine: Ramón Bilbao Verdejo (Rueda).

Red wine: Ramón Bilbao Crianza (Rioja).

Water, beer and soft drinks.

Price

65€

VAT included.



Menu 2

COCKTAIL RECEPTION

Endive ssam with tzatziki, fried tofu, tomato and dill.
Smoked salmon taco with roasted tomato jus, sour cream and dill.
Beetroot and Gorgonzola tartare.
Cuarentaytrés Iberian ham croquette.
Potato waffle with 'Jules Verne' steak tartare.
Cartagena blanco tartare roll with thyme emulsion.
Mini bao with braised veal cheek.

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MAIN COURSE MENU

Sardine and red onion tartare with chilled pistachio soup and small prawns.
Moorish-style Iberian pork shoulder with vegetable couscous and pickled aubergine.
Italian meringue with pastry cream, candied pumpkin strands and almonds.

Drinks package

White wine: Ramón Bilbao Verdejo (Rueda).
Red wine: Ramón Bilbao Crianza (Rioja).
Water, beer and soft drinks.

Price

75€

VAT included.



Menu 3

COCKTAIL RECEPTION

Endive ssam with tzatziki, fried tofu, tomato and dill.

Crispy corn with sea bass ceviche.

Potato waffle with 'Jules Verne' steak tartare.

Cuarentaytrés Iberian ham croquette.

Mini truffle omelette with Cartagena blanco tartare.

Iberian pork secreto and pickled mussel roll.

Mini bao with braised veal cheek.

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MAIN COURSE MENU

Bluefin tuna loin tataki with grape must ceviche and Thai notes.

Beef tenderloin with Périgord sauce, creamy potato and sour cream, confit Jerusalem artichoke and crisp.

Chocolate textures with peanuts and vanilla ice cream.

Drinks package

White wine: Ramón Bilbao Verdejo (Rueda).

Red wine: Ramón Bilbao Crianza (Rioja).

Water, beer and soft drinks.

Price

85€

VAT included.



Cocktail

COCKTAIL RECEPTION

Cuarentaytrés gilda skewer.

Mini Roman-style flatbread with mozzarella, tomato, basil and white truffle.

Crispy corn with sea bass ceviche.

Endive ssam with tzatziki, fried tofu, tomato and dill.

Smoked salmon taco with roasted tomato jus, sour cream and dill.

Beetroot and Gorgonzola tartare.

Cuarentaytrés Iberian ham croquette.

Potato waffle with 'Jules Verne' steak tartare.

Cartagena blanco tartare roll with thyme emulsion.

Braised oxtail pita with herb pesto.

Iberian pork secreto and pickled mussel roll.

Mini bao with braised veal cheek.

Mini Asiático coffee tart.

Drinks package

White wine: Ramón Bilbao Verdejo (Rueda).

Red wine: Ramón Bilbao Crianza (Rioja).

Water, beer and soft drinks.

Price

60€

VAT included.

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STATIONS *of Cocktail*

Choose your stations
and combine them as
you like to create a
unique experience.

Stations

OCTOPUS Cartagena-style 9€ Per person

Cartagena-style octopus with ratte potatoes, plated to order

TUNA 10€ Per person

Tuna sashimi with Asian chimichurri
Spicy diced bluefin tuna loin

OYSTERS 12€ Per person

Gillardeau oysters served on crushed ice with different toppings to choose from: ajoblanco with black garlic, michirones and ponzu

MEXICAN 8€ Per person

Guacamole with totopos
Cochinita pibil tacos
Chicken tacos with mole

ARTISAN CHEESES 9€ Per person

Artisan cheeses from around the world, with assorted breads and regañás, quince paste, fresh fruit and honey

SUSHI 10€ Per person

(2 pieces per person)

Nigiris
Makis

HAM-CARVING STATION 790€ Per ham

50% Iberian ham hand-carved by a professional, served with toasted bread, tomato and extra virgin olive oil

Stations

MEDITERRANEAN 8€ Per person

RICE DISHES

Choose two of the following:

Portmán caldero with mild ñora pepper aioli
Arroz a banda with monkfish and cuttlefish
Murcian Chato pork rice
Vegetable rice

FOIE GRAS 9€ Per person

Freshly Made Cotton Candy Nest
Crowned with a Foie Gras Heart

43 COCKTAIL BAR 9€ Per person

Choose two of the following:

Dolce Vitta

Licor 43, vodka, strawberry juice, basil,
balsamic vinegar & lime

La Tribu

Ron Abuelo, passion fruit, raspberry & lime

Anahí

Berezko pacharán, vodka, red berries &
apple foam

Ginger 43

Licor 43, ginger ale & lime

VERMOUTH BAR 9€ Per person

Exclusive bar with Vermouths
red & white

Vermouths red & white
Pickles
Marineras
Potatoes dressed with escabeche
French fries

CHAMPAGNE 24€ Per person

Pommery Brut Royal
Pommery Brut Rosé Royal
Pommery Blue Royal

SWEET TABLE from 9€ Per person

Extra OPTIONS

TELL US WHAT YOU
NEED; WE CAN MAKE
IT HAPPENS

*Need a DJ?
Ask us for a quote.*

PREMIUM DRINKS
LATE-NIGHT SNACKS OPEN BAR

Drinks

SUPPLEMENTS

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PREMIUM COCKTAIL DRINKS 5€ Per person

BEER STATION Four varieties of Estrella Levante beer

WHITE WINE Ramón Bilbao Sobre Lías Verdejo (Rueda)

RED WINE Ramón Bilbao Limited Edition (Rioja)

CAVA Mar de Frades (Albariño)

PREMIUM MAIN COURSE DRINKS 8€ Per person

WHITE WINE Mar de Frades (Albariño)

RED WINE Cruz de Alba Fuentelun Organic Reserva (Ribera del Duero)

CAVA Mar de Frades

PREMIUM OPEN BAR DRINKS 8€ Per person / 3 hours

GINS Martin Miller's Westbourne

RUMS El Abuelo 7 & Havana 7

WHISKIES Chivas 12

VODKAS Cîroc

OPEN BAR 22€ Per person / 3 hours

**Premium drink supplement: extra charge per menu price.*



Late-night⁴³

DINNER

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AMERICAN

13€ Per person

Burger 43
French fries

CLASSIC

8€ Per person

Selection of mini pastries
Selection of mini savoury bites

ITALIAN

12€ Per person

Selection of homemade pizzas

CHURROS

9€ Per person

Churros
Waffles
Hot chocolate



TERMS

BOOKING CONFIRMATION, PAYMENTS AND TERMS

For group bookings of more than 20 people, a non-refundable deposit of €500 is required, payable by bank transfer.

Remaining balance:

The full quoted price, less the deposit, is payable one week before the event.

All deposits are non-refundable.

Changes to guest numbers: a reduction of up to 25% of the booked number is permitted if notified at least one week in advance.

The final minimum guest number will be based on the number confirmed in writing one week before the event.

No further reductions will be accepted after that date.

All cancellations and changes must be confirmed in writing.

All our prices include VAT.

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Events & Celebrations

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