

COCKTAIL MENU

4 cold appetizers of your choice

Cheese and cured meats board
Ajoblanco with pineapple and cardamom sorbet
Tuna, kimchi, and avocado tartar
Tomato and mozzarella pipette in basil oil
Parmesan and foie gras bite
Roasted pepper and anchovy toast
Hummus in pita bread
Black olives muffin
Raspberry and foie gras macaron
Marinated white shrimp with partridge marinade
Tomato, chili, and rose ice pop
Sobrasada and cheese bonbon

4 hot appetizers of your choice

Chicken stay and peanut butter
Tofu in vegetable crust
Prawns with toasted corn
Ham croquette
Cod fritter in black tempura
Grilled octopus with sweet potato
Vegetable paella
Lobster risotto
Teriyaki quail lollipop
Fake barley and truffle risotto

Homemade Petit-fours

White wine, Red wine, Sherry, Manzanilla, Cava
Juice, Soft drink, Beer

70

Price in euros, per person. VAT included. Drinks included.

MERCER

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Casa Palacio Castelar
Sevilla

CHRISTMAS 2025 GROUP MENUS



SIT-DOWN MENU 1

Starters

Hummus in pita bread
Tomato, spinach, burrata, pesto and EVOO

Main course to choose

Baked cockerel stuffed with spiced rice, walnuts and raisins
or
Grilled salmon with steamed vegetables and dill cream

Dessert

Apple pie

65

Price in euros, per person. VAT included. Drinks not included.

SIT-DOWN MENU 2

Starters

Russian salad with tuna belly and salmon caviar
Beetroot tartar with hummus
Iberian prey and vegetables with hoisin sauce on bao bread

Main course to choose

Sea bass with baked potatoes, garlic sauce, and sherry vinegar
or
Sesame-crusted lamb carré with potatoes

Dessert

Cheesecake

85

SIT-DOWN MENU 3

Starters

Cantabrian anchovies, pink peppercorn, and cranberry coulis
Andalusian-style squid from Cádiz with citrus emulsion
Huelva white shrimp carpaccio
4-cheese risotto

Main course

Beef fillet with glazed onions and Bordeaux sauce

Dessert

Chocolate ingot with raspberry foam

95

Price in euros, per person. VAT included. Drinks not included.