



CAVALTA
HOTEL & SPA



BALBUENA Y HUERTAS

EST. 1924

**"From Cavalta Boutique Hotel,
we wish you
a Merry Christmas and
a Happy New Year!"**



CAVALTA

BOUTIQUE · HOTEL

★★★★★ GL



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Christmas Cocktail Menu

BRONZE COCKTAIL

SPANISH CELLAR

Olives

Potato chips

Iberian cold cuts

Cheese cubes

Our Andalusian-style seasoned potatoes

Spoonful of Russian salad

APPETIZERS

Spoonful of Russian salad

Salmon tartare with guacamole

Tuna and truffle totopos

Balbuena's croquettes

Duck gyozas with strawberry hoisin

Mushroom risotto

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

30€ / per person – Spanish Cellar Menu

40€ / per person – Appetizers Menu

20 people minimum

SILVER COCKTAIL

Tuna and crystal shrimp Russian salad

Our Andalusian-style seasoned potatoes

Salmorejo with egg foam

Inés Rosales tortas with guacamole and salmon

Balbuena's croquettes

Duck gyozas with strawberry hoisin

Mushroom risotto

Assorted artisan pastries

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

45€ / per person
20 people minimum

GOLD COCKTAIL

Our Andalusian-style seasoned potatoes

Tuna and truffle totopos

Inés Rosales tortas with guacamole and salmon

Mango and cucumber salmorejo

Balbuena's croquettes

Cod and seaweed fritter

Creamy prawn rice

Mini casserole of braised pork cheeks

Assorted artisan pastries

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

50€ / per person
20 people minimum

PLATINUM COCKTAIL

Tuna and crystal shrimp Russian salad

Balbuena's croquettes

Steak tartare on brioche bread

Smoked sardine brioche with strawberry jam

Garlic prawns in red pork lard with quail egg

Tuna cheek with Los Palacios tomato stew

Mini whiskey pork tenderloin rolls

Mushroom risotto

Assorted artisan pastries

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

60€ / per person
20 people minimum



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BOOKING POLICY

RESERVATION: The menu may be enjoyed for a duration of one and a half hours.

CHANGES TO THE RESERVATION: Changes to the selected menu will be accepted up to 7 days prior to the event date. Changes to the final number of guests will be accepted up to 48 hours before the event. If the number of guests decreases after this period, the previously agreed amount must still be paid. If it increases, the total amount will be adjusted accordingly.

INTOLERANCES: Any food or beverage intolerance must be communicated prior to the event so that the menu can be properly adapted.

SPACES: They will be arranged according to the needs and characteristics of the event and may be subject to changes due to availability or weather conditions.

CANCELLATION: In the event of a cancellation by the client, if it is made at least two weeks prior to the event date, the full amount paid as a reservation deposit will be refunded. If the cancellation is made after this period, the company will not refund the amount paid.

BOOKING PROCESS: Once the quote has been approved via email confirmation, including the full name, tax ID, and address, a payment of 25% of the total amount must be made to secure the reservation. The remaining 75% must be paid on the day of the event.



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★★★★★ GL

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