



CAVALTA
HOTELS & RESORTS
EST. 1924



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 Menu

BRONZE MENU

APPETIZERS TO SHARE

Tuna salad with crystal shrimp

Balbuena's croquettes

Mini anchovy toasts with pipirrana

Salmon with guacamole totopos

MAIN TO CHOOSE

Mushroom risotto with payoyo cheese



Iberian pork cheeks with truffle mashed potatoes

DESSERT

Brownie with salted caramel and vanilla ice cream

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

50€/ per person

Appetizers to share for 4 people

SILVER MENU

APPETIZERS TO SHARE

Tuna salad with crystal shrimp

Marinated tomato with canutera melva (tuna)

Our take on patatas bravas

Balbuena's croquettes

MAIN TO CHOOSE

Grilled swordfish with bilbaína sauce and roasted pineapple



Grilled Iberian pork presa with baby potatoes

DESSERT

Creamy cheesecake with strawberry jam

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

60€ / per person

Appetizers to share for 4 people

GOLD MENU

APPETIZERS TO SHARE

Steak tartare on brioche

Garlic prawns with red pork lard and fried egg

Duck gyozas with strawberry hoisin

Our cod pavías

MAIN TO CHOOSE

Grilled veal sirloin with baby potatoes



Cod pil pil with almond cream and roasted garlic emulsion

DESSERT

Inverted puff pastry with enoki mushrooms and mandarin sorbet

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

65€ / per person

Appetizers to share for 4 people

PLATINUM MENU

APPETIZERS TO SHARE

Tuna salad with crystal shrimp

Iberian cured meat board

Anchovy and sardine board

Balbuena croquettes

Garlic prawns with red pork lard and fried egg

Tuna tartare with wakame

MAIN TO CHOOSE

Grilled tuna cheek with Los Palacios tomato fritada



Grilled Iberian pork presa

DESSERT

Creamy French toast with vanilla ice cream

WINE CELLAR

Marqués de Vargas Reserva 2019 D.O Rioja

Pazo San Mauro Albariño 2024 D.O Rías Baixas

70€ / per person

Appetizers to share for 4 people



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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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