



FINCA
El Campo

YOUR CUSTOM MENU

Flavors that tell your story. We create a menu tailored to your needs so that every bite speaks volumes.

CATERING FINCA EL CAMPO

Food items not listed are included at no additional cost in the corresponding Finca El Campo package, based on the final number of adult diners. Other items indicate the exact price increase.

WELCOME SNACK

INCLUDED

- OLIVES
- NUTS
- LUPINS



COLD APPETIZERS

(choose 6)



- Goose mousse toasts with caramelized onion
- Cube of salad from Finca El Campo
- Goat cheese and duck mousse bonbon with almond guirlache
- Mini lobster cones
- Spoonful of seafood salpicón
- Salmon and cream cheese lollipop with fine herbs
- Small glass of white garlic with Pedro Ximénez gel
- Salmorejo with Iberian ham shavings
- Octopus stick with candied potato and paprika marinade
- Mini tomato skewer with mozzarella and pesto vinegar
- Alboronia toast with a duo of anchovies
- Tortilla stick from Finca El Campo



HOT APPETIZERS

(Choose 6)



- Homemade Andalusian stew croquettes
- Paella casserole from Finca el Campo
- Sirloin skewer with vegetables
- Delicious chicharrones barreños
- Tempura prawns with spiced mayonnaise
- Lemon Chicken Tears
- Marinated dogfish
- Mini beef burger
- Fried eggplants with cane honey
- Mini spring rolls
- Mini squid brioche with saffron aioli
- Mini bao buns with slow-cooked boneless ribs in barbecue sauce
- Chickpeas with prawns



STARTER OR FIRST COURSE ON THE TABLE



- Assortment of Iberian products (dishes in the center - cured meats, salami, chorizo, morcón, and Iberian loin)
- Cooked white shrimp and cooked prawns (plates in the center)
- Cream of wild asparagus with crispy bread
- Cordoban salmorejo with Jabugo ham and hard-boiled egg
- Mixed lettuce with goat cheese and balsamic vinegar molasses
- Tomato, avocado and mozzarella timbale with balsamic molasses and nuts + 4
- Vegetable cracker with marinated anchovies and arugula salad with olives + 4
- Eggplant millefeuille with goat cheese and honey sauce + 5
- Garden tomato millefeuille with smoked cod and chopped olives + 5
- Vichyssoise cream with candied garlic + 5
- Purrusalda with cod taco and julienned vegetables + 5
- Smooth lobster cream garnished + 8
- Pineapple carpaccio with tropical seafood and beetroot vinaigrette + 8
- Millefeuille with foie, apple, and goat cheese with raspberry vinegar reduction + 8
- Shrimp and green apple salad with lime and honey vinaigrette + 10
- Special seafood cocktail Finca El Campo + 10



MAIN COURSE OR SECOND COURSE ON THE TABLE

YOU CAN LET YOUR GUESTS CHOOSE BETWEEN MEAT OR FISH

MEAT

- Iberian sirloin medallions with honey and mustard sauce, potato timbale and vegetable skewer
- Veal cheeks in port wine with dollar potatoes + 4
- Iberian presa with Pedro Ximénez sauce, rice and raisins + 9
- Boneless lamb flavored with honey, ginger and mint, and delicious couscous + 12
- Grilled Retinto entrecote with potato and bacon millefeuille and corn skewer + 15
- Beef tenderloin in boletus sauce with potatoes mushrooms, and vegetables + 15

FISH

- Hake supreme with its warm saffron vinaigrette and cherry tomatoes
- Grilled salmon with creamed spinach + 7
- Cod au gratin with tomato and basil fondue + 7
- Roasted sea bass with garlic cream and vegetable skewer + 8
- Strait snapper with squid in its ink + 10
- Monkfish loin with shrimp sauce and zucchini roll + 15



DESSERTS

- BLACKBERRY TART
- CHOCOLATE TART
- ALMOND TART
- SAN MARCOS TART
- NOUGAT AND PINE NUT MOUSSE + 2
- DULCE DE LECHE + 2
- KINDER CUBE + 2



CHILDREN'S MENU

MIN COURSE

BREADED CHICKEN, FRENCH FRIES, MINI PIZZAS AND
CROQUETTES

DESSERT

CHOCOLATE CAKE
€37/CHILD

(our menu includes juice, soft drinks, mineral water, etc.)



DINNER



Assorted pizzas... €3/pax

Mini hot dogs, mini hamburgers and assorted snacks..... €7/person

Early morning broth €3/pax

10% VAT NOT INCLUDED

FINCA EL CAMPO EVENTS AND CELEBRATIONS S.L.

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