**Salsa Buffet Dinner Menu**

**Salads & Antipasti**

A selection of Mediterranean mouth-watering antipasti, meze, salads and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dress these up with our flavoured oils and tasty dressings

**Soup of the day**

Chicken and sweetcorn soup, salted tortilla chips

**Pasta**

Paella Mista, Chicken, black mussel, and smoked pork belly

Rigatoni with a roast tomato and chilly sauce

**Carvery**

Peppered crusted Iberian black pork loin

**From the grill**

Baked seasonal fish, white wine vinegar, stewed peppers & onion salsa

Mojo chicken thigh, with tangy tomato jam

Lentil, Pumpkin, and white bean coconut guise

**Sides**

Steamed seasonal vegetables with rosemary and garlic oil

Patatas Bravas with sweet red onions and mint yoghurt

Fragrant rice with onions, raisins and coriander

**Hispanic table**

**Gallo Pinto - hot**

white rice, beans, onions, peppers, and spices

**Elote Corn - hot**

Charred corn cob coated with Mexican crema (sour cream) Tajin seasoning, followed by fresh cilantro and crumbled Cotija cheese (like feta cheese).

Cuban chicken and mango salad

Cilantro Tomato and red onion salad Corn Salad

Tortilla Espanola

Roasted green pepper chickpea, salad

Marinated olives, Corn taco chips, fried flour taco chips, pickled jalapeño, lemon and lime wedges, herb oil guacamole

**Churros**

Traditional Mexican Churros dipped in cinnamon and lime syrup

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**DESSERT & CHEESE**

A selection of Mediterranean Cheeses with chutneys, fresh bread,   
wholemeal crackers & local Galletti

Treat yourself to our selection of scrumptious desserts

Fresh seasonal fruit

**Adults food menu - €33 per person**

**Children between 6yrs - 12 yrs. – €18.50 per child**

**Infants from 5yrs and under – free of charge**