

TEL: 943550034- 943330424 WWW.RESTAURANTEJAUREGI.COM



Thank you to celebrate your wedding in Jauregi restaurant



Hall events

ACT OF CELEBRATION:

We have differet zones

- Green zone
- Covered zone
- Hall events
- Outdoor terrace





LUNCH

LUNCH 1:

Sachets of vegetables
Crab thigh
Potato snack with prawns
Chatka snack
Seafood cream (hot)

Champagne cocktail (Include other drinks)

LUNCH 2:

Croquettes
Squids
Prawns
Hake cake snack

Champagne cocktail (Include other drinks)

ADULT MENU

MENU 1

Cured ham
Russian salad
Cooked prawns (2 units)
Croquettes
Squids
Mushrooms
Clams

Fish soup
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 3

Jabugo ham
Hake cake
Asparagus (2 units)
Grilled prawns (5 units)
Scrambled eggs with mushrooms
Clams
Stuffed Peppers

Consome
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 2

Cooked prawns (2units)
Hake cake
Cured ham
Iberian loin
Croquettes

Squids Baked crab Clams

Fish soup Tenderloin steak with garnish Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 4

Jabugo ham Asparagus (2 units) Foié de Canard (Paté)

Grilled prawns (5 units)
Leek cake
Clams

Roasted lamb Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 5

Hake cake
Jabugo ham
Asparagus (2 units)
Grilled prawns (2 units)
Clams

Consome
Broiled monkfish or broiled neck
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 7

Asparagus (2 units)
Hake cake
Jabugo ham
Cooked prawns (2 units)

Baked crab
Clams
Cod stuffed peppers
Consome

Grilled sole
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 6

Cooked prawns (2 units) Jabugo ham

Foié de Canard (Paté) Grilled prawns (4 units) Cocochas Clams

Shellfish cream or champagne sorvet
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 8

Asparagus (2 units)
Cooked prawns (2 units)
Hake cake
Cured ham
Grilled prawns (4 units)
Baked crab
Clams

Consome
Baked hake (4 people min.)
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee

MENU 9

Jabugo ham
Foie de canard
Monkfish coctail
Grilled prawns (2 units)
Puff pastry filled with mushroom and prawns
Baked crab

Grilled sole
Tenderloin steak with garnish
Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee
Free post- wedding lunch

<u>MENU 10</u>

Jabugo ham
Grilled prawns (2 units)
Baked crab
Clams in green sauce

Champagne sorbet

Broiled monkfish Broiled lamb Lettuce

Beverages
Puff- pastry cake with ice cream
Coffee
Free post- wedding lunch

CHAMPAGNE

SEGURA VIUDAS DRY OR SEMI- DRY SEGURA VIUDAS BRUT CODORNUI DRY OR SEMI- DRY ANNA DE CODORNIU JUVE- CAMPS JUVE- CAMPS FAMILIA

KID'S MENUS

MENU N 1

Croquettes
Squids
Steak with potatoes

Water Yogurt or ice lolly

MENU N 3

Cured ham
Iberian loin
Russian salad
1/2 Tenderloin with potatoes

Beverages Truffle cake

MENU N 5

Jabugo ham Prawns Tenderloin with potatoes

Beverages
Puff- pastry cake with ice cream

MENU N 2

Macarrón with tomate sauce Loin with potatoes

> Water Yogurt or ice lolly

MENU N 4

Jabugo ham
Foie de canard
Croquettes
1/2 Tenderloin with potatoes

Beverages Creme caramel

MENU N 6

Jabugo jam Cooked prawns (2units) Fried hake

> Beverages Truffle cake

MUSIC:

-DJ PARTY

-ORQUESTA TRAQUEST

POST- WEDDING

POST- WEDDING LUNCH

Greed and carrot snack
Croquettes
Prawn Twister
Potato snack with prawns

(No beverages)

FREE DETAILS:

- Cards with the menus for each comensal
- Interpretive posters and skerches of tables
- Floral centre for the presidental table
- Flowers to decorate the tables
- Free food for 2 people with a minimum of 50 guets