

# Gastronomic Experience

A life well lived



GRAN MELIÁ  
— PALACIO DE ISORA —  
TENERIFE · SPAIN



# FOOD FOR ALL TASTES

We want to help you enjoy our incredible gastronomy. The passion for what we do is felt in every detail. We will work with you to select and create your perfect dining option.

From a traditional sit down service to a relaxed atmosphere for sharing. Our cuisine is personalized, your event is yours.

Meliá has reinvented its approach to food. Low calories, local, vegetarian, vegan, gluten free. Our varied balanced cuisine stays at the forefront of the latest trends.

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## COFFEE BREAKS

### Coffee Break

16€

Coffee, Milk (Whole, Semi skimmed, Soya), Selection of "First Tea",  
Natural Orange Juice, Flavored water.  
Selection of pastries  
Canarian Banana  
Seasonal fruit

### Coffee Break Flavours

24€

Coffee, Milk (Whole, Semi-skimmed, Soya), Selection of "First Tea",  
Natural Orange Juice, Flavored Water.  
Smoothies  
Smoked Salmon Wraps, Lime and Capers Emulsion.  
Crab Cake Sliders, Meat pie, Crab Cake Sliders, Meat Empanadilla  
Cup cakes Isora, Selection of pastries.  
Canarian banana, Seasonal Fruit

### Coffee Break Healthy

26€

Coffee, Milk (Whole, Semi skimmed, Soya), Selection of "First Tea", Natural Orange  
Juice, Flavored water.  
Detox Juices  
Smoothies  
Avocado roll  
Yogurt, cereal mix and granola parfaits  
Seasonal fruit, Canarian Banana



7% Igc included | Price per person | **minimum 10 people** | Length of the service: 30 minutes

## COFFEE BREAKS

### Coffee Break “Caprichos”

30 €

Coffee, Milk (Whole, Semi-skimmed, Soy), Selection of Tea "First Tea", Natural Orange Juice, Flavored Water  
Macarons, selection of pastries  
White and dark chocolate brownie  
Bao Bread with Seasonal Vegetables  
Toast of Iberian Ham and Tomato with Fresh Oregano  
Seasonal fruit, Canarian Banana

\*In addition to the 4 coffee breaks, we offer the extra option of detox juice C or Smoothies for a supplement of 2,50 € per person..

### Permanent Liquid Coffee Break

11 €\*  
16 € - 8 hours

Coffee, Milk (Whole, Semi-skimmed, Soya), Selection of Tea "First Tea".  
Natural Orange Juice, Flavoured Water

**\*11 € – 4 hours**

**16 € - 8 hours**



## WELCOME APPETIZERS



7% IGIC included | Price per person | **minimum 10 people** | Length of the service: 30 minutes | Standing service

### Welcome Appetizer

18 €

White: Etcetera Blanco. Red: Viñas del Vero, national beer, refreshments, mineral water, Cava Freixenet Brut Nature, natural juice  
Vegetable Chips  
Candied nuts

### Canarian Appetizer

25 €

White: La Geria Seco. Red: Tanganillo, national beer, refreshments, mineral water, Cava Freixenet Brut Nature, natural juice  
Gofio, Morcilla and caramelized Onion toast

### Gran Meliá Appetizer

38 €

White: Paco & Lola. Red: Luis Cañas Tinto, national beer, refreshments, mineral water, Cava Freixenet Elyssia, natural juice  
Homemade Focaccia and Grissinis Frutos Secos Garrapiñados  
Tempura Vegetables and cheese  
Foie Bombon  
Crunchy prawns with homemade jam

# COCKTAILS

## Cocktail 1

### Cold

Strawberry Salmorejo with fresh Mozzarella and Basil  
Millet Cachapas with Larded Chicken and Fresh Cheese  
Red Tuna Brochette marinated in soy and sesame seeds

### Hot

Vegetable tempura with cheese foam  
Crispy Chicken and Bacon Salad  
Chef's croquettes (boletus, ham and prawns)

37 €

## Cocktail 2

### Cold

Cold Avocado and Cod Soup  
Vegetable brochette with creamy potatoes and mushrooms.  
Red tuna tataki, soy and almond on aniseed mango jam.  
Ceviche with tiger milk and Guayonje onion.

### Hot

Vegetable tempura with cheese foam  
Crispy Chicken and Bacon Salad  
Chef's croquettes (boletus, ham and prawns)

48 €

## Cocktail 3

### Cold

Almond and Smoked Fish Gazpacho  
Salmon and Cheese Roll  
Beef Steak Tartar with marinated egg yolk  
Prawn, avocado and tomato Bruschetta

### Hot

Vegetable tempura with cheese foam  
Salmon with red curry and sweet potato and orange creamy sauce  
Chef's croquettes (boletus, ham and prawns)  
Piquillo peppers stuffed with cod brandade and toasted garlic  
and toasted garlic slice.

58 €

## Additional appetizers

Grilled Foie Escalope 6 €

Chicken Tapa 6 €

Garlic Prawns 6 €

Cheek Pan Bao 8 €

Foie Bombon with Mango 8 €

Calamari Pan Bao with Ali-Oli 8 €

Fried Fish 8 €

Montadito of Iberian Ham and Tomato 8 €

Scallops au Gratin with Hollandaise Sauce 8 €

7% IGIC included | Price per person | **minimum 10 people** | Service: 45 minutes | Standing service | Including mineral water, soft drinks, beer and house wine



## FINGER FOOD

### Finger A

58 €

#### Cold selection

- Carrot and Ginger gazpacho
- Blue Cheese and Tomato Bruschetta
- Aubergine Parmesan
- Vegetable Pouches in Sweet Tomato Sauce
- Salmon with Aguachile and Coriander
- Scallops with Hollandaise and Spiced Bread
- Chipotle Chicken Tacos
- Jospier Style Potato, Cheese, Bacon and spicy Mayonnaise
- Vegetable Gyoza with soy sauce

#### Hot selection

- Pumpking cream, Orange & feta cheese
- Squid croquettes in their ink and Ali-oli
- Bacon and Leek Quiche

#### Desserts

- Creamy Dark Chocolate with Touches of Passion Fruit
- Vanilla Crème Brulee

### Finger B

70 €

#### Cold selection

- Cold Melon Soup with Ham
- Mushroom and Speck Bruschetta
- Honey-Glazed Eggplant with Goat Cheese and Honey
- Tuna Carpaccio, Grapes and Parmesan Cheese

#### Selección de Calientes

- Bolettus and truffle cream
- Chef's soup

- Chef's croquettes
- Croquetas del Chef
- Fried Cheeses with Homemade Jam
- Sirloin tips sautéed with Wine
- Beigned Codfish with Membrillo
- Fried Suckling Pig with Apricot Purée

#### Desserts

- Canarian Banana Delicatessen with Caramel Sauce
- Chocolate Cake with Tropical Chutney

### Finger C

80 €

#### Cold selection

- Watermelon and Cottage Cheese Gazpacho
- Smoked Salmon, Goat Cheese and Dill
- Roast Beef with Caper Mayonnaise
- Tuna tataki
- Vegetable and Tofu Poke Bowl
- Burrata Caprese
- Shrimp Ceviche

#### Hot selection

- Al Pastor taco bites
- Fried Oxtail

- Cannelloni
- Chef's Croquettes
- Squid Bao Bread
- Duck with Orange Sauce
- Boletus and cheek rice
- Truffled Polenta
- Lamb Stew with tender Garlic
- Classic tuna with onions

#### Deserts

- Mini Sachets of Red Fruits
- Pear and Almond

7% IGIC included | Price per person | **minimum 50 people** | Service 60 minutes and standing service. | Mineral water, soft drinks, beer and house wine included



## Finger STEAKHOUSE

85 €

### Cold selection

- Marinated Chicken Salad with Vegetables
- Crispy Cheese over Macerated Nuts and Palm Honey
- Galician Beef Carpaccio with Aged Cheese
- Foie Terrine with Cocoa Bread Torrija

### Hot selection

- Croquettes Duo: Oxtail and Mushrooms
- Cannelloni stuffed with Galician beef
- Scallop au gratin with spider crab and Hollandaise

- Fried Turbot with Jam Tasting
- Low Temperature Pork Rib
- Veal Cheek with Meloso Roasted Potato

### Desserts

- Our version of Carrot Cake
- Cheesecake New York

## Finger NAMI

90 €

### Cold selection

- Wākame, Sesame and Salmon Salad
- Oyster with lemon
- Lychee and coconut soup
- Salmon and Wākame Sashimi
- Tuna Tartare with Sesame Dressing

- Crispy peking duck

### Selección de Calientes

- Vegetable Wok with Tofu
- Gyosa in Spicy Poulard Broth
- Sirloin steak with Asian mushrooms
- Mixed tempura shrimp and vegetables
- Thai Green chicken curry

### Desserts

- Cold White Chocolate Soup with Lychee and Pampering
- Banana Tempura with Green Tea Ice Cream

7% IGIC included | Price per person | minimum 50 people | Service 60 minutes and standing service | Mineral water, soft drinks, beer and house wine included



## WORK MENUS

### Menu 1

70 €

Chef's Croquettes  
Cold Melon Soup with Ham  
Spicy potatoes  
Fried fish  
\*\*\*

Salad of selected lettuce, seafood, vine tomato,  
avocado and citrus  
\*\*\*

Seafood and Mollusk Cream  
\*\*\*

Popieta of Sea Bass in traditional "majada" with asparagus  
and shrimp  
\*\*\*

Cheesecake and Red Fruits

### Menu 2

74 €

Glazed aubergines with palm honey and goat cheese.  
Cold mango soup.  
Crispy cheese with sweet chili.  
Canarian tuna tartare.  
\*\*\*

Crispy prawn salad with homemade apple jam and flower honey  
vinaigrette  
\*\*\*

Cauliflower cream with truffle and bacon  
\*\*\*

Salmon with pumpkin textures and curry sauce  
\*\*\*

Grilled Friesian beef tenderloin with old-fashioned mustard sauce.  
\*\*\*

Caramelized brioche French toast with vanilla cream.

### Menu 3

85 €

Classic canary "escaldon".  
Potatoes with mojo.  
Cold vined tomato soup with smoked fish crumbs.  
Dates with bacon.  
\*\*\*

Goat cheese salad with quince, selected lettuce,  
Guayonge onion and palm honey vinaigrette.  
\*\*\*

Black potato cream with low-temperatura cooked egg  
and chorizo from Teror.  
\*\*\*

Crispy cod with potatoes crush, caramelized onion and  
green mojo sauce.  
\*\*\*

Creamy pork in its juice with mashed bananas and vanilla  
\*\*\*  
Cheese texture.

7% IGIC included | Price per person | **minimum 15 people** | Service 60 minutes. | Mineral water, soft drinks, beer and house wine included



## SPECIALITY MENUS

**oasis** pool grill

Black potato salad with flavored mayonnaise,  
fried egg and shrimp

\*\*\*

Sweet Veal

or

Cod on leek cream and tender calçots

\*\*\*

Chestnut brownies

**53 € per person**

**AGAVE** POOL MEXICAN RESTAURANT

Aguachile Tojo de Zamburiñas

\*\*\*

Pork Meloso in Taco Pastor

or

Octopus Stew

\*\*\*

Corn Flan

**63 € per person**

**DUO** STEAKHOUSE

Mushroom Cream with Truffled Egg

\*\*\*

Friesian Beef Tenderloin with Grilled Foie and Truffled  
Potato Puree

or

Galician Turbot Loin with Braised Heart, Charred Potato  
and Citrus Sauce

\*\*\*

Homemade Cheesecake

**70 € per person**

**L'OLLO** RESTAURANTE E PIZZERIA

Beef and Cheese Carpaccio

\*\*\*

Mystic Penne

or

Salmon Parmesan

\*\*\*

Homemade Tiramisu

**53 € per person**

**Nami** asian bistro

Selection of Sushi

\*\*\*

Tuna Tataki

or

Satay Chicken

\*\*\*

Banana tempura

**58 € per person**

**Le  
Bistrot  
Provençal**

Goat Cheese Salad

\*\*\*

Sole Meuniere

or

Duck Confit

\*\*\*

Creme Brulee

**70 € per person**

7% IGIC included | Price per person | **minimum 15 people** | Service: 60 minutes. | Drinks not included | The service will be provided at the indicated point of sale. | Privatisation FEE exists in case of exclusivity

# BUFFETS

## BUFFET ISORA

63 €

Mediterranean vegetable soup

### SALAD BAR

-Exhibition of our vegetable garden and its flavors

### COLD BAR

-Endive Salad, avocado and feta cheese  
-Potato Salad with smoked bacon and mustard

-Smoked salmon with capers, chives and cream cheese

### HOT BAR

-American style chicken  
-Fish Bouillabaisse with prawns, clams, and coriander oil  
-Lamb stew

### DESSERTS

- Pineapple Cake  
-Lemon Cheesecake

## BUFFET PALACIO

74 €

Onion soup

### SALAD BAR

-Exhibition of our vegetable garden and its flavors

### COLD BAR

-Salad of pickled red tuna, avocado, egg and Guayongge onion.  
-Salad of tomatoes dressed with olive oil, oregano and pickled onion.  
-Traditional Gazpacho  
-Spicy Potato and prawns salad

-Spanish cold meats and cheeses  
-Vegetable Salad

### HOT BAR

-Veal in Red Wine with Mushrooms  
-Local Fish, Manchego ratatouille and Olives  
-Roast Chicken with Cabrales Cheese Sauce  
-Baked Potatoes with Garlic and Rosemary  
-Grilled Vegetables

### DESSERTS

-Grandmother's Cake  
-Caramelized Apple Pie  
-Chocolate Brownie  
-Seasonal Fruit  
-White Chocolate Soup with Passion Fruit

7% IGIC included | Price per person | **minimum 50 people** | Service: 90 minutes. | Mineral water, soft drinks, beers and house wine included



# BUFFET BBQ CANARIAN VIBES



## BUFFET

85 €

### TAPAS

- Gazpacho, salted mackerel and Tomatoes in vinegar, Garlic and Parsley
- Anchovies in Vinegar, Garlic and Parsley

### SALAD BAR

Exhibition of our garden and its flavors

### COLD BAR

- Sea bass Ceviche, red onion and lime
- Avocado stuffed with spicy black potato salad and shrimp.
- Cabbage and dried fruit salad
- Salad of Tomatoes Dressed with Olive Oil and Pickled Onions

### HOT GRILLED SELECTION

- Iberian Pork Ribs and BBQ Sauce
- Grilled Chicken Breast with Ripe Tomato Sauce
- Grilled Sausages
- Grilled Entrecote and Red Wine Sauce

- Swordfish and Saffron Alio-li
- Grilled prawns with garlic oil
- Roasted Potatoes with Garlic and Rosemary
- Grilled Vegetables and Romesco Sauce

### DESSERTS

- Pineapple Colada
- Almond Cake with Orange Cream
- Tropical Fruit Sabarin
- Cinnamon Apple Cake
- Three Milks Cake
- Caramelized Rice pudding
- Cheese Cake with Red Fruits

7% IGIC included | Price per person | **minimum 50 people** | Service: 90 minutes. | Mineral water, soft drinks, beers and house wine included

# TAILOR-MADE GALA DINNER

## STARTERS

Crunchy Prawn Salad on Mango and Ginger Jam	13€
Cream of seasonal mushrooms with truffled eggs	17€
Cream of lobster, shellfish and mollusks cream	23€
Bluefin Tuna Carpaccio with Avocado, Capers and Black Olives	17€
Beef Carpaccio with Foie Shavings, Parmesan and Truffle Oil	19€
Tuna Tartar, avocado, sesame and seafood from the fish market	15€
Sea bass, red onion and lime ceviche	19€
Squid Ceviche with Coconut and Cilantro	17€
Asparagus with Hedgehog Hollandaise and Russian Caviar	28€
Grilled escalope of foie gras on spiced bread and citrus fruits	23€

## FISH

Bluefin Tuna Belly	43€
Turbot Fillet en Papillote on White Asparagus, Razor Clams and Shallots	37€
Sole a la Meuniere	23€
Crispy Codfish with Potato Slices, Caramelized Onion and Green Mojo	25€
Salmon with Parmesan Cream	21€
Tuna with Onion	27€
Codfish Confit with White Asparagus, Olives and Capers	31€
Atlantic Sea Bass	25€
Tuna Tataki	23€
Teariyaki Salmon	23€



7% IGIC included | Price per person | minimum 15 people | Service 120 minutes | Served service | Drinks not included

# TAILOR-MADE GALA DINNER

## MEATS

Pork Melt with Caramelized Pineapple, Sweet Potato and Orange	21€
Duck Confit in Roasted Apple Sauce and Plum Sauce	23€
Low Temperature Suckling Lamb Shoulder with French Onions and Mashed Potatoes	34€
Grilled Beef Sirloin with Morels Sauce, Truffles, Garden Vegetables and Potato Gratin	42€
Angus Sirloin with Mushroom Sauce and Truffled Puree	36€
Iberian Secreto Ibérico in its Juice with Red Mojo, Mashed Potatoes, Bacon and Wok Vegetables	24€
Lamb Biryani	22€
Sirloin Rossini, Grilled Beef Frissona with Foie, Truffle and Garden Vegetables	43€
Saltimbocca with aubergines and guanciaie sauce	30€

## DESSERTS

Coconut Mousse, Mango and Cardamom Cream	8€
Chocolate Coulant with Vanilla Ice Cream	6€
Warm Apple Tart Tatin with Vanilla Ice Cream	6€
Caramelized Brioche Brioche Torrija with Toffee	6€
Homemade Cheesecake	6€
Red Fruit Panna Corra	6€
Catalan Lychee Cream	6€
Opera Ingot	6€
White Chocolate Soup	8€



7% IGIC included | Price per person | minimum 15 people | Service 120 minutes | Served service | Drinks not included



## DRINKS PACKAGE

### Essential package A

Water, Soft Drinks, Coffee and Tea

12€

### Package “Primordial”

White Wine: Etcétera D.O.Rueda Rose  
Wine: Viñas del Vero  
Red Wine: Viñas del Vero, Cabernet + Merlot  
Water, Soft Drinks, Beer, Coffee and Tea

20€

### Package “Brindamos”

White Wine: La Geria Rose  
Wine: Viñatigo  
Red Wine: Viñatigo Tradicional  
Water, Soft Drinks, Beer, Coffee and Tea

38€

### Package “Saboreamos”

White Wine: Hermanos Lurton Rose  
Wine: Chivite Las Fincas Red Wine:  
Viñatigo Tradicional  
Water, Soft Drinks, Beer, Coffee and Tea

42€

*7% IGIC included | Price per person | service included*



## OPEN BAR

### Standard

Vodka Moskovskaya  
Vodka Absolut

Ron Barceló Añejo  
Ron Bacardi Carta Blanca  
Ron Capitan Morgan

Ginebra Beefeater  
Ginebra Tanqueray  
Ginebra Bombay

Whisky Ballantines  
Whisky Johnnie Walker Red Label

Liquor Amaretto Di Saronno  
Liquor Jaegermeister  
Liquor Baileys

#### REFRESHMENTS

32 € (2 hours)  
18 € extra hour

### Premium

Vodka Absolut Azul  
Vodka Grey Goose

Ron Bacardi Carta Blanca  
Ron Havana Club 7 Años  
Ron Santa Teresa 1796

Ginebra Bombay Sapphire  
Ginebra Bulldog  
Ginebra Hendricks

Whisky Jack Daniels  
Whisky Johnnie Walker Black Label  
Whisky Chivas Regal 12 Años

Liquor Amaretto Di Saronno  
Liquor Jaegermeister  
Liquor Baileys  
Liquor Tia Maria

#### REFRESHMENTS

37 € (2 hours)  
23 € extra hour

*7%IGIC included | Price per person*

GRAN MELIÁ  
HOTELS & RESORTS