



BAR & CATERING 2023

| PRICES OF DRINKS ON BOARD (VAT included) | UNIT | | PACK | |
|---|-------------|--------|----------------|-------|
| | CONTENT | PRICE | CONTENT | PRICE |
| Soft drinks (coca-cola, fanta, tonic, juices) | glass | 1.50 € | 12 glasses | 15 € |
| Beer / Tinto de verano | glass | 2 € | 12 glasses | 20 € |
| Wine (red, white, pink) | cup | 3 € | | |
| Cava | cup | 4 € | | |
| Homemade Sangría | cup | 6 € | 10 cups | 55 € |
| Drinks (Gin Tonic, Cuba libre, Vodka, ...) | cup | 6 € | 10 cups | 55 € |
| Mojitos (mint, passion fruit) | cup | 7 € | 10 cups | 65 € |
| Refrescos (coca-cola, fanta, tonic, juices) | bottle 2L | 4 € | 6 bottles 2L | 20 € |
| Tinto de verano | bottle 1.5L | 6 € | 6 bottles 1.5L | 30 € |
| Wine (red, white, pink) | bottle | 12 € | 6 bottles | 64 € |
| Cava | bottle | 15 € | 6 bottles | 80 € |
| Frech Champagne | bottle | 40 € | 6 bottles | 200 € |
| Pack for Groups*: choose a number of drinks per person (soft drinks, beer, tinto de verano) | drink | 2 € | | |

* The client buys a number of drinks / pers. The day of the tour, a token will given per each chosen drink, to exchange on board during the excursion.

* The group can choose their brands of drinks, with an additional management cost of €50, plus the price of the products.





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| MENU CATERING (VAT included) | PRICE / PERS |
|--|-------------------------------|
| Paella on board*: mixed salad, fish - , chicken- or vegetarian-paella, fresh fruits and coffee. Bread and alioli | 25 € |
| Paella in Tabarca*: mixed salad, frying, chicken-, seafood- or vegetarian-paella, one drink, dessert. Bread, tomato and alioli | 35 € |
| Classic Tapas: russian salad, potato omelet, anchovies, assorted saladitos, vegetable crudités with sauce, mixed salad, assorted empanadillas, ham or spinach quiche, canapés, rolls of york ham, seafood or roquefort, cheese and grapes, margarita, tuna or four cheeses pizza, sobrossada, fuet, chorizo. | Approx. 5 tapas / pers: 15 € |
| | Approx. 10 tapas / pers: 20 € |
| Gourmet Tapas: russian salad, assorted puff pastries, seafood salad, guacamole and pico de gallo dip, charcuterie with nuts, hummus with crudités, shot of gazpacho with croutons, caprese skewer with green pesto, vegetable omelette, cheese board with fruits , pickles and jam, salty chicken and mushroom pie, assorted salty cocas, mix of mini sandwiches and salty snacks. | Approx. 5 tapas / pers: 20 € |
| | Approx. 10 tapas / pers: 30 € |
| Breakfast: orange juice, bollería, bread, marmalade, ham and cheese, fresh fruits, tea or coffee | 10 € |
| Snacks: pizzas, chips, olives and dry salty fruits | 6 € |
| Sugar snacks: chocolate, strawberry or vanilla shakes, muffins, biscuits, mini fruit skewers, sweets | 10 € |
| Customized cake: up to 10 people | From 40€ / cake |
| Theme Menus: mediterranean couscous, Pizza Bar, Baked Meat or Fish with its Dauphinois gratin, Chinese, Mexican, Japanese (sushi), Italian food and also Vegetarian Menu ... | Consult us |

* Option to change the paella of another rices: caldero, fideuá, ...

