



CULINARY DELIGHTS

EUROSTARS
HOTEL REAL
*****GL




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HOTELS

At the Hotel Eurostars Hotel Real ***** GL our main objective is to make your events a great success. That is why we are pleased to offer you a careful gastronomic proposal designed exclusively for the occasion.

Our restaurant team offers a selection of dishes prepared by our chef. However, the spirit of our letter is open, and any suggestion on your part will be addressed, as well as any need you want to move in regards to food intolerances, allergens or special diets.

All our team will make every effort to make your event unforgettable.

Likewise, we offer our hotel for the accommodation of the attendees, as well as all the additional services they may need.

We hope our suggestions are of your interest.

Sincerely,

THE TEAM OF EUROSTARS HOTEL REAL ***GL**

All prices are per person, unless stated.

All prices are inclusive of local taxes.

The composition of menus and dishes may vary due to the seasonality of the ingredients.

COFFEE BREAKS

Sweet, savory and healthy bites served with Arabic coffee and natural juices for welcome drinks and morning or afternoon breaks.

WELCOME COFFEE Coffee, infusions, milk and mineral water

5 eur Freshly squeeze oranges and seasonal juices

COFFEE ONE Coffee, infusions, milk and mineral water

9 eur Freshly squeeze oranges and seasonal juices

Freshly baked danish pastries

COFFEE TWO Coffee, infusions, milk and mineral water

10 eur Freshly squeeze oranges and seasonal juices

Croissant Parisien

Flavoured Muffins

Artisan youghurt sponge cake

COFFEE THREE Coffee, infusions, milk and mineral water

12 eur Freshly squeeze oranges and seasonal juices

Donuts selection

Tea biscuits

Orange and kiwi

COFFEE FOUR Coffee, infusions, milk and mineral water

14 eur Freshly squeeze oranges and seasonal juices

Croissants filled with custard and fried

Carrot cake

Cantabrian traditional oven baked cheese cake

SAUVORY BREAK Coffee, infusions, milk and mineral water

16 eur Freshly squeeze oranges and seasonal juices

Vegetable stuffed Croissants

Iberian cured ham with tomato-bread

Salmon and chicken finger sandwiches

Seasonal fruits

30 minutes assisted services buffet style for a minimum of 10 persons.

Served in meeting rooms or reserved lobby areas.

Should not be considered as substitute of lunch or dinner.

BUSINESS LUNCH

Light and quick menus in-between business meetings.

Build your own menu choosing in advance the same starter, main course and dessert for all attendees.

FIRST COURSES

The Cantabric authentic fisherman's soup with prawns and crab

César salad of spring lettuce, parmesan and traditional Santoña anchovies

Creamy tomato soup, with its sorbet and cured beef flakes

Wild chicken in brine with goat cheese salad

Leeks cake with roasted vegetables

Cod confit in a King prawns and roasted red peppers salad

MAIN COURSES

Cod loin, wild mushrooms and saffron cream

Hake loin on vegetables-tomato sauce

Lobster creamy rice stew

Lamb boneless, truffle potatoes and green asparagus

Veal braised, creamy sweet potato and local Liébana wine reduction

Duck confit, orange sauce and its risotto

DESSERTS

Sponge cake crumble, liquor cream and frozen milk

Crème brûlée with infused red fruits

Sweet cream of fresh cheese, quince and Módena vinegar

Brownie, nuts and White chocolate

Carrot cake and vanilla cream

Seasonal fruits with orange infused

Coffee and infusions

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Lagar de Aso Crianza, D.O.Ca. Rioja

35 eur

90 minutes service, banquet style, in a private room, minimum 20 persons

COCKTAILS

Lunch or dinner services for informal and relaxed events where attendees can easily interact each other.

COCKTAIL ONE

Vegetable chips
Cold tomato soup, red fruits and mozzarella
Caramelized goat cheese and sweet onion
Scorpion fish pudding
Veal carpaccio with toné sauce
Duck and Apple bites

Our *patatas bravas*; spicy potatoes
The Real croquettes
Fried squid strips, a must in the area

Mountain style rice stew

Grouper and roasted peppers
Mexican pita bread
Chicken BBQ

Ginger ale sorbet
Lemon & merengue
Brownie bites

BEVERAGES

Mineral water, soft drinks, juices and beers
White wine Viña Calera, Marqués de Riscal, D.O. Rueda
Red wine Senda Galiana Crianza, D.O.Ca. Rioja

38 eur

90 minutes service, cocktail style, in a private room or reserved lobby area, minimum 20 persons

COCKTAILS

Lunch or dinner services for informal and relaxed events where attendees can easily interact each other.

COCKTAIL TWO

Santoña 00 Anchovies
Fresh tuna and avocado tartar
Mussels in seafood vinaigrette
Foie, sponge cake and sweet wine
Veal carpaccio with toné sauce

Game cured meats and local cheeses from Liébana

Our patatas bravas; spicy potatoes
The Real croquettes
Fried squid strips, a must in the area

Rice in green sauce with clams

Sweet-chilli king prawn
Hake and spicy red sauce
Orange duck
Mini Veal burgers
Butter chicken

G&T sorbet
Cheesecake
French mini-pâtisserie

BEVERAGES

Mineral water, soft drinks, juices and beers
White wine Viña Calera, Marqués de Riscal, D.O. Rueda
Red wine Viña Real Crianza, C.V.N.E., D.O. Ca. Rioja

46 eur

90 minutes service, cocktail style, in a private room or reserved lobby area, minimum 20 persons

APERITIFS

30 minute services in cocktail style served in reserved lobby areas, perfect before lunch or dinner.

WELCOME DRINK

Vegetable chips
Tempura nuts
Selection of Pickled snacks

Soft drink, juices and beers
Viña Calera, Marqués de Riscal, D.O. Rueda
Senda Galiana Crianza, D.O.Ca. Rioja

10 eur

SNACKS

Spicy cheese balls
Prawn and guacamole
Scorpion fish pudding
The Real croquettes

Mineral water
Soft drink, juices and beers
Viña Calera, Marqués de Riscal, D.O. Rueda
Senda Galiana Crianza, D.O.Ca. Rioja

15 eur

AN APPETIZER

Selection of Pickled snacks
Our patatas bravas; spicy potatoes
Mussels in seafood vianigrette
Fried squid strips, a must in the area

Artisan Vermouths
Sifón, Campari y Aperol Spritz
Viña Calera, Marqués de Riscal, D.O. Rueda
Senda Galiana Crianza, D.O.Ca. Rioja

18 eur

CHEESE & WINE

Quesucos de Liébana
Divirín
Bejes-Tresviso
Smoked
Marmelades, crackers, dried fruits

A selection of local wines from
Tierra de Liébana and the Costa Cántabra

20 eur

CURED HAM & CHAMPAGNE

Iberian corn feed cured ham, bread and tomato

Mumm Cordon Rouge, Brut Nature, AOC Champagne
White wine Viña Calera, Marqués de Riscal, D.O. Rueda
Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

30 eur

Should not be considered as substitute of lunch or dinner.

BANQUET MENUS

Gastronomic menus for social celebrations and gala nights and business lunches or dinners.

MENU ONE

Octopus and king prawns in a salad with smoked vinaigrette

Lamb roasted, boneless, and its risotto *

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Hake loin, mussels stew and Iberian veil*

Lemon and merengue pie on Novales lemon cream

Coffee, infusions and local Orujo liquors

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

50 eur

**previously chosen*

MENU TWO

Duck confit, caramelized goat cheese and Port apple

Wild seabass loin, vegetables and its juices reduce

Fresh cheese cake and yoghurt ice-cream

Coffee, infusions and local Orujo liquors

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

60 eur

BANQUET MENUS

Gastronomic menus for social celebrations and gala nights and business lunches or dinners.

MENU THREE

Cured beef, foie and smoked cheese salad

Turbot, boneless and vegetables

Veal braised, truffled potato and local Liébana wine reduction

Chocolate cake with frozen cream

Coffee, infusions and local Orujo liquors

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

65 eur

MENU FOUR

Fresh tuna, foie, sweet onion and sponge cake

Scallops and link prawns, greens and red fruits vinaigrette

Veal sirloin steak, potato-rosemary cake

Nuts praliné cake and *dulce de leche* ice-cream

Coffee, infusions and local Orujo liquors

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

70 eur

BANQUET MENUS

Gastronomic menus for social celebrations and gala nights and business lunches or dinners.

MENU FIVE

Lobster in tomato and avocado salad with mango vinaigrette

Veal sirloin steak Rossini, sautéed wild mushrooms

Puff pastry cake with almond ice-cream

Coffee, infusions and local Orujo liquors

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Viña Real Crianza, C.V.N.E., D.O.Ca. Rioja

80 eur





BRUNCH

A delicate mix of breakfast and lunch in buffet style served in private room for a minimum of 30 persons.

Cantabrian Cheeseboard
Iberian cured meats selection

Danish pastries
Bread selection

Hummus and guacamole with crudités
Selection of finger sandwiches
Homemade potato omelet
Herbs egg omelet

Fresh fruits
Yoghurt with topping

Pumpkin soup with its garnish
Grilled vegetables
Creamy rice with wild mushrooms
Fresh pasta sautéed with vegetables
Cantabrian traditional patisserie

BEVERAGES

Coffee and infusions
Mineral water, soft drinks, juices and beers
White wine Viña Calera, Marqués de Riscal, D.O. Rueda
Red wine Senda Galiana Crianza, D.O.Ca. Rioja

38 eur





BUFFETS

Lunch or dinner buffet style were attendees can chose their preferences on the spot. Served in private rooms for a minimum of 30 persons.

BUFFET ONE

Salad station

Iceberg, roman, rocket, lamb's lettuce, spinach and mezclum
Tomato, carrot, corn, asparagus, egg, tuna, onion and cucumber

Pickles and nuts

César sauce, oliva virgen, aceto balsámico, cocktail, tártara

Guacamole with pico de gallo and nachos

Beef and tuna *empandas*

Basmati rice salad with turkey curry, raisins a coconut

Mushrooms cream soup

Fresh pasta sautéed with bacon and hoisin sauce

Cod loin on ratatouille

Iberia sirloin steak with mustard-honey sauce

Vegetables sautéed

Fruit salad with vanilla scent

Selection of cakes

Yoghurt wit its toppings

Coffee and infusions

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Senda Galiana Crianza, D.O.Ca. Rioja

46 eur

BUFFETS

Lunch or dinner buffet style were attendees can chose their preferences on the spot. Served in private rooms for a minimum of 30 persons.

BUFFET TWO

Salad station

Iceberg, roman, rocket, lamb's lettuce, spinach and mezclum
Tomato, carrot, corn, asparagus, egg, tuna, onion and cucumber

Pickles and nuts

César sauce, oliva virgen, aceto balsámico, cocktail, tártara

Hummus with crudités

Quinoa salad with mango and nuts

Chick pea and cod salad

Carrot and pumping cream soup

Creamy vegetable rice

Hake loin coated in egg

Baby chicken lemon roasted

Vegetables sautéed oriental style

Fruit salad with vanilla scent

Custard cream with sponge cake

Yoghurt wit its toppings

Coffee and infusions

BEVERAGES

Mineral water, soft drinks, juices and beers

White wine Viña Calera, Marqués de Riscal, D.O. Rueda

Red wine Senda Galiana Crianza, D.O.Ca. Rioja

46 eur

CONTACT
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