

ORENSE
22



cocktails
2025/26

vino español

T&S



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T&S

1

Seasoned Gordal olives
Fuet, Iberian ham, and Idiazabal cheese board
Potato omelet
Foie gras canapé with fig chutney
Tuna pie

Water, soft drinks, beer,
Rueda white wine, Rioja or Ribera red wine

2

Iberian ham, salchichón sausage, and chorizo
sausage board
Cheese board (Manchego, Parmesan, and
Idiazabal)
Russian salad tartlet with prawns
Cantabrian anchovy toast with tomato
Iberian ham croquettes

Water, soft drinks, beer,
Rueda white wine, Rioja or Ribera red wine

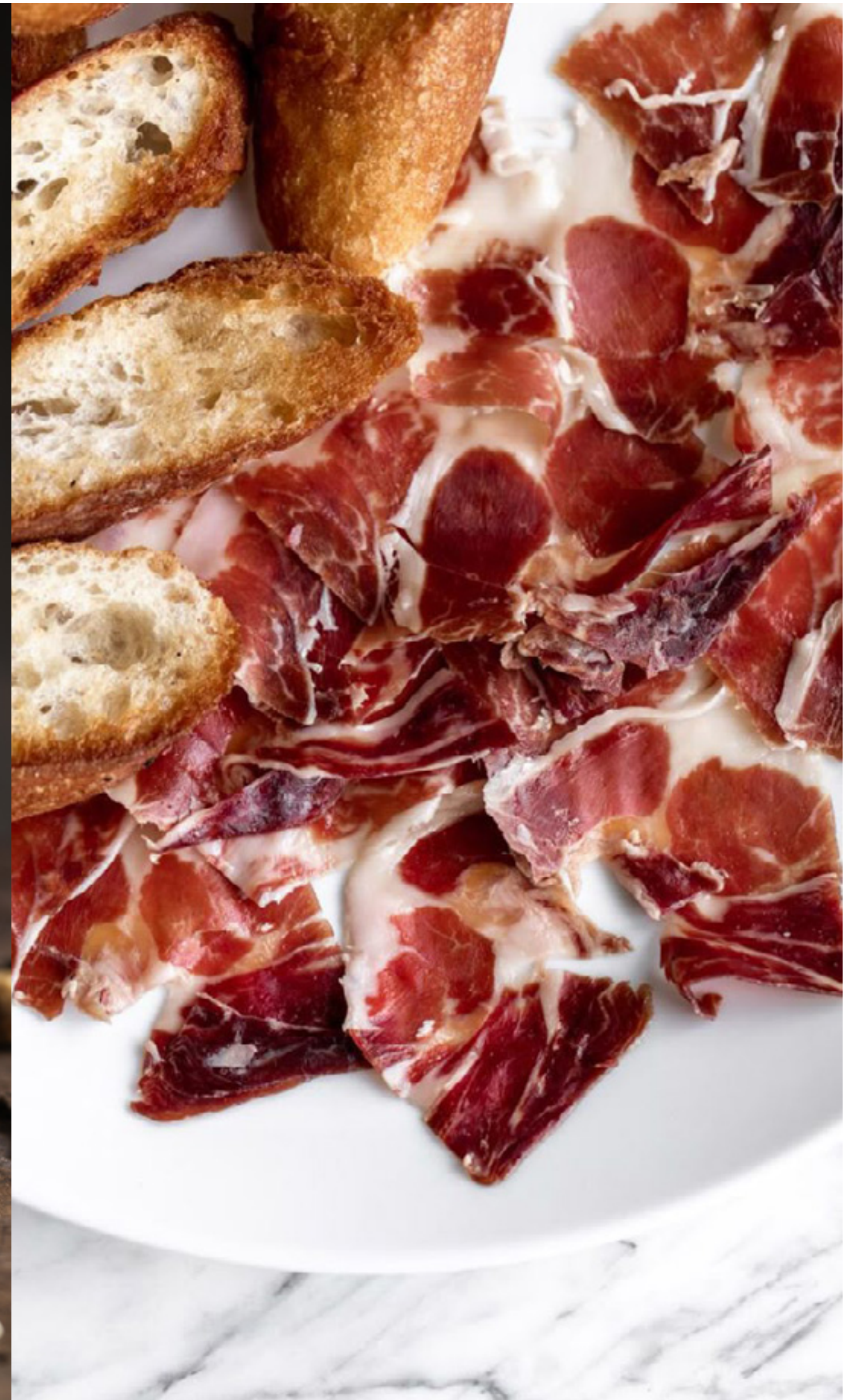
3

Gildas
Iberian ham and pork loin board
D.O. cheese board
Potato omelet
Iberian ham croquettes
Salmon tartar blini

Water, soft drinks, beer,
Rueda white wine, Rioja or Ribera red wine

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1

Cold or hot cream soup
(depending on the season)

Iberian ham and Idiazabal cheese board

Pita bread with roasted pepper and walnut
hummus

Guacamole and pico de gallo taco

Cantabrian anchovy toast with tomato

Fuet and tomato tartar spoon

Assorted croquettes

Teriyaki salmon skewers

Chicken popcorn with honey mustard sauce

Chocolate truffles
Lemon sponge cake

Agua, refrescos, cerveza, vino blanco Rueda,
vino tinto Rioja o Ribera

2

Cold or hot cream soup
(depending on the season)

Pork loin and Iberian ham board

D.O. cheese board

Pita bread with roasted pepper and walnut
hummus

Prawn cocktail with mango and avocado

Bacon, portobello mushroom, and cherry
tomato skewers

Assorted croquettes

Mini vegetable rolls

Frankfurt brioche with mustard mayonnaise
and crispy onion

Chocolate truffles
Assorted piononos

Agua, refrescos, cerveza, vino blanco Rueda,
vino tinto Rioja o Ribera

3

Cold or hot cream soup
(depending on the season)

Gildas

Fuet, Iberian ham, and Idiazabal cheese board

Russian salad tartlet with prawns

Salami, mozzarella, and cherry tomato skewer

Foie gras canapé with fig chutney

Villaroy chicken breast

Assorted croquettes

Vegetable gyozas

Oxtail and cheddar cheese tramezzino

Mini beef burger on brioche bun with cheddar
cheese

Tocinillo de cielo
Apple and walnut cake

Agua, refrescos, cerveza, vino blanco Rueda,
vino tinto Rioja o Ribera

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4

Cold or hot cream soup
(depending on the season)

Gildas

Pork loin and Iberian ham board

D.O. cheese board

Pita bread with roasted pepper hummus and walnuts

Caprese skewer

Assorted croquettes

Prawns in brick pastry with sweet chili sauce

Villaroy chicken breasts

Mini pad thai skewers

Cocktail meatballs

Mini hamburger with barbecue sauce and cheddar
cheese

Tocinillo de cielo

Apple and walnut cake

Agua, refrescos, cerveza, vino blanco Rueda,
vino tinto Rioja o Ribera



general conditions

- La reserva se hará efectiva con el pago del 50% del presupuesto mediante transferencia, tarjeta de crédito o efectivo con un mínimo de una semana de anticipación.
- El 50% restante se abonará 48 horas antes del evento mediante transferencia, tarjeta de crédito o efectivo.
- El número de comensales deberá cerrarse con 48 horas de anticipación hábiles al día del evento y será el mínimo que se facture.
- Si se produce el primer pago y se cancela el evento antes de las 72 horas previas al servicio, se devolverá el 50% del importe pagado.
- Si se cancela el evento antes de las 48 horas previas del servicio, no se devolverá el importe abonado con anterioridad.
- Es posible solicitar la reserva de uno de nuestros espacios, para ello indíquelo previamente.
- Los precios incluyen IVA.

Contact: **eventos@toppings.es**



Thank you