

CULINARY JOURNEY



THE RITZ-CARLTON

ABAMA

Immerse yourself in a journey of flavors where you will find authentic culinary delicatessen, from the local specialties to a gastronomic experience awarded with 3 Michelin stars.

Our Executive Chef Pedro Contreras and his prestigious team of professionals have carefully selected the different culinary influences from all around the world in the following pages.

You can easily navigate through the different options with the links below



[Breakfast](#) | [Brunch](#) | [Coffee Break](#) | [Lunch](#) | [Dinner Buffets](#) | [Cocktails & Receptions](#) | [Plated Dinners](#) | [Dinner Menu](#)



THE RITZ - CARLTON

ABAMA



THE RITZ-CARLTON

ABAMA

seafood



vegetarian



pork



Legend



THE RITZ-CARLTON

ABAMA

BREAKFAST

ABAMA BREAKFAST BUFFET



Abama Breakfast Buffet

Orange juice, grapefruit juice, apple juice ✓

Seasonal sliced fruit selection ✓

Individual flavors yogurts ✓

Scrambled eggs with fine herbs ✓

Pork sausages **P**

Smoked bacon **P**

Breakfast potatoes ✓

Crepes, palm honey, raspberry jam, maple syrup ✓

Waffles, tropical fruit salad ✓

Selection of bakery ✓

Jams & butters ✓

Coffee, decaffeinated coffee, tea selection

34 € per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with two hours of duration)



THE RITZ-CARLTON

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TRADITIONAL CONTINENTAL



Traditional Continental

Orange juice, grapefruit juice, apple juice ✓

Seasonal fruits ✓

Individual flavors yogurts ✓

Selection of bakery ✓

Jams and butters ✓

Coffee, decaffeinated coffee, tea selection

34 € per person + IGIC + 10% service



THE RITZ-CARLTON

ABAMA

STATIONS TO COMPLETE YOUR BREAKFAST BUFFET



Chef stations

Mandatory Chef (100 €/chef for 2 hours, for every 50 guests)

- **Smoked salmón**

Traditional garnishes to include, tomato, red onion, boiled egg, capers, cream cheese selection and mixed breads

15 € per person + IGIC + 10% Service

- **French toast station** 

Vanilla "Anglaise"

Maple syrup, jams, Nutella and icing sugar

€ 13 per person + IGIC + 10% Service

- **Egg and tortilla station**  

Fresh farm eggs, egg whites

Cheddar cheese, Emmenthal

Mushrooms, onion, bacon, peppers, tomatoes, York ham

14 € per person + IGIC + 10% Service



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THE RITZ-CARLTON

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BRUNCH



BRUNCH



Brunch Abama

Cold Selection

Smoked salmon, smoked mackerel, traditional garnish, breads, cream cheese

Selection of imported and local cheeses ✓

Selection of Spanish and international charcuterie **P**

Selection of breads and dry fruits ✓

Local lettuces, assorted crudités, vinaigrettes ✓

Tomato, bufala mozzarella, basil and pesto ✓

Green beans, Serrano ham, herbs, tomatoes, cumin vinaigrette **P**

Antipasti Selection

Grilled zucchini ✓

Roasted aubergine ✓

Marinated peppers ✓

Seasonal Mushrooms ✓

Tapenade ✓

Toast, grissini , pita ✓



THE RITZ-CARLTON

ABAMA

BRUNCH



Breakfast Station

Eggs Benedicts ✓

Crepes and waffles, tropical fruit sauce, selection of syrups, smoked bacon, sausages ✓ / **P**

Selection of pastries ✓

Artisan jams and butter ✓

Cook to order

Mandatory chef (100€/chef for 2 hours, for every 50 guests)

Eggs and omelets, ✓

Cheddar cheese, Emmenthal ✓

Mushrooms, onions, peppers, tomatoes ✓

Bacon, ham **P**



THE RITZ-CARLTON

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BRUNCH



Hot Starters

Roasted chicken breast, creamed spinach, lemon sauce

Herb crusted salmon, vegetable pisto "manchego"

Seasonal vegetables ✓

Truffle potato gratin ✓

Carved to order

Mandatory Chef (100€ / chef for 2 hours, for every 50 guests)

Roasted entrecote with garlic, red wine sauce, traditional béarnaise, assortment of gourmet mustards

Desserts

Selection of our pastry chef's individual deserts, cakes, cookies

Coffee, decaffeinated coffee, tea selection

96 € per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with Two hours of duration)



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COFFEE BREAK

COFFEE BREAKS



AM coffee break package

Coffee, Decaffeinated coffee, Selection of tea

Croissant ✓

Chocolate Croissant ✓

Cinnamon raisin spiral ✓

Apple Croissant ✓

Braids with chocolate chip ✓

13€ per person + IGIC + 10% service
(30 minutes)

PM coffee break package

Coffee, Decaffeinated coffee, Selection of tea

Ritz-Carlton Abama cookies to include chocolate chip, macadamia, double chocolate fleur de sel, oatmeal and raisins, coconut and white chocolate ✓

13€ per person + IGIC + 10% service
(30 minutes)



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THEMATIC COFFEE BREAKS



“Montaditos”

(based on 2.5 pieces of montaditos per person)

Bread with tomato and Serrano ham **P**

Spanish tortilla with caramelized onion and alioli ✓

Manchego cream with tomato jam

Russian salad with tuna belly

Potato chips ✓

Marinated olives ✓

15 € per person + IGIC + 10% service
(30 minutes)

Chips & Dips

Natural Humus, Tzatziki, Guacamole, Spicy roasted salsa and

Almogrote cheese Dip ✓

Pita bread, Tortilla chips, Potato Chips ✓

Grissini & Crostini ✓

Coffee, Decaffeinated coffee, Selection of tea

16 € per person + IGIC + 10% service
(30 minutes)



THE RITZ-CARLTON

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THEMATIC COFFEE BREAKS





Snack Bar

Almond, Walnuts, Peanuts, Dried apricots, Raisins, Pumpkin seeds, M & M'S, Sunflower seeds, Cashew, Corn nuts, Banana chips
Coffee, Decaffeinated coffee, Selection of tea

15 € per person + IGIC + 10% service
(30 minutes)

Canary Sweets

Wine rosquette
Local beignets
Almond meringue 
Snow sugar mini cookies 
Coffee, Decaffeinated coffee, Selection of tea

13€ per person + IGIC + 10% service
(30 minutes)

Energetic

Gatorade, Red bull & Aquarius
Selection of cereal and energy bars
Bananas and assorted hand fruit
Mix nuts
Coffee, Selection of tea

16 € per person + IGIC + 10% service
(30 minutes)



THE RITZ-CARLTON

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PERMANENT COFFEE BREAKS



Items

4 hours

Coffee, Tee, Milk	€15
Selection of cookies	€15
Fresh fruit	€14
Orange juice	€12

8 hours

Coffee, Tee, Milk	€20
Selection of cookies	€21
Fresh fruit	€22
Orange juice	€20

prices per person + IGIC + 10% service



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COFFEE BREAKS A LA CARTE



Drinks

Selection of tea, coffee and decaffeinated coffee	7€ per person (30min)
Coffee and tea	29€ per liter
Espresso and cappuccino coffee	8€ per unit
Variety of individual juices	€7 per unit
Selection of natural juices	€39 per liter
Soft drinks and cold tea	€6 per unit
Energy drinks (Red Bull, Gatorade, Toro XL)	8€ per unit
Bottles of water 0,75cl	4.5€ per unit

Price + IGIC + 10% service



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COFFEE BREAKS A LA CARTE



Snacks

abama cookie selection ✓	32€ / 10 units
Assortment of Pastries ✓	32€ / 10 units
Assortment of mini muffins ✓	32€ / 10 units
Whole fruit ✓	5€ / piece
Montaditos ✓ / P	48€ / 10 units
Brownies & Blondies ✓	36 € / 10 units
Seasonal fruit brochette with yogurt dip ✓	3€ / unit
Granola bars ✓	6€ / unit
Häagen-Dazs Ice cream (individuals) ✓	6€ / unit
Salted almonds ✓	4€ / package
Peanuts ✓	4€ / package
Corn nuts ✓	4€ / package
Potato chips ✓	3€ / package
Pretzel ✓	3,5€ / package
M & M's / Mix of nuts ✓	4€ / package

Price + IGIC + 10% service



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LUNCH

LUNCH BUFFET A LA CARTE



Includes 3 starters, 3 main, 2 side dishes & 3 desserts

Starters – 3 to choose

(Additional entrée Supplement: 5€ + IGIC per person)

Andalusian gazpacho, croutons and olive oil ✓

White garlic with croutons ✓

Potato and leek soup ✓

Tomato cream basil bisque ✓

Local tomato salad, mozzarella and pesto with extra virgin olive oil ✓

Bean salad, tomato, red onion, black olives, local potato and tuna belly

Salad of cucumber, tomato, feta cheese and black olives, olive oil and oregano ✓

Mini wedge salad, red onion, cod, orange segments, 'piquillo' pepper, sherry vinaigrette

Local salad of Canary potatoes, asparagus, peppers, spinach and green mojo dressing ✓




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LUNCH BUFFET A LA CARTE



Russian Prawn Salad 

Mixture of local lettuce and the chef's selection of condiments accompanied by sherry honey vinaigrette and balsamic vinaigrette 

Orecchiette pasta salad, peppers, olives, cherry tomatoes, provolone, salami and herb oil 

Cous-cous salad with vegetables and grilled chicken

Salad with palm heart, fresh tomato, onion, avocado and prawns 

Traditional Caesar Salad 

Lentil salad, sautéed seasonal vegetables, paprika and bacon oil 

Chickpeas salad, red onion, pepper, cod confit

Farfalle pasta salad, tomato soffrito, mussels, fresh oregano 



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LUNCH BUFFET A LA CARTE



Main – 3 to choose

(Additional entrée Supplement: 7€ + IGIC per person)

Lemon & oregano marinated chicken breast, candied shallot sauce

Red mojo marinated boneless slow roasted chicken thigh meat


Chicken Alla cacciatora

Beef Stew with Mushrooms

Grilled skirt steak red wine sauce

Classic Spanish meatball stew with calamari sauce 

Seared pork loin, honey mustard glazed, accompanied by a sherry and apple sauce

Cod casserole, clams, seafood bisque 

Grilled salmon with saffron cream

Grilled sea bass in a parsley clam sauce

Penne Pasta, sautéed fresh tomatoes, white wine, mixed seafood 

Ricotta and spinach Ravioli with arrabiata sauce 



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LUNCH BUFFET A LA CARTE



Sides - 2 to choose

(Additional entrée Supplement: 5€ + IGIC per person)

Roasted potatoes, white wine garlic and onion sauce ✓

Seasonal vegetables with olive oil and sea salt ✓

Spanish vegetable 'Pisto' manchego ✓

White bean ragù, sautéed seasonal vegetables ✓

Rice Pilaf ✓

Wild rice with sauteed vegetables ✓

Truffle mashed potatoes ✓

Sautéed green beans, red onion, zucchini ✓

Desserts

(Additional dessert supplement: 5€ + IGIC per person)

3 Desserts selection of the pastry chef

58 € per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with 2 hours of duration)



THE RITZ-CARLTON

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PLATED LUNCH



Soup and Starters

Salmorejo, creamy idiazábal cheese, crunchy ham **P**

Broccoli and blue cheese Cream, caramelized walnuts **V**

Seafood bisque, mussels, lemon cream **S**

Pumpkin and orange cream soup, vanilla oil, citrus mascarpone **V**

Traditional Caesar salad with croutons, anchovies and

Parmigiano Reggiano **S**

Local tomato mozzarella salad, rocket greens, creamy pesto **V**

Baby gem lettuce salad, blue cheese, Iberian bacon, champagne and herb
dressing, cherry tomatoes **P**

Mix lettuce, orange segmnets, beet, pumpkin seeds, goat cheese **P**

“Salpicón” seafood salad, potato, sherry vinaigrette, crostini **S**

13€ per person per starter + IGIC + 10% service



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PLATED LUNCH



Main Courses

Beef tenderloin, potato gratin, creamed spinach, red wine pepper sauce € 36

Lemon rosemary chicken, zucchini and herb risotto, chicken jus € 26

Lamb rack, lamb jus, gnocchi, pesto cream € 39

Pork tenderloin, potato parmentier, sautéed mushrooms € 30 **P**

Grilled sea bass, citrus cous-cous, tomato and saffron vinaigrette € 34

Roasted salmon, mashed potatoes, traditional vegetable pisto € 32

Pumpkin ravioli, walnuts, parmesan cream, crispy leeks € 24 ✓

Price + IGIC + 10% service

Desserts

White chocolate soup, brownie, mango ice cream ✓

Mascarpone and vanilla mousse, mixed berries, basil ✓

Traditional cheese cake, raspberry ✓

Fruit Tartlet, passion cream ✓

Brioche pudding, orange anglaise, caramel ice cream ✓

12€ per person per dessert + IGIC + 10% service



THE RITZ-CARLTON

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DELI



Salads

Trio of local lettuces, chef selection of condiments, balsamic vinaigrette, sherry palm honey vinaigrette, mustard champagne vinaigrette

Orecchiette pasta salad, cherry tomatoes, goat cheese, basil

Potato salad, grain mustard, mayonnaise, fine herbs

Bulgur wheat salad with sauté vegetables, fine herbs and dried apricots


Hearts of palm, cherry tomatoes, red onion and parsley Salad

Make Your Own Sandwich ...

Smoked salmon rilette, herbs, fennel

Selection of charcuterie: Roasted turkey

Salami, Spanish Chorizo, Serrano ham **P**

Selection of cheeses: Cheddar, Manchego, Swiss, Smoked fresh local cheese, Gouda 

Grilled vegetables 



THE RITZ-CARLTON

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DELI



... Make Your Own Sandwich

Assortment Condiments: Pickles, Local tomatos, Lettuces, Red onion ✓

Selection of olives ✓

Selection of mustards ✓

Chef's selection of 3 mayonnaises ✓

Selection of breads ✓

Desserts

Fruit tarts ✓

Cookies ✓

Brownies ✓

38 € per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with 2 hours of duration)



THE RITZ-CARLTON

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BOXED LUNCH



To choose one:

Sandwich

Roasted turkey, cereal bread, blueberry jam, brie and spinach

Roast beef sandwich, mustard mayonnaise, caramelized onion, idiazábal cheese

Smoked salmon wrap, caper dill cream cheese, tomatoes, young lettuce

Iberian chorizo sandwich, manchego cheese, grated tomato, extra virgin olive oil **P**

Grilled chicken sandwich, avocado cream, tomato pesto, lettuce, smoked cheese

Vegetarian

Focaccia, buffalo mozzarella, canary tomato, pesto, rocket greens ✓

Grilled vegetable wrap, almogrote cheese spread, baby spinach ✓

Grilled aubergine, sun dried tomatoes, goat cheese, arugula ✓



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BOXED LUNCH



Salads *(to choose one)*

Chef's pasta salad

Cous-cous salad with vegetables ✓

Greek Salad ✓

Desserts *(to choose one)*

Assorted Cookies ✓

Double Chocolate Brownie ✓

Cherry, almond, hazelnut Financier ✓

All sandwiches are accompanied by:

Bag of chips, local banana and bottle of water ✓

***** Additional sandwich selection 9€ + IGIC per person***

34 € per person + IGIC + 10% service



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DINNER BUFFET

MEDITERRANEAN BUFFET



Soup

Cream of asparagus, herb croutons ✓

Cold Selection

Spanish Iberian cold cuts and local cheese display **P**

Marinated olives, artichokes, sun dried tomatoes ✓

Greek Salad ✓

Nicoise Salad ✓

Cod confit Catalonian salad, black olives, tomato, romesco sauce

Spinach salad, goat's cheese, caramelized walnuts, raisins, apple vinegar dressing ✓

Cous cous salad, mixed nuts, roasted vegetables ✓

Mixed lettuces, balsamic vinaigrette, Sherry vinaigrette, assorted condiments ✓



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MEDITERRANEAN BUFFET



Hot Selection

Brown sugar and citrus roasted salmon, sautéed mediterranean vegetables

Sage marinated boneless chicken thigh meat, potato gnocchi, cream of spinach

Classic Spanish meatball stew with calamari sauce 

Beef tenderloin, red wine demi glaze

Roasted potato, garlic, rosemary, extra virgin olive oil V 

Rice pilaf 

Seasonal roasted vegetables, garden herbs 

Desserts

Baklava 

Almond cream, mandarin orange and cinnamon biscuit 

Pistachio and apricot cake 

Walnuts Tartlet, white chocolate vanilla whipped cream 

70% dark chocolate panacotta, sea salt biscuit 

Selection of Canarian sweets 

79€ per person + IGIC + 10% service



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MARKET TAPAS BUFFET



PASSED TAPAS

Padrón Peppers, Maldon salt ✓

Spicy “Bravas” Potatoes ✓

Iberico Ham croquettes, aioli **P**

RICE AND FIDEUA STATION

Mandatory Chef (100 € / chef for 2 hours, for every 50 guests)

Calamari Black ink rice **S**

Vegetable fideua ✓

Black Garlic Aioli and Fresh Lemons ✓

COLD SELECTION

Spanish tortilla, aioli ✓

Andalusian style Gazpacho ✓

Seafood “salpicon”, sherry vinegar **S**

Mixed marinated olives ✓

“Russian” salad ✓

Selection of local cheeses and Iberian Charcuterie **P**



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MARKET TAPAS BUFFET



HOT TAPAS

Mandatory Chef (100 € / chef for 2 hours, for every 50 guests)

Garlic Prawns 

Cider Glazed Chorizo **P**

HOT SELECTION

Sea bass, parsley white wine garlic sauce

Pork tenderloin, mushroom ragout **P**

Roasted potatoes with onion and garlic ✓

DESSERTS

Selection of macarons ✓

Milk chocolate and passion fruit tartlet ✓

Dulcey chocolate, caramel pears and saffron ✓

Local Canary flan, dulce de leche ✓

Lemon meringue cake ✓

Praline profiteroles ✓

85€ per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with 2 hours of duration)



THE RITZ-CARLTON

ABAMA




GRILL BUFFET



Soup

Seafood Bisque 

Cold Selection

Local tomato salad, confit tuna belly, spring onion, Spanish Olive oil
Hearts of palm, tomato, avocado and shrimp Salad 

Couscous and chickpea Salad with red mojo marinated roasted chicken
Baby gem lettuce, anchovies, piquillo peppers, fresh canary cheese,
spring garlic vinaigrette

Mixed marinated olives and assorted nuts 

Paella Station

Mandatory Chef (100 € / chef for 2 hours, for every 50 guests)

Seafood Paella 

Vegetable Paella 

Aioli and fresh lemon 

BBQ Station

Mandatory Chef (100 € / chef for 2 hours, for every 50 guests)

Marinated swordfish, citrus mayonnaise

Certified Angus entrecote, homemade chimichurri

Red mojo grilled chicken thigh meat



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GRILL BUFFET



Hot Buffet

Selection of grilled Spanish sausages **P**

Rosemary garlic marinated pork loin **P**

Wrinkled Potatoes, green mojo and red mojo ✓

Grilled Local vegetables ✓

Desserts

Pistachio, pears and milk chocolate Tartlet ✓

Mango panacotta, lime, coconut cashew biscuit ✓

Chocolate sphere, caramelized banana ✓

Selection of Canarian sweets ✓

Flesh seasonal fruit ✓

Passion fruit Brownie ✓

85€ per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with 2 hours of duration)



THE RITZ-CARLTON

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ITALIAN BUFFET



SOUP

Tomato and basil soup ✓

COLD SELECTION

Caprese salad, traditional pesto ✓

Panzanella salad ✓

Vegetarian pasta salad, artichokes, tomatoes, olives, rucola ✓

Selection of Italian charcuterie **P**

Cod Carpaccio, black olive vinaigrette, marinated tomato

Mix of lettuces, Modena vinaigrette, assorted condiments ✓

HOT SELECTION

Cacciatore Chicken with polenta

Sea bass, roasted pepper and nduja sausage sauce **S**

Potato Gnocchi, four cheese sauce ✓

Prawn risotto, seafood bisque, fresh herbs **S**

Ricotta and spinach cannelloni, napolitana sauce ✓

Beef stew, seasonal mixed mushrooms, chiati sauce



THE RITZ-CARLTON

ABAMA

ITALIAN BUFFET



DESSERTS

Caramel Zucotto , pine nuts, coffee ✓

Tiramisu ✓

Hazelnuts and pistachio Biscotti ✓

Limoncello, strawberry and white chocolate Baba ✓

Gianduja cake ✓

Mini chocolate profiterole ✓

79€ per person + IGIC + 10% service

(This buffet is designed for a minimum of 50 pax with 2 hours of duration)



THE RITZ-CARLTON

ABAMA

TASTE OF ABAMA



This menu is just a sample ... our chef will create a unique menu for your group depending on the season and current menu of the restaurant.

Chef Cesar González (El Mirador)

Raspberry Gazpacho, red prawns, green apple, goat cheese crumbles

Seafood Paella

Local mango panna cotta

Chef José Espino (Los Chozos)

Cod croquettes, tomato grapefruit jam

Mini Iberian pork hamburger

Original cheesecake recipe

Chef Felice de Martino (Banquets)

Beef tenderloin Carpaccio , creamy parmesan, mustard seeds

Local fish, calamari black rice, seafood bisque

Crunchy dulcety cake, passion fruit jam



THE RITZ-CARLTON

ABAMA

TASTE OF ABAMA



Chef Iratxe Bocigas (20/20-Verona)

Tartar of ahi tuna, avocado, ginger, yuzu
Stuffed beef tortellini, seasonal mushrooms
Tiramisu

Chef Antonio Cammilleri (Beach Club)

Oysters Tartar with green apple
Grilled octopus, saffron mashed potato, piquillo pepper jam
Marinated strawberries, gin tonic jelly

150€ per person + IGIC + 10% service

(This buffet is designed for a minimum of 100 pax with 2 hours of duration)

We recommend a special set up for this kind of Buffet, which includes 5 wooden stations for food and further furniture that can be added according to your preferences. Cost from 5.000€ + 7% IGIC



THE RITZ-CARLTON

ABAMA



THE RITZ-CARLTON

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COCKTAILS & RECEPTIONS

COLD CANAPES



COLD CANAPÉS

Iberian ham, ciabatta, shredded heirloom tomato **P**

Tomato Tartlet, parmesan, modena vinager ✓

Spicy chicken cone, avocado cream

Marinated salmon cornet, wasabi caviar

Gran Smith Apple Gazpacho ✓

Passion fruit, rum and mint savory shot ✓

Mixed berries gazpacho ✓

Goat cheese and sesame sticks ✓

Chocolate and foie lollipop

Idiazábal cheese on a stick, raspberry ✓

Foie Macarons

Casar cheese macarrons cake ✓

Red tuna Tataki, Yuzu emulsion

Pain d`epices, foie, raspberry jam

Octopus Salpicón **S**

6€ per canapé + IGIC + 10% service



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HOT CANAPES



HOT CANAPÉS

Vegetable mini spring roll, sweet and sour sauce ✓

Iberian ham croquette, allioli **P**

Mushroom and foie croquette, porcini mayonnaise

Goat cheese and spinach croquettes ✓

Seafood croquettes **S**

Mini short rib cannelloni

Roasted vegetable and parmesan toast ✓

Caramelized onion and hazelnuts samosa ✓

Tuna Samosa **S**

Crispy Shrimp and potato wrap **S**

Mini beef skewer, piquillo jam

Octopus, potato, red mojo skewer **S**

€ 6 per canapé + IGIC + 10% Service



THE RITZ-CARLTON

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RECEPTION STATIONS



STATION OF IBERIAN BUFFETS

Display of Iberian Spanish charcuterie to include, salchichon, Iberian chorizo, jamon, cured loin, and morcilla sausage **P**

Bread Selection ✓

Grated tomato ✓

Extra virgin olive oil ✓

20 € per person + IGIC + 10% service

LOCAL CHEESES STATION

Chef's selection of eight cheese from the best of Spain ✓

Bread Selection ✓

Jams ✓

Palm Honey ✓

18 € per person + IGIC + 10% service

SEAFOOD BAR **S**

Jumbo shrimp, cocktail sauce, lemon capers remoulade

Oysters in half shell, mignonette sauce

Mussels, saffron vinaigrette

Half lobster, mango and passion fruit sauce

Fresh limes and lemons

€ 42 per person + IGIC + 10% service



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RECEPTION STATIONS




TARTAR & CEVICHES

Mandatory Chef (100 € / chef for 2 hours, for every 50 guests)

Salmon tartar, yuzu, spring onion, crunchy sesame

Beef tenderloin tartar, capers, mustard and potato crisp

Ceviche of local white fish, coriander, avocado, lime 

28 € per person + IGIC + 10% service

PROFESSIONAL HAM CARVER STATION

(Minimum order: one leg, professional ham cutter, and 2 hours of ham. Ham cutter – 180€ / leg)

Iberico acorn feed ham **P** **€ 95 per kg + IGIC**

Serrano ham **P** **€ 65 per kg + IGIC**

Served with artesian bread, shredded tomato, selection of olive oils, sea salt



THE RITZ-CARLTON

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RECEPTION STATIONS



CARVING STATION

Roasted Canary pork ham, natural juices, roasted pineapple **P**
245€ per piece + IGIC + 10% service (40 people)

Beef Entrecote, padrón peppers, homemade chimichurri sauce
380€ per piece + IGIC + 10% service (30 people)

Beef tenderloin, red wine sauce reduction
380€ per piece + IGIC + 10% service (15 people)

Roasted lamb leg, yogurt mint sauce
215€ per piece + IGIC + 10% service (20 people)

Roasted suckling pig, au jus **P**
353€ per piece + IGIC + 10% service (15 people)

Roasted salmon , honey orange glaze
96€ + IGIC + 10% service (10 people)



THE RITZ - CARLTON

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RECEPTION STATIONS




PAELLA STATION – To choose 2

Seafood Paella 

Chicken Paella

Vegetarian Paella 


Seafood Fideua 

Black rice and squid 

All paellas and rice are served with Alioli and lemon

22€ per person + IGIC + 10% service

PASTA STATION – To choose 2

Ricotta and spinach ravioli, creamy mushroom sauce 

Potato gnocchi, basil pesto, pine nuts, parmesan 

Penne alla puttanesca, tomatoes, black olives, capers 

Shrimp and saffron risotto 

Rigatoni alla bolognese, Parmigiano Reggiano 

18 € per person + IGIC + 10% service



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PLATED DINNER

PLATED DINNER



Soup

Andalusian Gazpacho, classic garnish ✓

White asparagus soup, idiazabal cream, crunchy ham **P**

Mushroom bisque, creamy truffle, sautéed mixed mushrooms ✓

Pumpkin soup, orange ginger scented, vanilla oil ✓

18€ per person per soup + IGIC + 10% service

Starters

Bread with tomatoes, acorn fed iberian ham **P**

Marinated salmon tartar, avocado, coriander, salmon caviar

Cocktail of prawns, papaya and citrus vinaigrette **S**

Lobster salad, Granny Smith apple timbale, celery, mint and crème fraiche
(25€ + IGIC sup.) **S**

Tomato tartlet, goat's cheese, truffle vinaigrette, mix greens ✓

Foie gras terrine, tomato and vanilla jam, red berries

Fish and seafood bouillabaisse, mussels, clams, shrimp, local fish, cherry
tomatoes **S**

Cod confit, smoked aubergine timbale, yogurt and cumin vinaigrette.

Mushroom risotto, truffle, parmesan shavings ✓

Melon and iberian ham, mint melon jelly, tender almonds, sea salt **P**

23€ per person per starter + IGIC + 10% service



THE RITZ-CARLTON

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PLATED DINNER



Mains

Beef tenderloin, creamy mushroom ragout, gnocchi, red wine sauce **46 €**

Beef tenderloin, potato gratin, asparagus, foie sauce **48 €**

Rack of lamb, rosemary crust, seared polenta, sun dried tomatoes, mushrooms, Au jus **46 €**

Monk fish, potato and ham parmantier, asparagus, reduction of Pedro Ximénez **40 € P**

Local hake, creamy cous-cous, seasonal vegetables, pil-pil sauce **38 €**

Sea bream, creamy black rice, jumbo shrimp, seafood bisque **41 €**

Iberian pork tenderloin, sweet potato puree, garden vegetables, demi glaze **38 € P**

Braised beef cheek, celery root puree, red wine sauce **38 €**

Stir-fry vegetables, quinoa, marinated tofu, reduction of vegetable juice **32 € V**

Vegetable cannelloni, cheese sauce, truffle oil **32 € V**

Price + IGIC + 10% service



THE RITZ-CARLTON

ABAMA

PLATED DINNER



Plated Desserts

Lemon Sphere, crisp meringues, mixed berries ✓

Crunchy chocolate cake 70%, creamy vanilla ✓

Double chocolate brownie, passion fruit gele, caramel milk chocolate mousse ✓

Caramelized apple terrine, salty sable, Bourbon vanilla ice cream ✓

Banana cake, mango cream, coconut sorbet ✓

17€ per person + IGIC + 10% service



THE RITZ-CARLTON

ABAMA



THE RITZ-CARLTON

ABAMA

A large, leafless tree stands on a balcony overlooking the ocean at dusk. The sky is a deep blue, and the ocean is visible in the distance. The balcony has several tables set with white tablecloths, glasses, and lit candles. The scene is illuminated by warm, low-angle lights, creating a romantic and serene atmosphere.

PLATED DINNER MENUS

PLATED DINNER MENUS



Menu 1

Mushroom bisque, creamy truffle, sautéed mixed mushrooms ✓

Monk fish, potato and ham parmantier, asparagus, reduction of Pedro Ximenez P

Crunchy chocolate cake 70%, creamy vanilla ✓

78 € per person + IGIC +10% service

Menu 2

Melon and Iberian ham, mint melon jelly, tender almonds, sea salt P

Beef tenderloin, creamy mushroom ragout, gnocchi, red wine sauce

Banana cake, mango cream, coconut sorbet ✓

86 € per person + IGIC +10% service

Menu 3

Cocktail of prawns, papaya and citrus vinaigrette S

Braised beef cheek, celery root puree, red wine sauce

Crunchy chocolate cake 70%, creamy vanilla ✓

78 € per person + IGIC +10% service



THE RITZ-CARLTON

ABAMA

PLATED DINNER MENUS



Menu 4

Pumpkin soup, orange ginger scented, vanilla oil ✓

Marinated salmon tartar, avocado, coriander, salmon caviar

Sea bream, creamy black rice, jumbo shrimp, seafood bisque S

Caramelized apple terrine, salty sable, Bourbon vanilla ice cream ✓

98 € per person + IGIC +10% service

Menu 5

White asparagus soup, idiazabal cream, crunchy ham P

Mushroom risotto, truffle, parmesan shavings ✓

Beef tenderloin, potato gratin, asparagus, foie sauce

Lemon Sphere, crisp meringues, mixed berries ✓

106 € per person + IGIC +10% service

Menu 6

Andalusian Gazpacho, classic garnish ✓

Foie gras terrine, tomato and vanilla jam, red berries

Rack of lamb, rosemary crust, seared polenta, sun dried tomatoes, mushrooms, Au jus

Double chocolate brownie, passion fruit gele, caramel milk chocolate mousse ✓

104 € per person + IGIC +10% service



THE RITZ-CARLTON

ABAMA



THE RITZ-CARLTON

ALABAMA

M.B.

This outstanding yet dynamic location is managed by a young and experienced team of professionals known throughout the restaurant business. Chef Erlantz Gorostiza has been elected to oversee all daily responsibilities of this renowned restaurant and for many years has been working together with Martin Berasategui in order to offer to the world a distinctive and nonviable cookery style.

The Michelin Guide has recognized the restaurant M.B, after four years maintaining its first star, with a second Michelin star, making it the only restaurant in the history of the Canary Islands to receive two stars from the globally recognized gastronomic guide.



THE RITZ - CARLTON

ABAMA

SELECTION OF APPETIZERS



*“Let us know what you wish and we will make it come true”
Erlantz Gorostiza, M.B 's Chef*

M.B. Cocktail Station

Iberian Ham Carrasco or Casa Alba 7– 9 kg & ham cutter

780 € per unit + IGIC + 10% service

M.B oyster station

(4 possible preparation types)

5 € per unit + IGIC + 10% service

(Min. Order 100 units)

There are other station options available according to preferences. For other options, please consult.

Bronze Selection

Homemade Iberian ham croquettes

Tandory Chicken brochette with Panko

Home marinated salmon with sour cream and Wasabi caviar

Tomato and watermelon Gazpacho with Iberian ham shavings

Octopus brochette with 'wrinkled' potatoes

20 € per person (30 min) + IGIC + 10% service

30 € per person (60 min) + IGIC + 10% service



THE RITZ - CARLTON

ABAMA

SELECTION OF APPETIZERS



Silver Selection

Homemade Iberian ham croquettes

Tandory chicken brochette with Panko

Crunchy tomato toast with streak tartar

Tomato and watermelon Gazpacho with Iberian ham shavings

Octopus brochette with 'wrinkled' potatoes

Hake fritters

Home marinated salmon with sour cream and Wasabi caviar

26 € per person (30 min) + IGIC + 10% service

35 € per person (60 min) + IGIC + 10% service

Gold Selection

Homemade Iberian ham croquettes

Tandory chicken skewer with Panko

Home marinated salmon with sour cream and Wasabi caviar

Hake fritters

Octopus skewer with 'wrinkled' potatoes

Crispy shrimps with teriyaki sauce

Crunchy tomato toast with streak tartar

Tomato & Watermelon Gazpacho with Iberian ham shavings

Mini wagyu hamburger with Dijon mustard and melted cheese

32 € per person (30 min) + IGIC + 10% service

37 € per person (60 min) + IGIC + 10% service



THE RITZ-CARLTON

ABAMA

STATIONS



Molecular Coctelery Station

False Strawberry Caipirinha

Passion Fruit Whiskey Sour in different textures and temperatures

Nitro Caipiriña

7 € per person + IGIC + 10% servicio

Fresh Pasta Station

Black pasta ravioli stuffed with lobster on a foamy juice of curry and coffee

Capelletti stuffed with truffle on a juice of mushrooms and black truffle leaves

Tagliatelli with pamesano and pesto

9 € per person + IGIC + 10% service

Seafood Station

Fine cadoret Oysters on Ponzu sauce and passion fruit pearls

Fine cadoret Oysters on tempura over wasabi mayonnaise

Mussels cooked with vegetable and herb vinaigrette

9 € per person + IGIC + 10% service

Please take note that the stations are to be served during cocktail service & duration



THE RITZ-CARLTON

ABAMA

STATIONS



Seafood Station

*Clams and squid Risotto with parsley oil
Creamy Rice with Vegetables and Wild Mushrooms*

9 € per person + IGIC + 10% service

Cheese Station

Canary Cheese
Spanish cheeses
International cheeses
Dried fruits Garnish

8 € per person + IGIC + 10% service

Raw and Marinated Station

*White fish ceviche with a touch of kumquat, roasted corn and grilled sweet potatoes
Steak tartare on crusty toast
Red tuna tataji with turnip and wakame salad*

13 € per person + IGIC + 10% service

Other possible stations are available as required. For other options, please contact us.



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SELECTION OF APPETIZERS



Welcome M.B non-alcoholic

Non-alcoholic M.B cocktail, soft drinks, selection of juices and mineral water

8 € per person (30 min) + IGIC + 10% service
12 € per person (60 min) + IGIC + 10% service

Welcome M.B Basic

National beer, soft drinks, selection of juices and mineral water
M.B, Wines Basic: Verdeo (Rueda), Primavera (Rioja)

12 € per person (30 min) + IGIC + 10% service
18 € per person (60 min) + IGIC + 10% service

Welcome M.B Basic + Cava

National beer, soft drinks, selection of juices and mineral water
M.B Wines Basic:
Verdeo (Rueda), Primavera (Rioja) + Raventós I Blanc L'Hereu (Cava)

16 € per person (30 min) + IGIC + 10% service
20 € per person (60 min) + IGIC + 10% service



THE RITZ-CARLTON

ABAMA

SELECTION OF APPETIZERS



Welcome M.B Premium

National and imported beer, soft drinks, selection of juices and mineral water

M.B Premium Wines:

If you have chosen Premium wines for your dinner, these may also be added to your selection of drinks for the cocktail.

16 € per person (30 min) + IGIC + 10% service

20 € per person (60 min) + IGIC + 10% service

Welcome M.B Premium + Cava

National and imported beer, soft drinks, selection of juices and mineral water

M.B Premium Wines: If you have chosen Premium wines for your dinner, these may also be added to your selection of drinks for the cocktail + Raventós I Blanc L'Hereu (Cava)

19 € per person (30 min) + IGIC + 10% service

23 € per person (60 min) + IGIC + 10% service

Please, do not hesitate to contact us if you wish to add Champagne to your selection of drinks for the cocktail.



THE RITZ-CARLTON

ABAMA

STARTERS



Cold Starters

*Cold salad of laminated cod on a bed of grilled vegetables, salad leaves & shoots, romesco and pilpil sauce **23 €***

*Textured Tiger Prawn salad on an avocado and smoked salmon tartar, with a toasted pine nut vinaigrette **24 €***

*Lobster salad on confit tomato wedges, chives, bud chips with emulsified coral sauce **41 €***

*Duck & Truffle Foie gras terrine served on a sauce of apple vanilla and crunchy dice of spiced bread **31 €***

*Caramelized mille feuille of smoked salmon with foie-gras, chives and green apple **22 €***

*Cherry Gazpacho served on a base of different textured seafood **21 €***

***IGIC + 10% service to be added**



STARTERS



Warm Starters

Ravioli filled with seasonal mushrooms and fungi in an emulsion of truffle broth **26 €**

Risotto of seasonal mushrooms and vegetables **24 €**

Black squid rice with clams & parsley oil **26 €**

Cold vegetarian starters

Lettuce salad sprouts on a base of “escalibada” **22 €**

Cherry Gazpacho on a base of mini-vegetables in different textures **21 €**

***IGIC + 10% service to be added**



THE RITZ-CARLTON

ABAMA

MAIN COURSES



Fish

Taco of cod served on potato timbale & pilpil 29 €

Roasted sea bass on a bed of truffle onion and violet mustard 36 €

Fishhook Hake on false fennel and curry risotto and iodized sauce 33 €

Meat

Grilled beef filet with creamy potato puree, terrine of Iberian bacon and périgueux sauce 38 €

Rack of lamb roasted with thyme on a tubers pie and creamy mushroom polenta 34 €


Veal cheeks stewed in red wine on chipped potatoes with olive oil and mashed cabbage 34 €

Selección de postres

Roasted coffee ice cream in a bundle of sticky hazelnut and chocolate with whisky icing 13 €

Chocolate Brownie in texture, mascarpone cream and ice cream of farmhouse milk 13 €

Greek yogurt pannacota, passion fruit cream and vanilla ice-cream 13 €

Red Fruits Mosaic with a red berry sauce 13 € 

***IGIC + 10% service to be added**



THE RITZ-CARLTON

ABAMA

MENUS SELECTION



Menu "The one everyone likes"

Tiger prawns Salad in textures over an avocado and smoked salmon tartar, and vinaigrette of roasted pine nuts

Grilled roasted sirloin, creamy mashed potato, Iberian bacon terrine and perigeux sauce

Greek yogurt and vanilla Pannacotta, passion fruit cream and vanilla ice cream

93 € + IGIC + 10% service

Menu "The one that Martin Berasategui eats"

Cured cow carpaccio with wild rucula and parmesan

Hook Hake on false fennel risotto and iodized curry sauce (1/2 Rac)

Grilled sirloin steak, creamy mashed potato, Iberian bacon terrine and perigee sauce (1/2 Rac)

Roasted cream of iced coffee rested in a creamy hazelnut and chocolate with whiskey frosting

93 € + IGIC + 10% service



THE RITZ - CARLTON

ABAMA

MENUS SELECTION



Menu "Tasting the best of M.B"

White fish ceviche with a touch of kumquat, roasted corn and grilled sweet potatoes

Ravioli stuffed with mushrooms and seasonal mushrooms with emulsified truffle juice

*Roast sea bass on a bed of truffled scallion and violet mustard sauce
(1/2 Rac)*

Moulted lamb chuck cooked over a low flame for 10 hours with ras el hanout, lemon jam and vegetable cous-cous (1/2 Rac)

Roasted cream of iced coffee rested in a creamy hazelnut and chocolate with whiskey frosting

116 € + IGIC + 10% service



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MENUS SELECTION



*“At M.B we want to adapt to all our client needs.
Therefore, we have elaborated a selection of vegetarian dishes
as well as menus for the little ones”
Erlantz Gorostiza, M.B ‘s Chef*

CHILDREN’S MENU

Starter

Fresh pasta with homemade tomate and basil

Main Course

Sirloin with fries and seasonal vegetables

Dessert

Selection of homemade ice creams

50 € per person + IGIC + 10% service

(for children from 4 to 12 years old)

VEGETARIAN MAIN DISHES

*Majorero Cheese Ravioli on a foamy soup of watercress **24 €***

*Risotto of seasonal mushrooms and vegetables **24 €***

*Sautéed Greens on a bed of creamy green beans **28 €***

***IGIC + 10% service to be added**



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DRINKS SELECTION



Soft Drinks Package
Non- alcoholic MB Cocktail, soft drinks, selection of juices and mineral water **10 € per person**

Soft Drinks & Beer Package
Beer, soft drinks, selection of juices and mineral water **10 € per person**

M.B. Wine Package Basic
National beer, soft drinks, selection of juices and mineral water, Verdeo (Rueda) & Primavera (Rioja) **30 € per person**

Premium Wine options: **supplement**

White Wines
Tajinaste Blaco (Islas Canarias) **4 € per person**
Val de Nora (Rías Baixas) **5 € per person**
Chivite Finca de Villatuerta Chardonay (Navarra) **8 € per person**

Red Wines
Tajinaste Tinto Tradicional (Islas Canarias) **4 € per person**
Ramón Bilbao Crianza (Rioja) **5 € per person**
Torre de Golbán Crianza (Ribera del Duero) **8 € per person**

Extras
Raventós I Blanc La nit (Cava) **7 € per person**
Henri de Verlainne (Champagne) **13 € per person**
Café Nespresso y mignardises **4 € per person**

**IGIC + 10% service to be added*
Unlimited service of the drinks selection during lunch and dinner



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OPEN BAR SELECTIONS



M.B Básico

Johnnie Walker Red Label, White Label, Smirnoff Vodka, Ron Bacardi, Beefeaters Gin, Bombay, Baileys Irish Cream, O White & Red Wine, National Beer, Orujo BI & Herbal, Soft Drinks, Juices and Mineral Waters

2 hours 27 € per person + IGIC + 10% service

1 extra hour 13 € per person + IGIC + 10% service

M.B Premium

White Label, Johnnie Walker Black Label, J&B, Absolut Vodka, Arehucas Gold Rum, Brugal Rum, Bombay Sapphire Gin, Seagrams Gin, José Cuervo Gold Tequila, Baileys Irish Cream, Tia Maria, Pacharán, Orujo BI & Herbal, White & Red Wine, National & International Beer, Soft Drinks, Juices, Mineral Waters

2 hours 30 € per person + IGIC + 10% service

1 extra hour 14 € per person + IGIC + 10% service



THE RITZ-CARLTON

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OPEN BAR SELECTIONS



M.B Cocktails

Mojitos, Caipiriña, Piña Colada, White Label, Johnnie Walker Black Label, J&B, Absolut Vodka, Bacardi Rum, Arehucas Oro Rum, Brugal Rum, Bombay Sapphire Gin, José Cuervo Gold Tequila, Baileys Irish Cream, Orujo BI &Herbal, White & Red Wine, National & International Beer, Soft Drinks, Juices, Mineral Waters

2 hours 45 € per person + IGIC + 10% service

1 extra hour 18 € per person + IGIC + 10% service

Gin&Tonic Station

Gins: Bombay Sapphire, Beefeaters 24, Hendrick & Citadelle, Tonics: Schweppes, Nordic, & 3 different varieties of Original Tonic, 4 different possible preparations with natural aromas

2 hours 5 € per person + IGIC + 10% service

1 extra hour 3 € per person + IGIC + 10% service

The Gin Tonic Station is an addition to any of the open bar selections, it cannot be contracted on its own.

All Open Bar packages are only to be served after a lunch or dinner.

Unlimited service of the drinks selection during lunch and dinner



THE RITZ-CARLTON

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DETAILS AND LOCATIONS



*“We consider the day of your event to be a very special one, that even the smallest detail will be an obsession for us. Let us stay with you”
Erlantz Gorostiza, Chef de M.B*

Locations Selection

*The M.B menus can be served in the following spaces **

Restaurant M.B / Restaurant Los Chozos**

M.B Details

3 types of M.Bs Artisan Bread and 3 butter varieties

3 € per person

Exclusive M.B restaurants linen (anthracite gray tablecloth, Linen-Cotton and white linen over tablecloth)

3 € per person

MB exclusive Cutlery (cutlery with silver finish)

2 € per person

***IGIC + 10% service to be added**



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DETAILS AND LOCATIONS



El Mirador / Casa Club

M.B Details

Exclusive M.B glassware (glassware with high-end Bordeaux glass included)

5€ per person

Tableware exclusive MB (porcelain Bernardaud fine dinnerware)

4€ per person

Exclusive & personalized M.B detail

3 € per person

Beach / Main Pool

M.B Guidelines

M.B Menus are available for events of between 100-250 people

For events of other dimensions please check menus and prices

Wedding cake made to your preference

***Please check the capacities, availability and prices for each space.**

****When renting the M.B Restaurant the details shown above, such as tableware and linens need to be added**



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Should you have any diet request or any inquiry about an allergy or intolerance, you can ask our conference and catering team in order to choose the right menu.

Please take note the local IGIC (VAT) is 7%

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