

Amura Restaurant – Puerto Calero- 2020/2021



Puerto Calero is an idyllic marina located just a few miles outside Puerto del Carmen (the main resort). Amura is ideally positioned on the Marina, it is a much sought-after area and is really beautiful. This magnificent colonial style building sits slightly elevated with a large terrace overlooking the marina, sea, mountains and is surrounded by yachts and palm trees. It's a perfect location for your wedding, with its stunning sea, harbour and mountain views. The restaurant boasts excellent food and professional service making it the ideal venue for your wedding. Amura has held its place in the Michelin Guide for many years. Amura can also provide for events of up to 500 people.

Upstairs Ceremony – Caters for 50 people



Downstairs Ceremony – Caters for larger weddings



Sample Layouts







Welcome Reception Options

Duration: 45 minutes

Drinks:

| | |
|--|---------|
| Cava or cava cocktail, wines, beers, water and soft drinks | 12.00 € |
| Sangria, wines and beers, soft drinks and water | 15.00 € |
| Beer, soft drinks, wine and water | 9.50 € |

Canapés:

| | |
|--------------------------------|---------|
| <i>'Timon'</i> | 10.70 € |
| <i>Duck Paté on Toast</i> | |
| <i>Chicken salad tartlets</i> | |
| <i>Home-made Croquettes</i> | |
| <i>Mini Chicken Skewers</i> | |
| | |
| <i>'Eslora'</i> | 9.00 € |
| <i>Bacon, chive quiche</i> | |
| <i>Chicken salad tartlet</i> | |
| <i>Crunchy vegetable rolls</i> | |



SELECTION OF MENUS

Popa Menu

Avocado tartare with prawns and apple, balsamic dressing

Free range chicken and its juice with roasted vegetables and potato and bacon

Homemade lemon cake with orange jam

White and red wines

Soft drinks and water

Coffee

Price per person: 48 € +7% IGIC

Proa Menu

Salad of smoked salmon, fresh fruit, tomato and citrus vinaigrette

Beef entrecote with creamy mushroom and pepper sauce,
vegetables and laminated potatoes

Mascarpone cheese sabayon, chocolate sponge cake
and red fruit sorbet

White and red wines

Soft drinks and water

Coffee

Precio por persona: 48 € +7% IGIC

Escotilla Menu

Melon salad with Iberian ham and dried fruit vinaigrette

Cod fillet, with ratatouille of tomatoes, cream of squid and potatoes of the islands

Caramelized brioche with pear sorbet and pine nut toffee

White and red wines

Soft drinks and water

Coffee

Price per person: 52 € + 7% IGIC



Trinquete Menu

Cocktail of prawns, avocados and fresh fruits

Beef tenderloin with red wine sauce, vegetables and onion potatoes

Cup of coffee mousse, cream cheese, cocoa and biscuit

White and red wines

Soft drinks and water

Coffee

Price per person: 58 € + 7% IGIC

Vela Menu

Salad of duck ham, goat cheese and foie shavings

Fish fillets with curry and coconut sauce, zucchini julienne and potato truffle puree

Our Chocolate dessert

White and red wines

Soft drinks and water

Coffee

Price per person: 58 € + 7%IGIC



SELECTION OF BUFFET MENUS

Minimum: 40 Adults

Option nº 1: 52.43€

Drinks: white and red wines Nuviana, beer, soft drinks and water

Buffet:

vegetables cream

Crunchy vegetable rolls with soy reduction

Tartar of Smoked Salmon, Tomatoes and Avocados

Avocado, bacon and potato salad with mustard and apple vinaigrette

Salad of chicken, corn and quail egg with pink sauce

Local cheeses

Sea bass loins with white wine sauce and asparagus

Mix Meat grill: chicken, pork, entrecote and Spanish sausage

Seafood and fish rice

French fries

Sautéed vegetables

bread

Dessert

Chocolate brownie

Caramelized Brioche (toasted) with toffee and pine nuts

Coffee/Tea

Option nº 2: 58.85€

Drinks: white and red wines Nuviana, beer, soft drinks and water

Buffet:

Mango gazpacho

Melon with Iberian ham

Home-made croquettes

Tartar of avocados with sautéed prawns and sweet tomato vinaigrette

Salad of goat cheese, figs and honey vinaigrette with dry fruits

Roasted beef with Cumberland Sauce

Cod confit with tomato sauce and vegetables

Beef sirloin grill with pepper sauce

Grilled chicken skewers with mustard sauce

White rice

Canarian potatoes

French fries

Bread

Dessert:

Passion fruit cake

Cheesecake

Chocolate mousse

Coffee/Tea



Option nº 3: 63 €

Drinks: white and red wines Legaris Ribera de Duero, beer, soft drinks and water

Buffet:

Lobster Cream

Crispy green rolls with soy reduction

White collage salad, chicken, ham, pineapple and yogurt sauce

Iberian ham croquettes

Carpaccio Steak with shavings of foie grass and goat cheese

Prawns cooked with mayonnaise sauce and pink sauce

Canarian potatoes with mojos

Mini skewers of cherne fish with vegetables

Monkfish fillets with champagne sauce

Duck rice with seasonal mushrooms

Lamb roasted in his Roast sauce with potatoes

Sautéed vegetables

Mashed potatoes

Dessert

Mascarpone cheesecake with chocolate biscuit and red berries

Caramelized Brioche (toasted) with toffee and pine nuts

Varied ice cream

Mango and Strawberry Tart

Option nº 4: 73.83 €

Drinks: Lanzarote white and red wines, beer, soft drinks and water

Buffet:

Strawberry gazpacho

Vegetables in tempura with mayonnaise of herbs

Duck ham salad with foie gras and balsamic vinaigrette

Lobster, scallops and shrimp salad

Assortment of makys (salmon, tuna and vegetable)

Assorted cheeses table

Tartar of salmon with tomatoes and avocado

Table of breads, nuts and jams

Monkfish and shrimp skewers

Grilled skewers with cherne and mushrooms

Rice three delicacies

Sirloin steak with meat juice sauce and red wine

Roasted suckling pig with orange sauce

cake of gratinated potatoes

canarian potatoes

Vegetables

Dessert

Roasted apple puff pastry

Mascarpone and mango cream cups

Cookie and nuts mouse

Chocolate fountain with skewers of tropical fruits and cloud candies

Coffee/Tea



SELECTION OF BBQ MENUS

Minimum 40 Adults

MASTIL BARBACUE

Mixed salad

Grilled chicken thigh

Sweet and sour pork ribs

Chicken sausages

Beef entrecote

Fish skewers

Sautéed rice with vegetables

French fries

Canarian potatoes and mojos

Desserts:

Option 1: Ice cream is always included. Choose 2 more:

Chocolate and nuts brownie

Red fruits with yogurt ice cream in cup

Caramelized brioche with toffee sauce and pine nuts

Roasted apples and raisins cake

Lemon cake

Option 2: Weddings cake or Chocolate fountain, clouds and fruits

Drinks: White and red wines, soft drinks and water

Price per person: 50 € +7% IGIC

BOTAVARA BARBACUE

Bread and butter

Salad with tomato, fresh cheese and basil

Lamb Chops

Filet mignon

Sweet and sour pork ribs

Prawns and monkfish Skewers

Chicken skewers and fresh vegetables

Fresh pasta sautéed with bacon, vegetables and parmigiano

Canarian potatoes and mojos

French fries

Desserts:

Opción 1 : You have to choose 3 options:

Chocolate and nuts brownie

Caramelized brioche with toffee sauce and pine nuts

Roasted apples and raisins cake

Mousse of biscuit with dried fruits crumble

Cup of passion fruit, hazelnut crumble with cocoa and mango sorbet

Tiramisu

Option 2: Weddings cake or Chocolate fountain, clouds and fruits

Drinks: Cava, white and red wines, soft drinks and water

Price per person: 70 € +7% IGIC



CAPITAN BARBACUE

Assortment of breads, butter and jams

Salad with avocados, pineapple, apple and prawns

Iberian ham and cheeses

Fried rice with chicken, Japanese style, vegetables and soy

Wedge potatoes

Baked potatoes with garlic mayonnaise

Lamb and pepper skewers

Skewers of beef sirloin and mushrooms

Duck magret and pineapple skewers

Lobster and cherne skewers with coconut and curry juice

Assorted sausage skewers

Dessert:

Assortment of Amura's desserts

Cup of mascarpone and mango cream

Cup of coffee and cocoa

Black and White chocolates

Crunchy roll of roasted apples

Vanilla crème brûlée

Drinks: Cava Codorniu Reserve, White Wine El Grifo Lanzarote,

Red Wine Faustino V Reserve, Beer, Soft Drinks and Water

Price per person: 85 € +7% IGIC



Terms and Conditions

- Deposit of €1,000.00 required to confirm a booking
- Minimum number of adults for upstairs salon is 40...for numbers less than 40 Amura will charge for 40 adults
- There is a minimum consumption of €250.00 per hour in drinks, any shortfall to be paid for.
- Minimum number of people for a Buffet is 40
- There is a charge of €300 per hour after midnight if guests pay on consumption
- Exclusivity charges vary on days
- The restaurant is closed on Mondays and will only open for a minimum of 60 guests

Notes

In menus where beer is not included, it can be added - supplement of €3.50 per person
In menus where Cava is not included, it can be added - supplement of €3.75 per person
Supplements will be added for menu choices (pre-ordered)
Supplement will be added to serve soup to the table.