

Lava Beach



HIBISCUS HOTELS
Lanzarote

KIT FOR EVENTS
WEDDING SHEET 2019



***CELEBRATE YOUR SPECIAL MOMENT
TOGETHER WITH US***



Included services

Our wedding menus have the following services included:

- *Creation of menu.*
- *List of invited guests and standard event panel.*
- *Standard flower bouquet for the table of guests and main table*
- *Chair cover and gala table linen*
- *Accommodation in a suite and special attention for the bride and groom*
- *Special breakfast for bride and groom in the room the morning after the celebration*
- *Tasting menu for 6 people*
- *Special conditions for the accommodation of the wedding guests*



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*CHOOSE BETWEEN THE FOLLOWING
FINGER FOOD OPTIONS*



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On the table / reception

Tile of sunflower seeds and selection of grissini bread- 2,50 Euro

Yuca chips- 2,50 Euro

Banana chips- 2,50 Euro

Nuts in tempura- 2,50 Euro



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Cold aperitif

Cream of galia melon spiced with mint- 3 Euro

Traditional gazpacho with powder of iberian ham- 3,20 Euro

Gazpacho of mango and sour apple-3,20 Euro

Gazpacho of green tomato and clam - 3,20 Euro

Soup of white garlic and coconut milk- 3,20 Euro

Cream of foie with papaya dices- 3,40 Euro

Ball of cheese and poppy seeds- 3,2 Euro

Ball of foie and iranian pistacho- 3,60 Euro

Puffpastry of vegetables and creamy mushroom polenta- 3,40 Euro

Canapé of anchovys and aromatized tomato-3,80 Euro

Canapé of tomato, garlic and iberian ham- 3,80 Euro

Foie, black chocolate and pink pepper- 4 Euro

Skewer of mozzarella, basil, cherry tomato and strawberry caviar- 3,80 Euro

Skewer of galia melón with ham of duck and vanilla oil-3,80 Euro

Roll of smoked salmon with a sauce of avocado and lime-3,80 Euro

Spoon of marinated mussel with aromatized tomato- 3,60 Euro

Puff pastry of cod and roasted vegetables with oil of toasted garlic-3,80 Euro

Ceviche of black wreckfish cured in lime with tobiko caviar-3,80 Euro

Traditional Hawaiian tuna poke- 4 Euro

Tataki of red tuna and hummus, spiced with ginger- 4 Euro

Red tuna dices marinated in soy sauce with mango chutney- 4 Euro

Skewer of prawns and papaya with vinaigrette of trout roe-3,80 Euro

Steak tartar with truffle mayonnaise-3,80 Euro

Beef carpaccio, basil pesto and truffle caviar-3,80 Euro

Roast Beef stuffed with plums and saffron mayonnaise-3,80 Euro

Empanada of duck confit and caramelized apple-3,80 Euro

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Our croquettes Lava Beach

Croquettes of Spanish sausage (morcilla and chorizo de terror)- 3,20 Euro

Croquettes of date and sweet carrot – 3,20 Euro

Croquettes of blue cheese- 3,20 Euro

Croquettes of mushroom and apple puree- 3,40 Euro

Croquettes of Iberian ham- - 3,50 Euro

Croquettes of cod- 3,50 Euro

Croquettes of seafood - 3,60 Euro

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Warm aperitif

Pumpkin shot, crunchy ham and powder of toasted maize- 3,20 Euro

Cream of watercress with gofio and foam of fresh cheese- 3,20 Euro

Seafood bisque and foam of monkfish - 3,20 Euro

Skewer of vegetables in tempura and red mojo-3,60 Euro

Vegetable samosa with curry and teriyaki sauce- 3,40 Euro

Paste of Spanish sausage (sobrasada, morcilla) and palm honey-3,40 Euro

Tarte of mushrooms and dehydrated orange-3,60 Euro

Paste of wild asparagus and truffle mayonnaise-3,50 Euro

Canapé of Spanish sausage (sobrasada) and quail egg with grey salt- 3,80 Euro

Fried black Lanzarote potatoes with spicy sauce - 3,20 Euro

Skewer of traditional tortilla and marinated pepper-3,40 Euro

Mini tortilla recipe of “Abuela María”- 3,60 Euro

Mushroom risotto, truffles and crunchy Iberian ham-3,80 Euro

Cake of cod brandade and toasted garlic slices-3,80 Euro

Bacon roll with scallop and lime sauce-4,20 Euro

Paste of prawns and leek confit-3,80 Euro

Trilogy of pepper and canarian squid with tonkatsu sauce- 3,80 Euro

Skewer of octopus and foam of potatoes “meneas” style- 4,20 Euro

Octopus with sweet potato foam and green mojo-4,20 Euro

Mini timbal of octopus with potatoes and red pepper oil-4,20 Euro

Prawns breaded with panko served with soft chilli sauce-4,20 Euro

Chicken skewer marinated with canarian spices

with orange sauce and rosemary-3,80 Euro

Skewer of teriyaki chicken with black sesame seeds-3,80 Euro

Asian marinated lamb skewer with mango dip-4,20 Euro

Lollypop of beef fillet with rosemary and sauce of red wine-4,20 Euro

Desserts

Toasted cream with red fruits – 3,2 Euro

Almond cake and iced cream of almonds- 3,2 Euro

Trilogy of chocolates – 3,2 Euro

Traditional gofio mousse- 3,2 Euro

Panna cotta of bienmesabe (sweet almond paste) - 3,2 Euro

Mousse of white chocolate with passion fruit sauce- 3,4 Euro

Coconutcream and mint gelly – 3,2 Euro

Crème brûlée with red fruits - 3,4 Euro

Mousse of mango and crunchy chocolate surprise- 3,4 Euro

Papaya soup with orange liqueur – 3,2 Euro



In all the above mentioned options, the price is calculated for 2 pieces per person. IGIC included.
The drink package during service is not included in above mentioned prices.

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HIGH END GASTRONOMY ON YOUR WEDDING



MENU OPTIONS



MENÚ nº1 “SOFT BREEZE”

*“Soft pumpkin cream, with mushrooms, crunchy Iberian bacon,
toasted maize and truffle cream”*

*“Fresh salad, beetroot sauce and prawns coated with
crunchy Japanese breadcrumbs”*

*“Beef cheeks with red wine, cream of black Lanzarote potatoes,
green asparagus and papaya confit”*

*“Soup of white chocolate, mint caviar, tartar of red fruits on soil,
sweet of coconut and raspberry ice cream”*

White wine Analivia Verdejo (D.O. Rueda)

Red wine Marqués del Atrio (D.O. Rioja)

Roger de Flor Brut Nature (D.O. Cava)

Water, soft drinks, beer

90,00 € p/p IGIC included

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MENÚ n°2 “LAVA STONES”

“Crunchy salad with smoked salmon from Uga soil of maize and cucumber sauce”

*“Cream of artichoke, it’s crunchys, dices of caramelized foie
and caviar of passion fruit”*

*“Confit of pressed duck, mashed potatoes, curry oil,
oportó sauce and blood orange gelly”*

“Praliné of almonds, chocolate, caramel and eucalyptus”

White wine Analivia Verdejo (D.O. Rueda)

Vino Tinto Marqués del Atrio (D.O. Rioja)

Roger de Flor Brut Nature (D.O. Cava)

Agua, Refrescos, Cerveza

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MENÚ n°3 “SCENT OF EUCALYPTUS”

*“Puff pastry of canarian tomato, gelly of avocado, fresh cheese,
oil of basil and sorbet of red mojo”*

“Seafood cream, crunchy spiced bread, texture of anise, coriander and clams”

*“Suckling pig 65°, baby vegetables on apple puree, baby leaf salad and
concentrated sauce of orange and rosemary”*

“Texture of chocolate and mint gelly with sichuan pepper”

White wine Segura Viudas Brut Heredad (D.O. Penedés)

Red wine Solar Viejo (D.O. Rioja)

Freixenet Brut Aria (D.O. Cava)

Water, softdrinks,beer

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MENÚ n°4 “FLOWERS OF JANUBIO”

*“Creamsoup of truffled potatoes, it’s caviar, poached egg
and crunchy iberian ham”*

*“Roll of spiny lobster, soil of tropical pineapple, basil gelly and white wine, Vinagrette
of passion fruit and sauce of lime and ginger”*

*“Fillet of beef served on celery puree, compote of fig, apple, red wine sauce
and spiced bread with black olives”*

“Sphere of green apple, lemon mousse, soil of pineapple and flowers”

White wine Yaiza Seco (D.O. Lanzarote)

Red wine Condado de Oriza (D.O. Ribera del Duero)

Roger de Flor Brut Nature (D.O. Cava)

Water, softdrinks, beer

120,00 € p/p IGIC Incluido



MENÚ n°5 “BLINK TO LANZAROTE”

*“Lobster prepared with low temperature, sauteed wok vegetables,
golden pearls, green olives and lime”*

*“Puff pastry of foie, soft goat milk cheese, papaya,
caramelized apple and seasonal flowers”*

*“Beef fillet served on celery puree, compote of fig, apple, red wine sauce
and spiced bread with black olives”*

*“Bucket of black chocolate filled with caramel, raspberry,
mango caviar and soil of Lanzarote”*

White wine Yaiza Seco (D.O. Lanzarote)

Red wine Condado de Oriza (D.O. Ribera del Duero)

Roger de Flor Brut Nature (D.O. Cava)

Water. Softdrinks, beer

130,00 € p/p IGIG included



MENÚ n°6 “CORNER FROM THE SEA”

*“Lobster prepared with low temperature, sauteed wok vegetables,
golden pearls, green olives and lime”*

*“Black wreckfish prepared with low temperature,
black Lanzarote potatoes, coriander broth and ginger scent ”*

*“Grilled fillet of Black Angus, truffle cream, wild asparagus
and red wine sauce Pedro Ximenez”*

“Trunk of coconut, mango, passion fruit, tropical pineapple and flowers”

White wine Vulcano Seco (D.O. Lanzarote)

Red wine La Planta de Arzuaga (D.O. Ribera del Duero)

Aria Brut Nature (D.O. Cava)

Water, softdrinks, beer

140,00 € p/p IGIC Incluido

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MENÚ n°7 “WITHOUT WORDS”

“Foie, gold, petals and different contrasts of sweet flavours”

*“Lobster prepared with low temperature, fresh wok vegetables, Golden pearls,
green olives and lime scent”*

*“Atlantic cod prepared with low temperature, black trumpet and shiitake
mushrooms, soft pea soup and kaffir lime”*

*“Grilled fillet of Black Angus, truffle cream, wild asparagus
and fine red wine sauce made with carbonic maceration”*

“100% chocolate with different textures”

White wine Vulcano Seco (D.O. Lanzarote)

Red wine La Planta de Arzuaga (D.O. Ribera del Duero)

Aria Brut Nature (D.O. Cava)

Water, softdrinks, beer

150,00 € p/p IGIC Included

ADD A SORBET OF YOUR CHOICE



“Lime sorbet with black vodka”

6 Euro

“Sorbet of lemon and cassis liqueur”

6 Euro

“Sorbet of mango and passionfruit”

6 Euro

“Mojito with banana and mint”

6 Euro

“Sorbet of San Francisco cocktail”

6 Euro

“Sorbet of Mojito”

6 Euro



STARTERS

*“Puffpastry of foie, fresh goats milk cheese, papaya,
caramelized apple and seasonal flowers”*

21 Euro

“Spanish broken eggs with sobrasada from Mallorca and parsley oil”

15,90 Euro

*“Crunchy salad, soil of maize, cucumber sauce
and smoked salmon from Uga”*

19,90 Euro

*“Puff pastry of canarian tomatoes, gelly of avocado, fresh cheese,
basil oil and sorbet of red mojo”*

17 Euro

*“Seasonal salad, canarian cheese, crunchy strawberrys with toasted maize
and apple vinaigrette with macadamia nuts-*

16 Euro

*“Fresh salad from Lanzarote, beetroot sauce
and crunchy prawns breaded with Japanese panko”*

21 Euro

*“Crunchy salad of fresh cheese from the finca of Uga,
spicy mango jam with foie balls”*

18 Euro

*“Salad of scarlett shrimp prepared with lime and grapefruit, coloured cherry tomatoes
and grey janubio salt”*

32 Euro

*“Cocktail of prawns, pineapple from El Hierro, truffle mayonnaise, lemon caviar
and scent from grapefruit and spearmint”*

17,90 Euro

*“Textured salad from Canarian tomatoes, vegetables in tempura with curry, sautéed prawns
with mojo of mango, Iberian ham and vegetable stripes”*

18,90 Euro

*“Lukewarm salad with toasted goats cheese from Lanzarote
and seasonal mushrooms*

17 Euro

“Shell of scallop filled with prawns and mushrooms in garlic oil”

25 Euro

*“Carpaccio of beef filled with basil pesto, garden rocket,
ecological tomatoes and truffle caviar”*

21 Euro

*“Roll of spiny lobster, soil of tropical pineapple, basil gelly and white wine,
passion vinaigrette and aroma from lime and ginger”*

42 Euro

“Steamed spiny lobster with guacamole, scent of truffle, tomatoes and strawberry caviar”

39 Euro

*“Terrine of octopus and lukewarm potatoes, dices of sweet potato
and foam of mojo with green scent”*

26 Euro

“Slowly cooked lobster with a taste of Rock and Roll”

38 Euro

*“Slowly cooked lobster, fresh wok vegetables, golden pearls,
green olives and scent of lime”*

39 euros

Soups and Creams . . .

*“Gazpacho of Canarian banana, gelly of gofio,
crunchy of basil and clams with caviar of salmon”*

14,90 Euro

“Gazpacho of mango, prawns, sour apple and basil oil”

16 Euro

“Cream of galia melon, crunchy iberian ham y and pieces of spearmint”

12,90 Euro

*“Soup of white garlic with coconutmilk, grilled scalopps, sauteed courgettes with
crunchy bacon, soy sauce and lime emulsion”*

17,20 Euro

*“Soft pumpkin cream, gelly of boletus edulis mushrooms, crunchy Iberian bacon,
toasted maize and truffle cream”*

16,20 Euro

“Cream of artichoke, dices of caramelized foie and caviar of passion fruit”

16,20 Euro

“Soft seafood cream, crunchy spiced bread, textures of anise, coriander and clams”

17 Euro

“Soft creamsoup of truffled potatoes, poached egg and crunchy Iberian ham”

15, 40 Euro

“Lukewarm Vichyssoise of fennel and spinous spider crab”

16 Euro

“Cream of mushrooms, truffle oil, pumpkin and caramelized foie with crunchy maize”

15,50 Euro

*“Capuccino of seafood, accompanied by a nest of shii-take
and black trumpet mushrooms with quail eggs”-*

18,20 Euro

Rices

Risottos

*“Risotto of boletus edulis mushrooms, dices of foie,
pumpkin puree and crunchy parmesan”*

23 Euro

“Risotto of lobster, coriander oil and crunchy black of squid”

35 Euro

“Risotto of small squids, black trumpet mushrooms, coconut and scent of lime”

26 Euro

Caldosos (rice with its broth)

“Rice caldoso of lobster with fish from the coast of La Graciosa”

36 Euro

“Rice caldoso of spiny lobster, squid and pieces of seabread”

38 Euro

“Rice caldoso of seasonal vegetables and loin of rabbit with scent of lime”

22 Euro

Rices served at the table

“Paella of fish and seafood with scent of coriander”

24 Euro

*“Rice of scarlet shrimps, seasonal mushrooms
and canarian squid with truffle oil”*

42 Euro

“Paella of rabbit, beef, truffle and tomatoes with basil”

22 Euro

Fish

*“Red tuna, guacamole, crunchy wasabi peas,
black sesame seed and soy sauce-*

24 Euro

*“Grilled salmon with wakame seaweed, Indian spiced yogurt
and scent of soy”*

23 Euro

*“Grilled wreckfish with creamy tubers, vinaigrette of Canarian tomato
and emulsion of parsley”*

28 Euro

*“Wreckfish prepared with low temperature, black Lanzarote potatoes,
soft coriander broth and scent of ginger ”*

29 Euro

*“Fresh hake from the coast of La Graciosa cooked with slow temperature, prawns, sautéed
courgettes with soy, bacon and truffle mayonnaise ”*

23,50 Euro

“Wild sea bass with curry ratatouille and coastal mussels”

28 Euro

*“Atlantic cod 65°, puree of sweet potato, caramelized onion, baby spinach,
palm honey and tomato concassé”*

24 Euro

*“Fried Atlantic cod served with potato eggplant, red pepper and courgette
and foam of Canarian tomatoes”*

23,50 Euro

*“Atlantic cod prepared with low temperature, black trumpet and shiitake mushrooms,
soft pea soup and kaffir lime”*

24,50 Euro

*“Monkfish with spinous spider crab, seasonal vegetables
and soft leek cream”*

32 Euro

*“Grilled turbot, sautéed shitake and black trumpet mushrooms
and soft cream of peas”*

27 Euro

100% Seafood

“Lobster from the coast of Galicia”

Precio s/m

“Scarlet shrimp from Galicia”

Precio s/m

“Tiger prawn”

Precio s/m

“Fresh spiny lobster”

Precio s/m

“Norway Lobster”

Precio s/m

Edible crab from Galicia”

Precio s/m

*“Choose the preparation method of the seafood yourself,
our chef will give you guidance and advice. The price depends on the season”*

Meat

“Free range chicken cooked in two different ways, different textures, scent of green mojo and a touch of blood orange”

22 Euro

“Fillet of beef with puree of celery and turnip, compote of figs, apple, red wine sauce and bread spiced with black olives”

29 Euro

“Grilled fillet of Black Angus, truffle cream, wild asparagus and sauce of red wine made with carbonic maceration”

31 Euro

“Loin of veal with bones, eggplant teriyaki style and green pepper sauce”

33 Euro

“Suckling pig 65°, baby vegetables on apple puree, small salad leafs and concentrated orange sauce”

28 Euro

“Confit of pressed duck, mashed potatoes, curry oil, oporto sauce and blood orange jelly”

26 Euro

“Roasted lamb leg with potatoes and roasted peppers with truffle”

38 Euro

“Iberian pork fillet medallion, bacon, sage, caramelized apple and mustard sauce”

20 Euro

*“Presa of Canarian pork on chestnut puree and
sauce of moll grapes and seasonal vegetables”*

23 Euro

*“Beef cheeks with red wine, cream of black Lanzarote potatoes,
green asparagus and papaya confit”*

26 Euros

*“Pressed ox tail cooked the traditional way, trilogy of purée, slowly cooked shallots
and mango vinaigrette”*

29 Euro

*“Rack of lamb with rosemary crust, puff pastry of vegetables
and creamy puree of chestnuts”*

31 Euro

Dessert

*“Soup of white chocolate, caviar of mint, tartar of red fruits on soil,
Coconut sweet and raspberry ice cream”*

9 Euro

*“Trunk of coconut, mango, passionfruit, tropical pineapple,
silver and flowers”*

9 Euro

“Textures of chocolate and gelly of Sichuan pepper”

9 Euro

“Piece of gold filled with raspberry and forms of crunchy caramel”

9 Euro

“Mango parfait, white chocolate and sauce of red fruits”

9 Euro

“100% chocolate in different textures”

9 Euro

*“Half capsule of black chocolate, filled with mango mousse,
crunchy surprise and cream of white chocolate”*

9 Euro

*“Bucket of black chocolate filled with caramel, raspberry, caviar of mango
and soil of Lanzarote”*

9 Euro

*“Trilogy of chocolates in a pasta brick with a touch of cinnamon
and a contrast of different tastes”*

9 Euro

“Panna cotta of anise, slowly cooked banana and coconut foam”

9 Euro

“Sphere of green apple, lemon mousse and soil of pineapple and flowers”

9 Euro

“Carrot cake and sorbet of Canarian lemon”

9 Euro

“Almond parfait, soft cream of banana and ice cream of cassis liqueur”

9 Euro

“Almond praliné, chocolate, caramel and eucalyptus”

9 Euro

*“Mousse of white ivoire chocolate with crunchy almonds,
tropical fruits and liquorice ice cream”*

9 Euro

“Torrija of caramelized brioche and soft coffee ice cream”

9 Euro

DRINK PACKAGE

White wine Analivia Verdejo (D.O. Rueda)

Red wine Marqués del Atrio (D.O. Rioja)

Roger de Flor Brut Nature (D.O. Cava)

Water, softdrinks, beer

24€ por persona

White wine Yaiza Seco (D.O. Lanzarote)

Red wine Condado de Oriza (D.O. Ribera del Duero)

Roger de Flor Brut Nature (D.O. Cava)

Water, softdrinks, beer

27€ por persona

White wine Vulcano Seco (D.O. Lanzarote)

Red wine La Planta de Arzuaga (D.O. Ribera del Duero)

Aria Brut Nature (D.O. Cava)

Water, softdrinks, beer

32€ por persona

Tarifs for Open Bar and music

Open Bar 1 hour (standard drinks)22,50€

Extra hour Open Bar... ..11,50€

Standart open bar:

SOFTDRINKS AND BEER: *Coca-cola, Coca-cola light, Fanta orange and lemon,
Sprite, draught beer, Dorada, Dorada without alcohol.*

WINES: *White and red house wine*

JUICES: *Pineapple, Apple or orange*

RON: *Bacardi, Arehucas*

WHISKY: *J&B, Ballantine's, Jameson*

VODKA: *Moskovskaya, Smirnoff*

GIN: *Beefeater, Gordon's*

BRANDY: *Torres 10*

LIQUEUR: *Baileys, Pacharán, Cointreau, Ron miel, Frangelico,
Apple liqueur, Peach liqueur, Tía María, Licor 43.*

Tarifs for Premium Open Bar and music

Open Bar 1 hour (Premium drinks) 27,50€

Extra hour Open Bar 14,50€

Premium Open Bar:

REFRESCOS Y CERVEZAS: *Coca-cola, Coca-cola light, Fanta orange and lemon, Sprite
Tonic water, Draught beer, Dorada, Dorada without alcohol.*

VINOS: *White and red house wine*

ZUMOS: *Pineapple, apple or orange*

RON: *Bacardi, Arehucas, havana 7 años, cacique.*

WHISKY: *J&B, Ballantine's, Jameson, Cardhu, Jack Daniel's, Johnny Walker*

VODKA: *Moskovskaya, Smirnoff, Absolut.*

GINEBRA: *Beefeater, Bombay shapphire, Gordon's, Larios Ed. Especial.*

BRANDY: *Torres 10, Carlos I*

LICORES: *Baileys, Pacharán, Cointreau, Ron miel, Frangelico, apple liqueur,
peach liqueur, Tía Maria*