



BAR & CATERING 2025

PRICES OF DRINKS ON BOARD (VAT included)	UNIT		PACK	
	CONTENT	PRICE	CONTENT	PRICE
Soft drinks (coca-cola, fanta, tonic, juices)	glass	1.50 €	12 glasses	15 €
Beer / Tinto de verano	glass	2 €	12 glasses	20 €
Wine (red, white, pink)	glass	3 €		
Cava	glass	4 €		
Homemade Sangría	glass	6 €	10 glasses	55 €
Tinto de verano	bottle 1.5L	6 €	6 bottles 1.5L	30 €
Long drinks (Gin Tonic, Cuba libre, Vodka, ...)	glass	6 €	10 glasses	55 €
Cocktails (Mojito, Piña colada, Aperol Spritz, ...)	glass	8 €	10 glasses	72 €
Wine (red, white, pink)	bottle	12 €	6 bottles	64 €
Cava	bottle	16 €	6 bottles	85 €
Champagne Henri de Verlainé	bottle	45 €	6 bottles	240 €
Champagne G.H Mumm	bottle	60 €	6 bottles	320 €
Pack for Groups*: choose a number of drinks per person (soft drinks, beer or tinto de verano)	drink	2 €		

* The client buys a number of drinks / pers. The day of the tour, a token will be given per each chosen drink, to exchange on board during the excursion.

* No refund will be made for drinks purchased and not consumed.





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MENU CATERING (VAT included)	PRICE / PERS
Paella on board: mixed salad, fish, chicken or vegetarian paella, fresh fruits and coffee. Bread and alioli	25 €
Paella in Tabarca Island: mixed salad, frying, chicken, seafood or vegetarian paella, one drink, dessert. Bread, tomato and alioli	35 €
Classic Tapas: homemade potato chips, tray of charcuterie and Manchego cheese (sausage, chorizo, fuet and cheese accompanied by rolls), mini pisto coca with tuna and black olives, small glass of Russian salad with pico campero, mini braised turkey vegetable croissant with mayonnaise curry, vegetable pizza with ham and barbecue sauce, olive piccolo with Spanish tortilla, fried green pepper and tomato jam, sobrasada canapé, caramelized onion and quail egg, mini San Sebastian cream and lumpfish roe sandwich, small glass of profiteroles cream with chocolate	Approx. 5 tapas / pers: 15 €
	Approx. 10 tapas / pers: 20 €
Gourmet Tapas: tray of pine charcuterie and various cheeses, small glass of Russian salad with pico campero, mini tuna croissant, piquillo and mayonnaise, mini vegetable ham pizza with barbecue, roast chicken pita with curry mayonnaise and arugula, smoked salmon navette, cream cheese and guacamole, canapé of sobrasada, caramelized onion and quail egg, canapé of San Sebastian cream and lumpfish roe, olive piccolo with Spanish tortilla, fried green pepper and tomato jam, small glass of brownie with chocolate and walnuts.	Approx. 5 tapas / pers: 20 €
	Approx. 10 tapas / pers: 30 €
Picoteo alicantino: toasted bread with tomato and alioli, charcuterie and mini coca amb tonyina	10 €
Snacks: pizzas, chips, olives and dry salty fruits	6 €
Sugar snacks: chocolate, strawberry or vanilla shakes, muffins, biscuits, mini fruit skewers, sweets	10 €
Theme Menus: on board breakfast, mediterranean couscous, Pizza Bar, Baked Meat or Fish with its Dauphinois gratin, Chinese, Mexican, Japanese (sushi), Italian food ...	Consult us

- Please notify us of allergies and special requests at least one week prior to the Event.
- Barbecue not available on board.

