

Masterchef Menu

Villa Los Arcos offers a variety of food and dining options.
Besides from the fixed menus, you are welcome to send us your own suggestions. That also includes requests for vegetarian and veggie menus, and special diets.

In the separate bar price list, you find a nice selection of beer, wines and spirits.

Children under 13 years = 35% discount

Children under 4 years = free of charge

Extra cleaning up service is available at €20/h

Welcome Mingle

Glass of Cava with Refill

Five Different Canapés:

Cucumber with Cream Cheese

Chorizo with Tomato

Humus with Bread Sticks

Mini Tortilla with Salmon

Guacamole and Doritos

Potato Chips and Olives

€20 / person



Breakfast Buffet

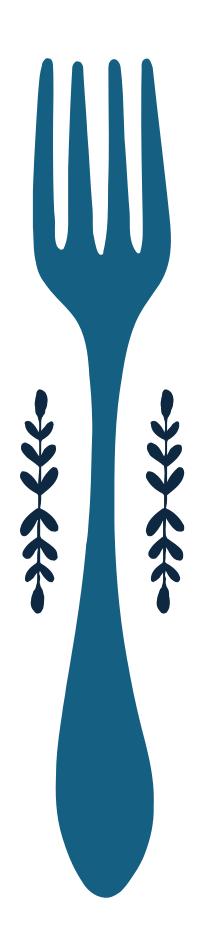
Orange Juice
Freshly Baked Bread (2 different), Butter, Olive Oil
Yoghurt, Milk, Muesli
Boiled Egg, Scrambled Eggs, Salmon
Serrano Ham, Tomato, Cucumber
Bacon w Fried Tomatoes
Cheese (2 different)
Coffee/Tea, Biscuit, Fresh Fruit

€18 / person

Deluxe Brunch Buffet

Coffee / Tea, Orange Juice, Glass of Cava
Toast Skagen with Seafood Salad
Melon and Serrano Ham
Manchego Cheese and Marinated Mini Tomatoes
Assortment of Spanish Charcuterie
Caesar Salad with Chicken, Croutons, Parmesan
Salmon and Scrambled Eggs
Nachos with Guacamole and Fresh Coriander
Cupcake and Fruit
Buffet Including Freshly Baked Bread

€30 / person



Mexican Buffet

Tacos & Nachos & Tortillas

Minced Beef, Chicken

Guacamole, Chili Salsa, Tomato Salsa

Peppers, Chilis, Cucumber, Tomato, Lettuce, Onion,

Corn, Cheese

€20 / person

BBQ

175 g Homemade Jalapeno Burger

Ribs

Chicken Wings

Potato Wedges

BBQ Sauce and Homemade Coleslaw

Guacamole, Tomato, Cucumber, Lettuce, Corn, Pepper

€25 / person



Spanish Tapas Buffet

Salmorejo

Cold creamy tomato soup w Iberico ham & egg

Boquerones en Vinagre

Anchovies marinated in vinegar

Mejillones con Piquillo

Steamed mussels w red oninon, chili, orange vinaigrette

Jamon de Bellota y Questo Manchego

Pata Negra ham & Manchego cheese

Datiles con Bacon

Warm dates wrapt in bacon

Piementos de Padron

Piquant baked green pepper w sea salt

Albondigas con Salsa de Tomate y Verdecitas

Meat balls in tomato and vegetable salsa

Batatas Bravas

Baked potatoes w hot chili mayo

Pan Caseros y Acetunas

Bread w sea salt and olives

€25 / person



Paella Andaluz

Live Cooking in Big Paella Pan
Shrimps, Chicken, Mussels,
Pepper, Pees, Garlic, Chicken & Fish Broth,
Fresh Tomatoes, Rice, Saffron, Olive Oil
Decorated with Peppers, Lemon, Mussels,
King Prawns and Langoustine

Freshly baked Bread

€25 / person

Lasagna

Minced beef / Vegetarian

Pasta, Bechamel, Cheddar Cheese topping

Tomato Salad

€18 / person



Thai Curry

Chicken

Red curry, coconut milk,

Pepers, Onion, Carrot

Served with Rice

Pinapple & Ice Cream

€25 / person

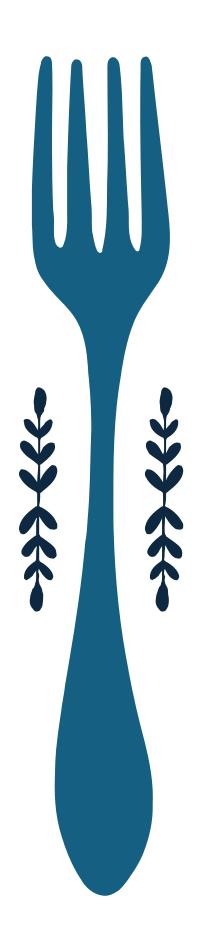
Salmon Filet

Oven Baked Filet of Salmon

Green Peas and Lemon Sauce

Served with Brown Rice

€25 / person



Meatballs

Coriander flavored Spanish style Meatballs

of Minced Pork/Beef

Tomato Sauce with Zucchini and Onion

Served with Choice of Spaghetti or Rice

€18 / person

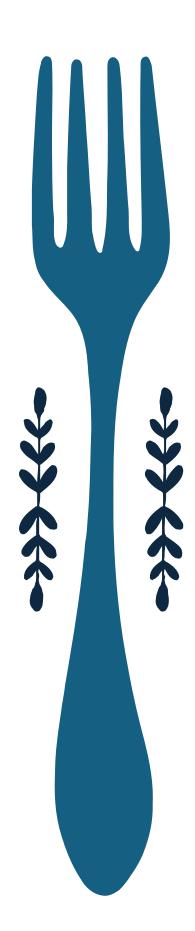
Cheese & Fruit Platter

Manchego, Stilton, Brie and Goat Cheese

Paté, Jam, Fruit and Crackers

Bread & Olive Oil

€20 / person



Masterchef's Special

Starter

Toast Skagen w Seafood salad or Bruschetta or Salmon Toast w Mustard Sauce

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Main Course

Hamburger w Crispy Potatoes
or
Ribs w Potato Gratin
or
Salmom w Spicy Herbs & Couscous

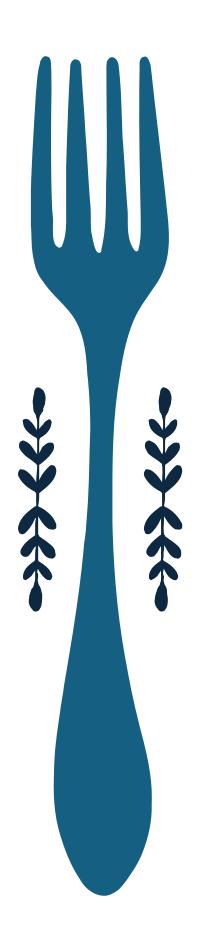
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Dessert

Chocolate cake w Raspberries or Cheesecake w Mango or Ice Cream w Fresh Fruit

2 Dishes (starter+main or main+dessert) = €25 / p including service & cleaning up

3 Dishes (starter+main+dessert) = €30 / p including service & cleaning up



Kid's Own Pizzas

For children under 13 years

Needs to be pre-booked like everything in this menu

Prepare your favorite pizza in a session together with Masterchef and put your name on your own pizza

Choice of Toppings

Tomato Paste
Fresh Tomato
Mixed Cheese
Onion
Sausage
Ham
Peppers
Pinapple
Oregano
Parsley and Garlic Salt

€12 / Child