



TERCERACTO

Life is a drink

COCKTAIL APPETISERS 1

Cured Ibérico Ham (Chestnut-Fed).

Cured Sheep Cheese.

Shot of Mushroom Cream, King Prawns
in Garlic and Trout Roe.

Foie & Fig.

Mini Brioche Bun of 'Cochinita Pibil' Slow-Roasted
Pork and 'Pico de Gallo' Mexican Salad.

Salmon and Avocado Mini Tartare.

Mini Pan Bao Bun with Spicy Chicken.

Mini Oxtail Burger with a Meatjuice Mayonnaise.

'Pilpil' King Prawn Croquettes.

Ibérico Pork 'Presa' Shoulder-Blade Steak
with a Tangy 'Mojo Picón' Sauce.

Mini Chocolate Cake.

Mini Cream Choux.

40€

Served by waiters moving through the room
while guests mingle.



TERCERACTO



The Divine Gastronomy

COCKTAIL APPETISERS 2

Cured Ibérico Ham (Chestnut-Fed).

Cured Sheep Cheese.

Shot of Mushroom Cream, King Prawns
in Garlic and Trout Roe.

Foie & Fig.

Steak Tartare with Kalamata Olive Essence.

Mini Sandwich of Roast Chicken and Bacon
with a Basil Mayonnaise.

Mini Brioche Bun of 'Cochinita Pibil' Slow-Roasted
Pork and 'Pico de Gallo' Mexican Salad.

Salmon and Avocado Mini Tartare.

Mini Pan Bao Bun with Spicy Chicken.

Mini Oxtail Burger with a Meatjuice Mayonnaise.

Mini Old Cow Beefburger
with a Curry and Mango Salsa.

'Pilpil' King Prawn Croquettes.

Ibérico Pork 'Presa' Shoulder-Blade Steak
with a Tangy 'Mojo Picón' Sauce.

Mini Chocolate Cake.

Mini Cream Choux.

47€

Served by waiters moving through the room
while guests mingle.



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