

PROTOUR360®

Example of a physical menu design for a restaurant



Traka and Cockle Sandwich  16.00 €

Bread, lettuce, crab salad (surimi with mayonnaise), piquillo pepper, cockle, black sesame seeds

 Gluten

Hazelnut Mousse Tartlet 14.00 €

Tartlet (shortcrust pastry), pâté (or foie) mousse, toasted hazelnut, crispy chip (potato or banana), green sprout

 Gluten  Tree nuts

SUPPLEMENT: + 2,00 €

Classic Tuna Montadito 26.00 €

Bread, bonito with mayonnaise (or tuna), green olive, black olive, piquillo pepper.

 Gluten

Pork Loin and Strawberry Tart 18.00 €

Tartlet (shortcrust pastry), cream cheese, cured pork loin, grated cured cheese, strawberry.

 Gluten

Crispy Ham and Mousse Spoon 10.00 €

Saltine cracker (spoon-shaped), cured ham (or jerky), duck mousse (or pâté), walnut, green sprout.

 Gluten

Prawn and Mushroom Cream Spoon 10.00 €

Cooked prawn (or king prawn), mushroom cream (or porcini mousse), fine sauce (like mousseline or mild aioli), black sesame seeds, green sprout.

 Gluten



Fast delivery / Professional design / Tailored to your restaurant 

Clear and easy-to-read letters, Tailored to international clients, Complies with allergen regulations,

Attractive design that enhances the image of the premises

 Gluten  Dairy  Egg  Fish  Shellfish  Soy  Tree nuts  Mustard  Celery  Sulphites  Sesame  Molluscs



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