



DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
SITGES

fusion nights
2019



MONDAY: RICE NIGHT*

SELECTION OF ITALIAN ANTIPASTI

Confit artichoke with mint
Capers
Grilled eggplant and zucchini
Mozzarella bocconcini
Onions in balsamic vinegar
Mini stuffed peppers
Parmesan rocks
Italian salame
Sun-dried tomato

CHEESE TROLLEY

5 varieties of artisan Catalan cheeses with Sardinian
Carasau bread and grissini
Assortment of nuts
Varieties of chutneys

OSONA SAUSAGES CORNER

Bull black and white blood sausage
Catalan *butifarra* with truffles
Fuet
Ral d'Avinyó cured loin of pork
Vic longaniza sausage
Secallona

SPANISH TORTILLA STATION

Zucchini omelet
Mushroom omelet with shrimp and green pepper
Potato and onion omelet

MAKE YOUR OWN SALAD CORNER

Tuna in olive oil
Bulgur
Tudela lettuce hearts
White endives
White asparagus
Hard boiled eggs
Mesclun salad
Cooked beet
Arugula
Selection of olives
Tomato
Carrot



**ACCOMPANIMENTS,
DRESSINGS AND VINAIGRETTES**

Assortment of breads: 5 cereals, olive,
ciabatta and farmhouse

Mayonnaise and tartar sauces

Selection of oils, vinegars and traditional dressings

Balsamic and Sherry vinaigrettes

RICE STATION

Creamy rice with ceps and black trumpet mushrooms

Sticky rice with lobster

Classic Valencian paella with *garrofó* beans, green
beans and chicken

HOT BUFFET

Spaghetti *alla chitarra* with sage butter

Mussels with coconut, lime and ginger sauce

Wok of marinated scallops with
pak choy and chili peppers

Veal mini-escalopes with black pepper sauce

Bimi and kale with roasted sesame
and crispy rice noodles

Catalan style spinach with raisins and pine nuts

Baked potato with laurel and rosemary

THE MAGIC LAMP

Castilian style suckling pig with apple
compote and roast gravy

KIDS' CORNER

Chicken fingers

Hot dogs

Potato wedges

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit:

kiwi, melon, pineapple and watermelon

Swiss roll with crème brûlée

Creamy lemon dessert with pistachio meringue

Apricot foam with raspberry gel

Chocolate cookies with Lacasitos candy

Shot glass of 70% cacao with Marcona almonds

Ice cream and sorbet trolley: chocolate, coconut,
strawberry, mango, piña colada and vanilla

70% chocolate fountain with sponge cakes,
fruit brochettes and marshmallows

Adult 39,00 €

Child 20,00 €

including VAT, drinks not included

* Ingredients may vary according to market availability.

* This summer night menu at Restaurant Verema is available from 01/06/2019 to 09/30/2019.

* Any diner aged under 11 will be considered a child.

TUESDAY: GREAT BUFFET AND BARBECUE*

ASSORTMENT OF COLD MEZZE

Baba ghanoush

Vegetable crudités : celery, carrot and cucumber

Fattoush

Guacamole

Beetroot and Lebanese hummus

Tzatziki sauce

Sardinian Carasau bread, pita bread and tortilla chips

POKE BOWLS

Tuna with quinoa, radishes and Sriracha sauce

Salmon and prawns with *kale*

Vegetarian

CHEESE TROLLEY

Camembert

Roquefort

Semi-cured Manchego cheese

Idiazabal

Grissini

SMOKED AND CURED FISH BUFFET

Herring

Smoked sturgeon

Roe

Mojama from Cádiz (cured tuna roe)

Hot-smoked salmon

Marinated salmon

Accompanied by their side dishes
and special dressings

MAKE YOUR OWN SALAD CORNER

Edamame

Curly endive

Hard boiled eggs

Mache

Mesclun salad

Radishes

Radicchio

Cooked beet

Sardines in oil

Selection of olives

Tomato

Carrot



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HOT BUFFET

Pumpkin *panzerotti* in Alfredo sauce

Penne alla arrabiatta

Cantonese roll with sweet chili sauce

Five-spice chicken *wok* with vegetables and noodles

Olot potatoes

Oyster mushrooms grilled with *teriyaki* sauce

Tender wheat with pumpkin, spinach and cream
cheese

FROM OUR GRILL

Skewer of emperor fish with green pepper and onion

Croaker fillets

Monkfish medallions

Vegetable and veal brochette

Fillet *mignon* of pork tenderloin

Slow-cooked *magret* of duck

Selection of mustards and dressings

THE MAGIC LAMP

Tacos and *fajitas* station with
hot Mexican sauces

KIDS' CORNER

Macaroni *alla carbonara*

Breaded veal with mashed potatoes

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit:
garden strawberry, melon, pineapple and watermelon

Classic cottage cheese with honey
and caramelized walnuts

Creamy passion fruit with *kumquat*

Dolce Sitges-style carrot cake

Oreo cookie and white chocolate lollipop

Gianduja semifreddo with milk chocolate glaze

Shot glass of apricot and coconut

Ice cream and sorbet trolley: Baileys, chocolate,
strawberry, tangerine, pistachio and vanilla

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WEDNESDAY: GREAT BUFFET AND BARBECUE*

SUSHI AND SASHIMI BAR

Eel and shrimp *nigiri*
Tuna and vegetarian *maki*
Tuna and salmon *sashimi*
Californian and salmon with spicy
mayonnaise *uramaki*
Wasabi, soy sauce and marinated ginger

ORGANIC TOMATO CORNER

Varieties of organic tomatoes
Assortment of certified origin oils
and premium vinegars

BUFFET OF IBERIAN SAUSAGES

Chorizo
Ham
Pork tenderloin
Salami

BUFFET OF COLD SOUPS

Mango *gazpacho*
Traditional *gazpacho*
Vichyssoise

MIXED SALADS

Crunchy salmon cones with dill cream cheese,
trout roe and *nori* seaweed
Artichoke with tender garlic, Iberian ham
and *romesco* sauce
Roasted pumpkin with lamb's lettuce and Feta cheese
Octopus with potato and smoked paprika dressing
Arugula, duck ham, apple and cream cheese

MAKE YOUR OWN SALAD CORNER

Tuna in olive oil
Lamb's lettuce
Cuscuta
Endive
Hard boiled eggs
Mesclun salad
Radishes
Radicchio
Cooked beet
Selection of olives
Tomato
Carrot



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Mayonnaise and tartar sauces

Selection of oils, vinegars and traditional dressings

Balsamic and Sherry vinaigrettes

HOT BUFFET

Seafood *bucatini*

Tortelloni with tomato and basil cream

Vegetable samosas with curry

Wok of beef with *bimi*, snow peas and Ponzu sauce

Wrinkly potatoes with red and green sauces

Samfaina: classic Catalan ratatouille

Assortment of steamed tubers and vegetables with
extra virgin olive oil

FROM OUR GRILL

Turbot

Locally-caught sardines

Marinated tuna steak

Satay chicken brochette

Hanger steak

Secret of Iberian pork

THE MAGIC LAMP

Argentine *empanadas* station:
tuna, meat and vegetables

KIDS' CORNER

Farfalle with Bolognese

Fish fingers with fries

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit:
kiwi, melon, pineapple and watermelon

Creamy tangerine and lime sorbet

Pirate cookies

Mini *dulce de leche* pancakes

Semifreddo of dark chocolate with pistachios

Shot glass of *tiramisu*

Ice cream and sorbet trolley: chocolate, coconut,
strawberry, mango, piña colada and vanilla

70% chocolate fountain with sponge cakes, fruit
brochettes and jelly candies

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THURSDAY: GREAT BUFFET AND BARBECUE*

OYSTERS AND THEIR DRESSINGS

Gillardeau and Delta del Ebro oysters
Echiré butter with wholegrain toast
Bloody Mary and Gin & Tonic dressings
Shallot vinaigrette

CANS AND PICKLES STATION

Cockles
Pickled mussels
Cauliflower and carrot
Korean *Kimchi*
Basque-style Gilda peppers
Banderilla cocktail stick
Ibarra chilis
Selection of olives

CARPACCIO AND CURED MEATS STATION

Veal *carpaccio* with arugula and parmesan
Vitello tonnato with capers
Cecina from León (cured beef)

QUICHES AND COCA FLATBREADS

Spinach quiche and Quiche Lorraine
Coca de recapte flatbread

CHEESE TROLLEY

5 varieties of artisan Catalan cheeses with Sardinian
Carasau bread and grissini
Assortment of nuts
Varieties of chutneys

MAKE YOUR OWN SALAD CORNER

Tuna in olive oil
Soybean sprouts
Lamb's lettuce
Cuscus
Oakleaf lettuce
Hard boiled eggs
Mesclun salad
Radishes
Cooked beet
Selection of olives
Tomato
Carrot



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Mayonnaise and tartar sauces

Selection of oils, vinegars and traditional dressings

Balsamic and Sherry vinaigrettes

HOT BUFFET

Basmati rice Pilaf style

Tender wheat cooked risotto-style with lobster and
green asparagus

Mushroom lasagna with ceps sauce

Our version of Pad Thai

Crispy squid wok with rice noodles and Feta cheese

Rustic mashed potato

Sautéed Asian vegetables

FROM OUR GRILL

Fresh cod

Salmon tenderloin

Fillet of croaker

Marinated pork brochettes

Breast of guinea fowl

Top round steak

THE MAGIC LAMP

Gyoza: chicken, shrimp and vegetables

Dim sum: pork and seafood

KIDS' CORNER

Ham and cheese puff pastry

Breaded chicken with Hasselback potato

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit: garden strawberry,
melon, pineapple and watermelon

White chocolate and vanilla mousse

Ewe's milk *cujada* with red berry sauce

Ingot of walnut brownie

Lemon semifreddo with crunchy coconut

Assortment of cupcakes

Shot glass of pistachio cream with cacao sponge cake

Ice cream and sorbet trolley: Baileys, chocolate,

strawberry, tangerine, pistachio and vanilla

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FRIDAY: GREAT BUFFET AND BARBECUE*

MIXED SALADS

- Tuna belly salad with grilled red pepper and quail egg
- Salad of *mi-cuit* liver with red berries and raspberry vinaigrette
- Scallop salad with citrus
- Cantaloupe melon with Iberian ham and mint
- Moroccan tabbouleh with pickled lemon

ASSORTMENT OF CHEESE

- Gorgonzola
- Mahón
- Parmesan
- Tetilla cheeses

ASSORTMENT OF COLD CUTS

- Iberian ham
- Bologna mortadella
- Porchetta
- Salame

TERRINES AND PATES CORNER

- Farmhouse pate
- Duck mousse with black pepper and fine herbs
- Accompanied by assorted toasts, jams and chutneys

SEAFOOD CORNER

- Pyramid of cooked prawns with their accompanying dressings

MAKE YOUR OWN SALAD CORNER

- Tuna in olive oil
- Bocconcini*
- Lamb's lettuce
- Cuscus
- Endive
- White asparagus
- Hard boiled eggs
- Mesclun salad
- Radishes
- Selection of olives
- Tomato
- Carrot



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Assortment of breads: 5 cereals, olive,
ciabatta and farmhouse

Mayonnaise and tartar sauces

Selection of oils, vinegars and traditional dressings

Balsamic and Sherry vinaigrettes

HOT BUFFET

Bulgur with pumpkin, kale cabbage, cashews, raisins

Marinera style mussels

Pasta stuffed with salmon with caper
and lemon sauce

Wok of marinated pork with basil, *shiitake*
mushrooms and snow peas

Baked potato with sage butter

Creamed spinach

Curry of vegetables and mini corn cobs

FROM OUR GRILL

Brochette of prawns and vegetables

Fillet of meagre

Supreme of bream

Mini veal escalope

Chicken drumsticks

Iberian pork tenderloin

THE MAGIC LAMP

Ceps rice prepared and served inside a
Parmesan wheel

KIDS' CORNER

Beef *ravioli* with tomato sauce

Grilled meat croquettes

Chicken fingers

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit:

kiwi, melon, pineapple and watermelon

Swiss roll with crème brûlée

Cacao sponge with cinnamon truffle

Foam of milk chocolate with Marcona almond

Chocolate cookies with Lacasitos candy

Mini nut and raisin cake with orange blossom honey

Shot glass of cheesecake with red berries

Ice cream and sorbet trolley: chocolate, coconut,
strawberry, mango, piña colada and vanilla

70% chocolate fountain with sponge cakes, fruit
brochettes and marshmallows

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SATURDAY: GREAT BUFFET AND BARBECUE*

MIXED SALADS

Ceviche of croaker with avocado and sweetcorn
Creamy crab salad
Beetroot salad with fresh goat cheese and pastrami
Tender wheat salad with smoked turkey, walnuts,
apple and creamy curry sauce
Guacamole with tortilla chips

BAGELS

Pastrami with horseradish and arugula mayonnaise
Braised chicken with dried tomato,
herb and mustard mayonnaise
Smoked salmon with avocado and cucumber

CAVIAR CORNER

Salmon, pike and trout
Flying fish roe (*tobiko*) with wasabi
Served with toast, blinis and half-salted butter

ASSORTMENT OF COLD CUTS

Catalan *butifarra* with truffles
Bull black and white blood sausage
Iberian ham
Vic salami

MAKE YOUR OWN SALAD CORNER

Tuna in olive oil
Couscous
Endive
Hard boiled eggs
Mache
Mesclun salad
Radishes
Radicchio
Cooked beet
Selection of olives
Tomato
Carrot

ACCOMPANIMENTS, DRESSINGS AND VINAIGRETTES

Assortment of breads:
5 cereals, olive, ciabatta and farmhouse
Mayonnaise and tartar sauces
Selection of oils, vinegars and traditional dressings
Balsamic and Sherry vinaigrettes



HOT BUFFET

Cantonese rice sautéed with prawns
Spaghetti with meatballs in tomato
and oregano sauce
Grilled corn cobs with herb butter
Our version of Mac & Cheese
Baked potatoes with sour cream and chives
Confit Piquillo peppers
Quinoa sautéed with pumpkin, mushrooms
and snow peas

FROM OUR GRILL

Canadian lobster
Turbot
Salmon steak
Barbecue style marinated ribs
Cajun style chicken drumsticks
Free range chickenburgers
Organic beef burgers
Assorted garnish for hamburgers
Selection of mustards and dressings

THE MAGIC LAMP

Assorted pizzas

KIDS' CORNER

Veal escalope
Hot dogs
Potato wedges

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit: garden strawberry,
melon, pineapple and watermelon
Rice pudding, cinnamon and orange marmalade
Creamy mango with crunchy coconut
Oreo cookie and white chocolate lollipop
White chocolate semifreddo with apricot gel
Lemon tartlet with Swiss meringue
Shot glass of white chocolate and vanilla *panna cotta*
with passion fruit caviar
Ice cream and sorbet trolley: Baileys, chocolate,
strawberry, tangerine, pistachio and vanilla

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SUNDAY: GREAT BUFFET AND BARBECUE*

MIXED SALADS

Our version of *Causa limeña*
White and purple endives with citrus,
walnuts and parmesan
Salad of quail thighs and pickled vegetables with light
Chardonnay vinegar
Russian salad with trout roe
Seafood salad

ROE AND SALTED FISH STATION

Sea urchin
Roe of capelin (*masago*), flying fish (*tobiko*) with
wasabi, hake, salmon and trout
Pickled fish roe
Mojama from Cádiz

SMOKED AND CURED FISH BUFFET

Herring
Smoked sturgeon and smoked salmon
Hot-smoked salmon
Smoked sardine
Accompanied by their side dishes
and special dressings

SPECIALTY CHEESE TROLLEY

Gorgonzola reserva Cucciaio al Cava
Shropshire with liquor
Served in spoon, in front of the Diner,
with their corresponding garnishes

MAKE YOUR OWN SALAD CORNER

Tuna in olive oil
Lamb's lettuce
Cuscus
Endive
Hard boiled eggs
Mesclun salad
Radishes
Radicchio
Cooked beet
Selection of olives
Tomato
Carrot



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Mayonnaise and tartar sauces
Selection of oils, vinegars and traditional dressings
Balsamic and Sherry vinaigrettes

HOT BUFFET

Ricotta and spinach tortellini with walnut cream
Caserecce all'amatriciana
Wok of soba noodles with kale, shrimps
and oyster sauce
Brochettes of vegetables with *romesco* sauce
Grilled green asparagus with *balsamic mayonnaise*
Crunchy mushroom rolls
Rösti potatoes

FROM OUR GRILL

Sardines
Fillet of croaker
Octopus arm
Butifarra sausages: traditional, *escalivada* and ceps
Beef filet *mignon*
Young chicken glazed with honey, lime and ginger
Selection of mustards and dressings

THE MAGIC LAMP

Selection of steamed *gua bao* buns:
Iberian pork jowl with pickles and *hoisin* sauce
Smoked salmon with avocado,
miso mayonnaise and *nori* seaweed
Tofu with *kale*, snow peas and tahini sauce
Round of veal with fine herb mustard and arugula

KIDS' CORNER

Fish fingers
Ham and cheese croquettes
Parisienne potatoes

SWEETS AND DESSERTS

Assortment of fresh seasonal fruit: kiwi, melon,
pineapple and watermelon
Creamy dessert of raspberries and roses
Pirate cookies
Chocolate half-sphere with cocoa icing
Traditional donut filled with Catalan custard cream
Shot glass of creamy yogurt
with Mascarpone and berries
Ice cream and sorbet trolley: chocolate, coconut,
strawberry, mango, piña colada and vanilla
70% chocolate fountain with sponge cakes,
fruit brochettes and jelly candies

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