



FOOD HALL & STAGE 2022
CULINARY SELECTION



INTRODUCTION

The love story of Malinche and Hernán Cortes bridged two cultures and gave way to a fusion of two worlds.

With this in mind, La Fábrica Group and Life Gourmet Group have come together to create a new concept in cuisine that revolves around the Ibero-American culture and the flavours of Mexico.

With over 30 years' experience in the hospitality industry, La Fábrica Group will offer the entire range of food and drink during the performance. The events go hand in hand with the Life Gourmet Group who are industry leaders and specialists in experience events and dinner shows. An alliance created to enhance the power of music and cuisine.

Grupo
LaFábrica

GRUPO
LIFE GOURMET



FOOD HALL & STAGE



MEXICO

Traditional guacamole with pomegranate and corn tortilla chips 🌶️

Corn tostada topped with bluefin tuna and crispy leek

“Cochinita pibil” (slow-roasted pork) croqueta with pickled onions

Cheddar cheese croqueta with jalapeño peppers 🌶️

Taco filled with “carnitas” (fried pork), onions and fresh pineapple

Taco filled with “cochinita pibil” (slow-roasted pork) with sour cream and red onion

Vegan tacos, roasted squash and “pico de gallo”

Quesadillas filled with mince, Oaxacan cheese and epazote (Mexican herb) 🌶️

Quesadillas filled with huitlacoche (black mushroom), Oaxacan cheese and epazote

Mexican ham and cheese melts

Chile en nogada (stuffed Poblano chilli pepper in walnut sauce) 🌶️

Grilled corn on the cob with tajin, lime and corn dust

Traditional Mexican pot of coffee

Traditional Mexican pot of coffee with a shot



SPAIN

Selection of cheeses and crudités

Jamón de bellota (acorn cured ham) with fried almonds

Mini truffled spicy sausage

Feten-style gilda (pepper, olive and anchovy skewers)

Iberian ham croqueta

Steak croqueta

Cornet of puff “patatas bravas” 🍷

Russian salad with fried prawns

Meatballs with mini potatoes

“Migas” (breadcrumbs) with truffle and poached egg

Cheesecake with caramelised goat’s milk

“Tres leches” cake with white chocolate soup, tajín and lime

Watermelon-Sangria

Melon-Mojito



MIXOLOGY

MOJITO CRIOLLO

White rum, lime, fresh mint, raw cane sugar and a dash of angostura bitters

TOMMY'S MARGARITA

Tequila, lime juice, agave syrup and smoked chipotle pepper seasoning

MICHELADA

Beer, tabasco, Worcestershire sauce, salt, pepper and Clamato

PALOMA

Tequila, lime juice and grapefruit soda

MEZCALITA

Mezcal, cucumber water, cayenne pepper, triple sec and black salt

BRAMBLE

Gin, lemon juice, sugar syrup and blackberry liqueur

KENTUCKY MINT JULEP

Bourbon, fresh mint and corn syrup

THE ULTIMATE MULE

Vodka, lime juice, vanilla syrup, rhubarb bitters and ginger beer

FROZEN MARGARITA:

Tequila, lime juice, sugar syrup and triple sec (iced)

CHARRO NEGRO

Tequila, lime, coca cola and black salt



PICA • PICA

(Service available during the intermission)

Cheese-flavoured tortilla chips seasoned with tajín

“Pulparindo” (Mexican tamarind-flavoured sweets) and spicy cinnamon sweets

Spiced popcorn 🌶️

A selection of typical Mexican sweets: pepitorias, glorias, borrachitos, camotes & muéganos

Lollipops and spicy jelly mini cups

Mazapanes de la Rosa (famous Mexican peanut marzipan)

Truffled “fuet” (cured sausage)

Tajín-seasoned fruit

Chapulines

CONTACT

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