

Finger food 2026





This service is designed to be enjoyed while standing. Food will be served in stations.

Waiters will assist in cleaning and clearing.

Minimum of diners: 10 people.

The area designated for this catering service is a public space shared with other guests/groups.

Any allergic or intolerance must be informed, at least, 7 days prior arrival. Changes requested on site, in case they could be done, will imply a supplement of 6 euros per dish (10% VAT not included).

This service is non-replaceable.

Offer valid for 4 months from the date of delivery. If the reservation is not confirmed within this period or if the event date changes, prices may be subject to revision

Finger Food Basic

Start by delighting with a selection of appetizers and cold bites, and a few minutes later, enjoy our variety of hot dishes.

Cheese and cold cuts boards

- Cured sheep cheese
- Acorn-fed Iberian Salchichón D.O. Guijuelo
- Acorn-fed Iberian chorizo D.O. Guijuelo
- Served with a basket of mini breads

Cold bites

- Beetroot gazpacho with extra virgin olive oil pearls
- Chef´s special salad
- Mini bagel with smoked salmon, fresh cheese and rocket
- Futomaki with surimi, avocado, and cheese, served with wakame and textured soy.
- Beef brioche, truffle mayonnaise and caramelized onion

Hot bites

- Mini pizza with braised ham and mushrooms
- Spanish omelette skewer with Navarra chistorra sausage and Padrón peppers
- Mini chipotle chicken wraps with tomato chutney
- Crunchy king prawns with sweet chili sauce

Station

- Tradicional Spanish vegetable paella

Desserts

- Mini chocolate passion fruit
- Mini lemon cream
- Mini apple pie

Beverages

Wine, beer, soft drinks, water and coffee

PRICE

47€/pers.

10% VAT

not included

Service length: Around 45 minutes

Finger Food Plus

Start by delighting with a selection of appetizers and cold bites, and a few minutes later, enjoy our variety of hot dishes.

Seasonal salad buffet

Mixed greens selection, cherry tomatoes, grated carrot, corn, tuna, boiled egg, and quinoa

Cheese and cold cuts boards

- Cured sheep cheese
- Acorn-fed Iberian Salchichón D.O. Guijuelo
- Acorn-fed Iberian chorizo D.O. Guijuelo
- Acorn-fed Iberian pork loin D.O. Guijuelo
- Served with a basket of mini breads

Cold bites

- Beetroot gazpacho with extra virgin olive oil pearls
- Chef's special salad
- Mini bagel with smoked salmon, fresh cheese and rocket
- Futomaki with surimi, avocado, and cheese, served with wakame and textured soy.
- Beef brioche, truffle mayonnaise and caramelized onion

Hot bites

- Mini pizza with braised ham and mushrooms
- Spanish omelette skewer with Navarra chistorra sausage and Padrón peppers
- Mini chipotle chicken wraps with tomato chutney
- Crunchy king prawns with sweet chili sauce
- Homemade Iberian ham croquettes

Station

- Tradicional Spanish vegetable paella
- Fideua with prawns and cuttlefish in its ink

Desserts

- Mini chocolate passion fruit
- Mini lemon cream
- Mini apple pie
- Spanish egg yolk flan

Beverages

Wine, beer, soft drinks, water and coffee

PRICE

52,50€/pers.

10% VAT

not included

Service length: Around **45 minutes**

Finger Food Premium

Comience deleitándose con un surtido de aperitivos y bocados fríos para, unos minutos más tarde, saborear nuestra selección de platillos calientes.

Seasonal salad buffet

Mixed greens selection, cherry tomatoes, grated carrot, corn, tuna, boiled egg, and quinoa

Cheese and cold cuts boards

- Cured sheep cheese
 - Gouda cheese cubes with pesto
 - Gouda cheese cubes with walnuts
 - Acorn-fed Iberian Salchichón D.O. Guijuelo
 - Acorn-fed Iberian chorizo D.O. Guijuelo
 - Acorn-fed Iberian pork loin D.O. Guijuelo
 - Free range Iberian cebo ham D.O. Guijuelo
 - Served with a basket of mini breads
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Cold bites

- Beetroot gazpacho with extra virgin olive oil pearls
- Chef´s special salad
- Mini bagel with smoked salmon, fresh cheese and rocket
- Futomaki with surimi, avocado, and cheese, served with wakame and textured soy.
- Beef brioche, truffle mayonnaise and caramelized onion
- Smoked tuna skewer with mozzarella pearl and sundried tomato

Hot bites

- Mini pizza with braised ham and mushrooms
 - Spanish omelette skewer with Navarra chistorra sausage and Padrón peppers
 - Mini chipotle chicken wraps with tomato chutney
 - Crunchy king prawns with sweet chili sauce
 - Homemade Iberian ham croquettes
 - Samosas filled with curried beef
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Stations

- Traditional Iberian Paella with asparagus and mushrooms
 - Fideua with prawns and cuttlefish in its ink
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Desserts

- Mini chocolate passion fruit
 - Mini lemon cream
 - Mini apple pie
 - Spanish egg yolk flan
 - Mango cream
-

Beverages

Wine, beer, soft drinks, water and coffee

Service length: Around 60 minutes

PRICE

63,50€/pers.

10% VAT

not included

Contact

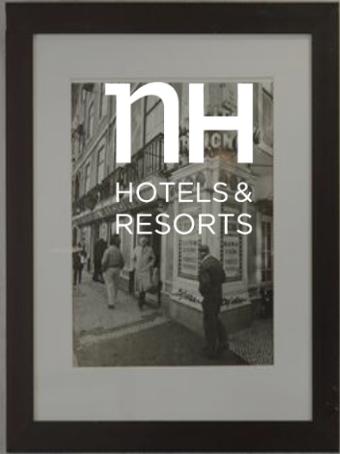
Telephone: +34 952 07 13 23
nhmalaga@nh-hotels.com

NH Málaga
Calle San Jacinto número 2
CP 29007
Málaga
España



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Take a break get your strength back

Picnic 2026





This service cannot be used in common areas.

It must be booked 7 days in advance.

Any allergie or intolerance must be informed, at least, 7 days prior arrival. Changes requested on site, in case they could be done, will imply a supplement of 6 euros per dish (10% VAT not included).

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Picnic Basic

- Pasta salad with turkey, cheese and vegetables
- Spanish omelette and baked pepper baguette
- 40 gr Pringles tin
- Banana
- Fruit juice
- Water bottle 0,5 l.

PRICE
31,00€/pers.
10% VAT not included

Picnic Plus

- Basmati rice salad with turkey, cheese and vegetables
- Serrano ham, grated tomato and EVOO
- 40 gr Pringles tin
- Banana
- Fruit juice
- Water bottle 0,5 l.

PRICE
36,50€/pers.
10% VAT not included

Picnic Premium

- Caesar salad with crunchy chicken, breadcrumbs and grated parmesan
- Roast beef baguette, arugula, sundried tomato and pickle mayonnaise
- 40 gr Pringles tin
- Banana
- Fruit juice
- Water bottle 0,5 l.

PRICE
42,00€/pers.
10% VAT not included

Contact

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TEMPTING BREAKS 2026

NH MÁLAGA



Smart Coffee

Coffee 100% natural in capsules

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Cocoa powder

Milk and vegetal drinks:

- Hot and cold whole milk
- Skimmed milk
- Soy vegetable drink

Oatmeal cookies with chocolate chips

High fiber cookies with berries

Speculoos

Home made sponge cake

Mini pastries

- Petit *croissant* with butter
- Petit *pain au chocolat*
- Cream and raisin roll
- Apple puff pastry

Mineral water

Sparkling water

Fresh orange juice

Price: **15,00€**

10% VAT not included

Minimum 10 people

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TEMPTING BREAKS 2026

NH MÁLAGA



Prime Coffee

Coffee 100% natural in capsules

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Cocoa powder

Milk and vegetal drinks :

- Hot and cold whole milk
- Skimmed milk
- Soy vegetable drink
- Lactose-free semi-skimmed milk

Oatmeal cookies with chocolate chips

High fiber cookies with berries

Speculoos

Home made sponge cake

Mini pastries:

- Petit *croissant* with butter
- Petit *pain au chocolat* and cream
- Cream and rasin roll
- Apple puff pastry

Fresh orange juice

Berries juice

Chía pudding with pumpking seeds and banana

Seasonal fruit salad

Mineral water

Sparkling water

Price: **19,00€**

10% VAT not included

Minimum 10 people

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TEMPTING BREAKS 2026

NH MÁLAGA



Sublime Coffee

Coffee 100% natural in capsules:

- Strong
- Decaffeinated

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Cocoa powder

Milk and vegetable drinks:

- Hot and cold whole milk
- Skimmed milk
- Soy vegetable milk
- Lactose-free semi-skimmed milk

High fiber cookies with berries

Speculoos

Sheets of home made sponge cake

Mini premium pastries:

- Petit *croissant* 100% butter
- Petit *pain au chocolat* and cream
- Cream and raisin roll
- Mini muffin
- Apple puff pastry

Assortment of mini sandwiches

Fresh orange juice

Berries juice

Smoothie:

- Antiox Berry juice
- Detox

Iced Green tea with mint and lemon

Healthy Corner

Mineral water

Sparkling water

Price: **28,00€**

10% VAT not included

Minimum 10 people

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TEMPTING BREAKS 2026

NH MÁLAGA



Iberian Coffee

Coffee 100% in capsules:

- Strong
- Decaffeinated

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Coca powder

Milk and vegetable drinks:

- Hot and cold whole milk
- Skimmed milk
- Soy vegetable milk
- Lactose-free semi-skimmed milk
- Oat vegetable drink

Assortment of national cheeses and y Iberian sausage

Assortment of breads and toasts

- Grated tomato
- Extra virgin olive oil (Picual, Arbequina and Cornicabra)

Assortment of potato *omelette*

Mini premium pastries:

- Petit *croissant* 100% butter
- Petit *pain au chocolat* and cream
- Cream and raisin roll
- Mini muffin
- Apple puff pastry

• *Churros* with chocolate ganache

• Fresh orange juice

• Mineral water and sparkling water

Price: **29,75€**

10% VAT not included

Minimum 10 people

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TEMPTING BREAKS 2026

NH MÁLAGA



Customice your Coffee

You can add some choice at your preference

SOMETHING SWEET

Integral chocolate cookies 1,30€
Mini chocolate doughnut 1,30€
Sweet roll with icing sugar 1,75€
Carrot and Chantilly cream sponge cake 1,75€
Apple and crumble sponge cake 1,75€
Mini doughnut with Nutella 2,25 €
Mini *cupcakes* 2,25 €
Mini macarons 2,25 €

HEALTHY CORNER

Seasonal fruit skewers 2,25 €
Assortment of roasted natural nuts
(nuts, almonds, pumpkin seeds) 3,50€
Assortment of dried fruits
(raisins, apricots, plums) 3,25€
Pieces of seasonal fruit 4,00 €

SOMETHING SALTY

Mini vegetal sandwich with tuna 2,25 €
Mini *brioche* with potato omelette and pepper 2,25 €
Mini home made bread with *serrano* ham and tomato 2,25€
Crispy toast with Iberian ham and grated tomato 2,50€
Mini sandwich with ham and red cheddar cheese 2,25€
Mini sandwich with turkey cold cut and *Gran Smith* apple 2,25€
Mini sandwich with roast-beef, cucumber y mustard mayonnaise 2,50€
Mini sandwich of spinach bread with tofu and pesto 2,75€
Assortment of cheeses and mini breads 4,25€
Assortment of Iberian sausage and mini breads 4,25€
Iberian ham and mini breads 5,75€

DRINK CORNER

Fresh water with peppermint and lime 1,60 €
Smoothie with carrots, beetroot and apple 2,25 €
Smoothie with pear, ginger, fennel and lime 2,25 €
Soft drinks 4,00 €
Cava 4,00 €

** The option chosen must be booked for all participants

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TEMPTING BREAKS 2026

NH MÁLAGA



Welcome Coffee

Coffee 100% in capsules

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Cocoa powder

Milk and vegetable drinks

- Hot and cold milk
- Skimmed milk
- Soy vegetable drink

Chia biscuits *Bio Organic*

Speculoos

Mineral water

Sparkling water

Price **10,00 €**
10% VAT not included

This service is available from 7 until 9 am and from 2 until 4 pm

Welcome coffee **permanently** with reinstatement:

- Half journey: **22 €**
 - Full journey: **26 €**
- 10% VAT not included

“En virtud del Reglamento Europeo 1169/2011 sobre alérgenos informamos a nuestros clientes que tienen a su disposición los ingredientes empleados en la composición de cada uno de nuestros platos”

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TEMPTING BREAKS 2026

NH MÁLAGA



Welcome Coffee con zumo de naranja

Coffee 100% in capsules

Infusions and herbal teas (Black, red and Green teas, linden, camomile, pennyroyal)

Cocoa powder

Milk and vegetable drinks

- Hot and cold milk
- Skimmed milk
- Soy vegetable drink

Chia biscuits *Bio Organic*

Speculoos

Mineral water

Sparkling water

Fresh orange juice

Price **11,25 €**

10% VAT not included

This service is available from 7 until 9 am and from 2 until 4 pm

Welcome coffee **permanently** with reinstatement:

- Half journey: **26 €**

- Full journey: **29 €**

10% VAT not included

“En virtud del Reglamento Europeo 1169/2011 sobre alérgenos informamos a nuestros clientes que tienen a su disposición los ingredientes empleados en la composición de cada uno de nuestros platos”

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