

NEW YEAR'S
MENU
2025



APPETIZERS

Acorn-fed Iberian ham on toast with tomato
Cuttlefish croquettes with a touch of piquillo pepper aioli
Tomato mille-feuille with smoked sardine and
yogurt sour cream
Roast beef with sheep cheese cream and
foie shavings



FIRST COURSE

Monkfish medallions with crunchy nuts and
pumpkin parmentier



SECOND COURSE

Roasted lamb ingot with its sauce and a truffled
sweet potato parmentier



DESSERT

Praline bar coated with
crunchy chocolate



CELLAR

Xic Agustí Torelló Mata – White wine
Perelada 3 Finques– Red wine
Cava Agustí Torelló Mata – Brut reserva



Bread
Water or soft drink
Coffee
Grapes and Party bag

€72
VAT incl.

NEW YEAR'S
MENU
VEGGIE 2025



APPETIZERS

Porcini cream with Idiazabal foam
Fried brie cheese with tomato jam
Three-cheese croquettes
Mini Spanish omelette "montadito"



FIRST COURSE

Grilled pumpkin with orange cream and toasted seeds



SECOND COURSE

Rice with vegetables, mushrooms, and a touch
of romesco sauce



DESSERT

Praline bar coated with
crunchy chocolate



CELLAR

Xic Agustí Torelló Mata – White wine
Perelada 3 Finques– Red wine
Cava Agustí Torelló Mata – Brut reserva



Bread
Water or soft drink
Coffee
Grapes and Party bag

€72
VAT incl.

KIDS
MENU
NEW YEAR'S 2025

APPETIZERS

Acorn-fed Iberian ham on toast with tomato
Acorn-fed Iberian ham croquettes



CHOICE OF STARTER

Christmas "escudella" with meatballs and pasta shells
or
Gratinated macaroni in traditional Catalan style



CHOICE OF MAIN

Homemade cannelloni
or
Beef burger with roasted baby potatoes



DESSERT

Praline bar coated with
crunchy chocolate



Bread
Water or soft drink

€45
VAT incl.

For children til 12