

COCKTAIL MENU

2025

Acorn-fed Iberian ham on toast with tomato

Mini Spanish omelette "montadito"

Cod fritters with garlic and squid ink aioli

Squid croquettes

Beef milanese with parmesan cheese and arugula

Tuna tataki with wakame and edamame

Mini burger with piquillo pepper, chimichurri,
and quail egg

Mountain rice tasting portion

Seasonal vegetable rice tasting portion



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



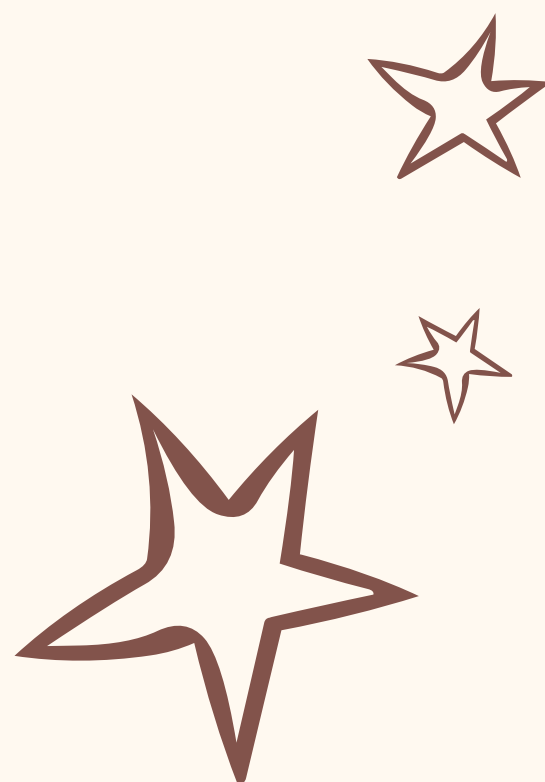
Bread

Water or soft drink

Coffee

€44

VAT incl.



PARTY MENU

2025

APPETIZERS

Acorn-fed Iberian ham on toast with tomato

Three-cheese croquettes



CHOICE OF STARTER

Roast beef of veal with nut fricassée and
smoked cheese

or

"Esqueixada" of cod with Kalamata olives
and pepper tomato



CHOICE OF MAIN

Meagre fish in marinera sauce

or

Grilled veal ribeye with arugula, shaved parmesan
and crispy potatoes



DESSERT

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crunchy chocolate



CELLAR

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Perelada 3 Finques– Red wine

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Bread

Water or soft drink

Coffee

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VAT incl.