

NEW YEAR'S MENU

2026



APPETIZERS

Welcome glass of Cava
Acorn-fed Iberian ham with Catalan
tomato bread



STARTERS

Grilled avocados with pico de gallo
Cod fritters with squid ink "allioli"
Roast beef with San Simón cheese cream
and foie gras shavings



MAIN COURSES

Meagre fish in marinera sauce with baby potatoes
and
Beef tenderloin with Café de Paris sauce
and roasted potatoes



DESSERT

Chocolate & Vanilla cream with Breton shortbread



CELLAR

Xic Agustí Torelló Mata – White wine
Perelada 3 Finques – Red wine
Cava Celler Kripta d'Agustí Torelló Mata



Bread
Water or soft drink
Coffee

Grapes and Party bag

€74,75
VAT incl.

NEW YEAR'S MENU

VEGGIE 2026



APPETIZERS

Welcome glass of Cava
Camembert cheese with apple and truffle
honey canapé
Spanish omelette with onion canapé
Three-cheese croquettes
Porcini mushroom cream with Idiazabal foam



MAIN COURSES

Charcoal-grilled aubergine with burratina cheese and
beans's hummus from Santa Pau
and
Rice with vegetables, mushrooms and a touch
of romesco sauce



DESSERT

Chocolate & Vanilla cream with Breton shortbread



CELLAR

Xic Agustí Torelló Mata – White wine
Arienzo de Marqués de Riscal · Raimat Abadia – Red wine
Cava Celler Kripta d'Agustí Torelló Mata



Bread
Water or soft drink
Coffee

Grapes and Party bag

€74,75

VAT incl.

KIDS MENU

NEW YEAR'S 2026



APPETIZERS

Acorn-fed Iberian ham with Catalan
tomato bread

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 meat cannelloni

or

Beef burger with roasted baby potatoes



DESSERT

Chocolate & Vanilla cream with Breton shortbread



Bread

Water or soft drink

Grapes and Party bag

€41,50
VAT incl.

LA
BOTIGA
RESTAURANT

For children til 12