

31/12

NEW YEAR'S MENU



APPETIZERS

Welcome glass of Cava

Acorn-fed Iberian ham with Catalan
tomato bread

Grilled avocados with pico de gallo and silky avocado
cream and peanut cream.

Cod fritters with squid ink "allioli"

Roast beef with San Simón cheese cream and
foie gras shavings



MAIN DISHES

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

White wine - Xic de Agustí Torelló Mata

Red wine - Perelada 3 Finques

Cava Celler Kripta de Agustí Torelló Mata



Bread

Water or soft drink

Coffee

Grapes and Party bag

74,75€

VAT incl.

NEW YEAR'S VEGGIE

31/12



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 DISHES

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

White wine - Xic de Agustí Torelló Mata

Red wine - Raimat Abadia · Arienzo de Marqués de Riscal

Cava Celler Kripta de Agustí Torelló Mata



Bread

Water or soft drink

Coffee

Grapes and Party bag

74,75€

VAT incl.

NEW YEAR'S KIDS

31/12



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.

For children under 12 years old