

Celebration menu 1

Starters to share

Tomato, anchovy and farmers cheese salad

Assorted house sausages

Carn d'olla croquettes

Mussels steamed or fisherman style

Toasted bread with tomato

Main course to choose

Duck confit with escalivada

Stew of cuttlefish with meatballs and antichokes

Charcoal broiled gilt-head bream with vegetables or baked

Dessert

House cake to be arranged

Beverages

Mineral waters

White wine Pansa Blanca. Reventós. D.O. Alella

Red wine Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

Price per person 54.00€ + 10% IVA

Celebration menu 2

Starters to share

Tomato, whitetunabellyand Figueras onionsalad

Iberiancured ham gran reserva

Calamari “a la romana” style (deep fried squid rings)

Mall chickpeaswithprawns

Toastedbreadwithtomato

Maincourse to choose

Sliced sirlon of veal “empebrat”, “rabassoles” or truffle

Seabassfenneloilstyle

Stewedoxtailwith“trompetes de la mort”

Dessert

House cake to be arranged

Beverages

Mineral waters

Whitewine Pansa Blanca. Reventós. D.O. Alella

Red wine Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

Price per person 66.50 € + 10% IVA

Celebration menu 3

Starters to share

Iberiancured ham gran reserva
Anchoviesfromthecantabriansea
Home madesmokensalmon
Octopusgalicianstyle
Toastedbreadwithtomato

Maincourse to choose

Roastkid
Charcoalbroiledmonkfish or romesco sauce

Dessert

House cake to be arranged

Beverages

Mineral waters
Whitewine Pansa Blanca. Reventós. D.O. Alella
Red wine Basagoiti, criança, tempranillo. D.O. Rioja
Coffees

Price per person 67.50 € + 10% IVA

Celebration menu 4

Starters to share

Palamosprawns carpaccio

Iberiancured ham gran reserva

Anchoviesfromthecantabriansea

Home madeduck foie

Smallsquidcoastbreaded or sauteed

Toastedbreadwithtomato

Maincourse to choose

Roastkid

Charcoalbroiled turbot or baked

Dessert

House cake to be arranged

Beverages

Mineral waters

Whitewine Pansa Blanca. Reventós. D.O. Alella

Red wine Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

Price per person 74.00 € + 10% IVA

For any variation or add seasonal dishes to the menus do not hesitate to contact us. These menus are made for groups of more than 10 people. The number of guests should be confirmed 3 days before the celebration. In case of cancellation on the day of the celebration will not be deducted from the bill. At the time of the reservation must make payment of 30% of the total, by bank transfer, credit card or cash. * Menus for celiac, diabetics ... should contact at the time of booking.