



el Trabuc
GRILL - RESTAURANT
GRANOLLERS

Christmas menu 1

Starters to share

Tomato, anchovy and farmers cheese salad

Assorted house sausages

Carn d'olla croquettes

Cod carpaccio topped with tapanade

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 to choose

Curd cake with caramel

Tangerine sherbet with orange coulis

Followed all

Glass of cava parxet brut natural and "neules"

Beverages

mineral waters

White wine raventós clàssic pansa blanca. D.o. alella

Red wine basagoiti crianza 2013 tempranillo. D.o.c rioja

Coffees

Price per person 54 € + 10% iva



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Christmas menu 2

Starters to share

Tomato, white tuna belly and figueras onion salad

Iberian cured ham gran reserva

Artichokes with salted iberian ham

Small chickpeas with prawns

Toasted bread with tomato

Main course to choose

Sliced sirlon of veal "empebrat", "rabassoles" or truffle

Sea bass fennel oil style

Stewed oxtail with "trompetes de la mort"

Dessert to choose

Nougat icecream with hot chocolat sauce and vanilla cream

Catalan cream with strawberry coulis

Tangerine sherbet with orange coulis

Followed all

Glass of cava parxet brut natural and "neules"

Beverages

Mineral waters

White wine raventós clàssic pansa blanca. D.o. alella

Red wine basagoiti crianza 2013 tempranillo. D.o.c rioja

Coffees

Price per person 64 € + 10% iva



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Christmas menu 3

Starters to share

Iberian cured ham gran reserva

Anchovies from the cantabrian sea

Home made smoken salmon

Artichokes with fresh duck liver

Toasted bread with tomato

Main course to choose

Roast kid

Cod with artichokes and egg

Charcoal broiled monkfish or romesco sauce

Dessert to choose

Nougat ice cream with hot chocolat sauce and vanilla cream

Brownie with ice cream cake

Followed all

Glass of cava parxet brut natural and neules

Beverages

Mineral waters

White wine raventós clàssic pansa blanca. D.o. alella

Red wine basagoiti crianza 2013 tempranillo. D.o.c rioja

Coffees

Price per person 65 € + 10% iva



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Christmas menu 4

Starters to share

Palamos prawns carpaccio

Iberian cured ham gran reserva

Anchovies from the cantabrian sea

Home made smoken salmon

Small squid coast breaded or sauteed

Toasted bread with tomato

Main course to choose

Roast kid

Charcoal broiled turbot or baked

Dessert to choose

Nougat ice cream with hot chocolat sauce and vanilla cream

Strawberries with catalan cream

Followed all

Glass of cava parxet brut natural and neules

Beverages

Mineral waters

White wine raventós clàssic pansa blanca. D.o. alella

Red wine basagoiti crianza 2013 tempranillo. D.o.c rioja

Coffees

Price per person 78 € + 10% iva



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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.

For any variation or to add additional seasonal dishes to the menus do not hesitate to contact us.