



Menu 1

Starters to share

Mussels steamed or fisherman style
Omelette filled with "ganxet" white beans and blood sausage
Grilled green asparagus with romesco sauce
Peppers of Padron
Toasted bread with tomato (Catalan tomato bread)

Main course to choose

Grilled cheeks and pig's trotters with "ganxet" beans
Sauteed rabbit with garlic shoots and potatoes
Salmon provencal style with vegetables

Dessert to choose

Catalan cream
Tangerine sherbet with orange coulis

Beverages

Mineral water
Red wine Portium, Merlot and tempranillo. D.O. Catalunya
White wine Portium. D.O. Catalunya
Coffees

Price per person 39.50 € + (10%) Tax

Menu 2

Starters to share

Sorted lettuce and farmer's chessesalad with balsamic vinaigrette dressing
mushrooms with baked vegetables and bacon

Asorted house sausages (charcuterie)

“Carnd’olla” croquettes (stewed meat)

Toasted bread with tomato (Catalan tomato bread)

Main course to choose

Duck confit with escalivada

Charcoal broiled gilt-head bream with vegetables

Dessert to choos

House pastry

Fresh and season fruit salad

Beverages

Mineral water

Red wine L'Era, Cabernet Sauvignon and Merlot. D.O. Penedés

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

Coffees

Price per person 49.90 € + (10%) tax



Menu 3

Starters to share

House salad (sorted lettuce, foie, duck ham and smoked salmon)

Salt codcarpaccio with tapenade

Calamari "a la romana" style (deep fried squid rings)

Omelette filled with ganxetwhite beans and black sausage

Toasted bread with tomato

Main course to choose

Stew of cuttlefishwithmeatballsandartichokes

Roast lamb shoulder with garnish

Sea bass fennel oil style, garlic style or grilled with vegetables

Dessert to choose

Bakedapples

Lemonmoussecake

Catalan cream (catalan caramelized custard cream)

Beverages

Mineral water

Red wine L'Era, Cabernet Sauvignon and Merlot. D.O. Penedés

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

Coffees

Price per person 58.20 € + (10%) tax



Menu 4

Starters to share

Iberian cured ham gran reserva

Xató (salad of escarole with salt cod, anchovies and romesco dressing)

Fisherman style rock mussels

Stewed meat croquettes

Cod fritters

Toasted bread with tomato (catalan tomato bread)

Main course to choose

Fresh longline hake garlic style (fried garlic)

Roast lamb shoulder with garnish

Dessert

Yogurt icecream with strawberriescream

House Pastry

Beverages

Mineral water

Red wine L'Era, Cabernet Sauvignon and Merlot. D.O. Penedés

White wine PansaBlanca.Raventos. D.O. Alella

Coffees

Price per person 59.50 € + (10%) tax



Menu 5

Starters to share

Anchovies from the cantabrian sea
Tomato salad with white tunna belly and figueres onion
“Carnd’olla” croquettes (stewed meat)
Grilled octopus
Toasted bread with tomato (catalan tomato bread)

Main course to choose

Monkfish with romesco sauce
Filletted sirloin of veal “emprebrat” (with olive oil and spices), with truffle sauce or grilled with vegetables

Dessert

Nougat ice cream with hot chocolate and vanilla cream

Beverages

Mineral water
Red Wine Basagoiti Rioja tempranillo (crianza) red wine
White wine Pansa Blanca.Raventos. D.O. Alella
Coffees

Price per person 64.50 € + (10%) tax



Menu 6

Starters to share

Home-made smoked salmon

House salad (sorted lettuce, foie, duck ham and smoked salmon)

Calamari "a la romana" style (deep fried squid rings)

Small chickpeas with prawns and mussels

Toasted bread with tomato (catalan tomato bread)

Main course to choose

Turbot baked or grill with vegetables

Roast kid (shoulder or leg) with garnish

Dessert

Strawberries with catalan caramelized cream

Beverages

Mineral water

Red Wine Basagoiti Rioja tempranillo (crianza) red wine

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

Coffees

Price per person 67.50 € + (10%) tax



Menu 7

Starters to share

Anchovies from the Cantabrian sea

Iberian cured ham gran reserva
Palamos prawns carpaccio
Smalls quid coast breaded

Toasted bread with tomato (catalan tomato bread)

Main course to choose

Filleted sirloin of veal “emprebrat” (with olive oil and spices), charcoal broiled or with truffle sauce

Monkfish with green sauce and clams

Grilled red tuna with vegetables

Dessert

Yogurt sorbet with fresh fruits of the forest

Beverages

Mineral water

Red Wine Basagoiti Rioja tempranillo (crianza) red wine

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

Coffees

Price per person 72.50 € +(10%) tax

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.