

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
Glass of cava Parxet Brut Nature

Beverages

Mineral waters

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

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

Coffees

Price per person 56.70 € + 10% IVA

Celebration menu 2

Starters to share

Tomato, white tuna belly and Figueras onion salad

Iberian cured ham gran reserva

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

Mall chickpeas with mushrooms and bacon

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

House cake to be arranged
Glass of cava Parxet Brut Nature

Beverages

Mineral waters

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

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

Coffees

Price per person 69.40 € + 10% IVA

Celebration menu 3

Starters to share

Iberian cured ham gran reserva

Anchovies from the cantabrian sea

Home made smoken salmon

Octopus galician style

Toasted bread with tomato

Main course to choose

Roast kid

Charcoal broiled monkfish or romesco sauce

Dessert

House cake to be arranged

Glass of cava Parxet Brut Nature

Beverages

Mineral waters

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

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

Coffees

Price per person 70.90 € + 10% IVA

Celebration menu 4

Starters to share

Palamos prawns carpaccio
Iberian cured ham gran reserva
Anchovies from the cantabrian sea
Home made duck foie
Small squid coast breaded or sauteed
Toasted bread with tomato

Main course to choose

Roast kid
Charcoal broiled turbot or baked

Dessert

House cake to be arranged
Glass of cava Parxet Brut Nature

Beverages

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

Price per person 77.80 € + 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. From 20 people there may be extra personnel expenses. * Menus for celiac, diabetics ... should contact at the time of booking.