el Trabuc
GRILL - RESTAURANT
GRANOLLERS

For any variation or to add seasonal dishes not included in these menus, do not hesitate to contact us

Celebration menu 1

Starters to share

Tomato, anchovy and farmers cheese salad

Asorted 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 64.25 € IVA included

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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 78.50 € IVA included

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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 80.30 € IVA included

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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 88.15 € IVA included

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.