

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

### **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

Calamari a la romana

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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

Grilled or baked gilthead

#### **Dessert to choose**

Catalan cream

Tangerine sherbet with orange coulis

#### **Beverages**

Mineral water

Red wine Marmellans d.o. Catalunya

White wine Marmellans d.o. Terra Alta

Coffees

**Price per person 48.30 € Tax included**

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## **Menu 2**

### **Starters to share**

Variety tomato salad with burrata, pinions and basil

Calamari a la romana

“Escalivada” (roasted peppers, onions and eggplants)

“Carn d’olla” croquettes (stewed meat)

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Toasted bread with tomato (Catalan tomato bread)

### **Main course to choose**

Roast lamb shoulder with garnish

Duck confit with escalivada

Sea bass broiled gilt-head bream with vegetables

### **Dessert to choose**

House pastry

Fresh and season fruit salad

### **Beverages**

Mineral water

Red wine Bruberry d.o. Catalunya

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

Coffees

**Price per person 61.30 € Tax included**

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### **Menu 3**

#### **Starters to share**

Anchovies from the Cantabrian sea  
Tomato salad with white tunna belly and Figueres onion  
“Carn d’olla” croquettes (stewed meat)  
Grilled octopus with parmentier

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Toasted bread with tomato (catalan tomato bread)

#### **Main course to choose**

Monkfish with romesco sauce  
Filletted sirloin of veal with mushroom sauce, with truffle sauce or grilled with vegetables

#### **Dessert**

Nougat ice cream with hot chocolate and vanilla cream  
Tiramisu

#### **Beverages**

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

**Price per person 78.50 € Tax included**

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#### **Menu 4**

##### **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 mushrooms and bacon

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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  
Brownie with biscuit ice cream

##### **Beverages**

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

**Price per person 82.50 € Tax 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 book