



*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**

Varietat lettuce salad with burrata, pine nuts and basil

Roman style squid

Croquettes of "carn d'olla" (cooked) from Trabuc

Steamed or marinara style rock mussels

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Toasted coca bread with tomato

#### **Seconds to choose**

Duck confit with escalivada

Meatballs with mushrooms and trumpets of death

Grilled 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 Fuera del rebaño Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

**Price per person 75.90 € 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

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Toasted bread with tomato

### **Main course to choose**

Sliced sirloin 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 Fuera del rebaño Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

**Price per person 93.10 € 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

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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 Fuera del rebaño Basagoiti, criança, tempranillo. D.O. Rioja

Coffees

**Price per person 95.35 € 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

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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 Fuera del rebaño Basagoiti, criança, tempranillo. D.O. Rioja  
Coffees

**Price per person 106.70 € 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.