

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

Group Menu 1

Pica pica

Mussels baked in a wood oven
Catalan stew croquettes with pepper mayonnaise
“Ganxet” bean omelet with black sausage
Palou eggs with duck foie, potatoes and truffle

Toasted coca bread with tomato

Seconds to choose

Duck confit with roasted vegetables
Beef cheek at low temperature with mushroom sauce
Grilled sea bream or sea bass with vegetables or in the oven

Dessert to choose

Curd cake with caramel
Cream “chucho” with cinnamon ice cream

Drinks

Mineral waters
Ennak red wine D.O Terra Alta. (garnacha, carignan and tempranillo)
Ennak white wine D.O Terra Alta (Grenache and Macabeo)
Cafes

Price per person 59.50 € VAT included

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Group Menu 2

Pica pica

Salmon tartar with avocado and salmon eggs

Gran Reserva Acorn-fed Iberian Ham Arturo Sánchez

Cantabrian anchovies

Galician-style octopus

Toasted coca bread with tomato

Seconds to choose

Baked lamb shoulder

Ox tail with trumpets of death

Grilled sea bream or sea bass with vegetables or in the oven

Dessert to choose

Nougat ice cream with hot chocolate and vanilla cream

Brownie with biscuit ice cream

Cream “chucho” with cinnamon ice cream

Drinks

Mineral waters

Raventós Classic white wine, white raisin. DO. Alella

Basagoiti Crianza red wine 2016 (tempranillo). DO. Rioja

Cafes

Price per person 71 € VAT included

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Group Menu 3

Pica pica

Palamós prawn carpaccio
Gran Reserva Acorn-fed Iberian Ham Arturo Sánchez
Duck foie micuit del Trabuc
Coastal squid sautéed or battered
Mussels baked in a wood oven

Toasted coke with tomato

Seconds to choose

Baked goat leg or back
Grilled turbot with vegetables, baked or with spun garlic
Beef tenderloin with morel or truffle sauce

Dessert to choose

Nougat ice cream with hot chocolate and vanilla cream
Forest strawberries with Catalan cream

Drinks

Mineral waters
White wine Sant Bru D.O. Montsant (chardonnay and white garnacha)
Vizcarra red wine. DO. Ribera del Duero (fine ink)
Cafes

Price per person €92.80 VAT included

These menus will be made for groups of more than 10 people. Diners must be confirmed 3 days in advance. In the event of cancellation of diners on the same day of the celebration, they will not be deducted from the bill. The reservation must be made by advancing 25% of the total by transfer, bank card or cash at our facilities.

*Special menus for celiac, diabetics, etc., must be notified when making the reservation.