

## TAPAS MENU

Welcome glass of cava and appetizer

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### **Cold:**

Flat bread with tomato ( \* )  
Assortment of iberian cold meats  
Assorted cheeses ( + # )  
Santurce anchovy on a bed of tomato  
Two salmon tartare with old-fashioned mustard and lemon cream ( \* )  
Tuna tataki with sweet tomato and onion ( \* )

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### **Hot:**

Bellota ham croquettes ( \* # )  
Batter-fried squid rings ( \* )  
Shrimp tempura ( \* )  
Grilled razor clams  
Mango and salmon skewer with basil  
Charcoal-grilled diced Catalan sausage with mushrooms  
Sirloin skewer with porto ( \* # )

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Assorted mini pastries ( \* # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White or red recommended wine  
Mineral waters

**Price per person: 45,00€ (VAT INCLUDED)**

\* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers # NOT SUITABLE for lactose intolerant

**Choose one menu for all persons – Minimum 8 persons**



## **MENU A-23**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Tuna carpaccio with vegetables, ginger and lime vinaigrette  
Seafood and fish croquettes ( \* # )  
Steamed mussels

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Grilled salmon with “pico de gallo” and quinoa  
or  
Short ribs black Beer style ( \* )

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Catalan crème brûlée ( # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Nostrat Blanc de Blancs (D.O. Penedès)  
Red wine: Sumarroca Nostrat (D.O. Penedès)  
Mineral Water

**Price per person: 39,00€ (VAT INCLUDED)**

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**Choose one menu for all persons – Minimum 8 persons**



## **MENU B-23**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Cured iberian pork loin  
Bellota ham croquettes ( \* # )  
Batter-fried squid rings ( \* )  
Mussels marinière ( \* + )

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Seafood Paella without shells

or

Paella with meat and fish with mussels

or

Grilled salmon with “pico de gallo” and quinoa

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Catalan crème brûlée ( # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Care Chardonnay (D.O. Cariñena)

Red wine: Cuatro Pasos (D.O. Bierzo)

Mineral Water

**Price per person: 49,00€ (VAT INCLUDED)**

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**Choose one menu for all persons – Minimum 8 persons**



## **MENU C-23**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Orange, prawn and avocado salad with mustard vinaigrette  
Beef carpaccio with parmesan ( # )  
Shrimp in tempura batter ( \* )  
Mussels in white wine ( \* )

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Seafood Paella

or

Iberian pork, blood sausage, chorizo and mushroom paella  
or

Sirloin steak in parmesan sauce ( \* # )

or

Gilthead bream San Sebastian style

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Red berry cheesecake ( \* # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Ramón Bilbao Verdejo (D.O. Rueda)  
Red wine: Ramón Bilbao Crianza (D.O. Rioja)  
Mineral Water

**Price per person: 65,00€ (VAT INCLUDED)**

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## **MENU D-23**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Accorn cured “Bellota” ham Don Alfonso  
Fried baby cuttlefish ( \* )  
Galician-style octopus  
Clams of “Carril” in white wine ( \* )

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Braised hake supreme with clams and shrimps ( \* )

or

Veal tenderloin with Oporto sauce ( \* )

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Chocolate madness with bitter orange coulis ( \* + # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Martín Codax (D.O. Rías Baixas)  
Red wine: Ops de Loxarel (D.O. Penedès)  
Cava: Sumarroca Brut Reserva  
Mineral Water

**Price per person: 80,00€ (VAT INCLUDED)**

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## **MENU E-23**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Don Alfonso Iberian acorn ham  
Prawn and monkfish skewer with bacon and grilled vegetables

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Galician-style octopus  
Sauteed vegetables with baby cuttlefish  
Clams of "Carril" in white wine ( \* )

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Cold assorted shellfish

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Assorted pastries ( \* + # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Gramona Xarel-lo Font Jui (D.O.Penedès)  
Red wine: Ramón Bilbao Reserva (D.O. Rioja)  
Cava: Gramona Imperial Gran Reserva  
Mineral Water

**Price per person: 100,00€ (VAT INCLUDED)**

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