

MENU PICAPICA AND MAIN DISH

PICAPICA ON TABLE

berian Ham on Toasted Tomato Bread
Smoked Salmon and Pineapple Bit
Russian Salad Tapa
Chicken with Sesame and Sweet Soya Brochette
Small Homemade Croquettes
Small Cod Fritters
Small Cup of "Ganxet" Beans Pure with Black Sausage
Onion Cream Shot (Autumn & Winter) / Gazpacho Shot (Spring & Summer)

MAIN DISH TO CHOOSE AMONG

SAME OPTION FOR ALL THE GROUP

Tender Veal with Truffle Parmentier
Iberian Sirloin in Red Wine Sauce
Pork Loin with Serrano Ham and Gruyere Cheese Millefeuille
Dices of Chicken in Mushrooms Sauce with Pilaf Rice
Cod with Candied Fried Vegetables
Sea Bream filet baked with Potatoes
Fresh Salmon with Leeks and Raisins Cream
Traditional Style Roasted Sea Bass Steak

DESSERT TO CHOOSE AMONG

SAME OPTION FOR ALL THE GROUP

Natural Fruits Salad in Orange Juice
Lemon Ice Cream
Homemade Cake
Catalana Cream with Almonds Cookies

DRINKS

Mineral Water, Refreshments, Beers with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O. Rioja
Coffees & Herbal Teas

Prix per person 47,28 € + 10 % VAT

***Supplement for Terrace Service 20 € + 10% VAT**

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.