

CLUB PLAYAFELS

OPTION 1

APPETIZERS

La Gilda de Gargantúa
Vegetable chips
Truffled boletus croquettes

TO SHARE

Salmon and avocado tartare with lime, yuzu, and trout roe
Brioche with tuna belly Russian salad and olives (Lime mayonnaise)
Embarcadero® bravas potatoes (Spicy sauce and black garlic)
Caramelized chicken gyozas with yondu (Teriyaki sauce)
Spiced chicken skewer with raz el hanout and lemon (Tzatziki sauce)
Catalan Bread with tomato

MAIN COURSE

Perelada rice (cuttlefish, chicken, and monkfish)

DESSERT

Chocolate coulant

WINES & DRINKS

2 drinks per person or 1 bottle of wine for every 4 diners.

Water / soft drinks / beer / coffee / infusions

Perelada Blue festival (D.O. Cava)

Magnetic blanc (D.O. Catalunya)

Magnetic tinto (D.O. Catalunya)

43,64€ + 10% VAT

*Some of our dishes may contain ingredients that cause food intolerances or allergies. Please consult our team.

All menus can be served in “finger food” format or in portions to share at the table.



CLUB PLAYAFELS

OPTION 2

APPETIZERS

La Gilda de Gargantúa

Vegetable chips

Iberic ham croquettes

TO SHARE

White Huelva prawn tartare with horseradish gazpachuelo

Brioche with avocado and chicken Russian salad (basil sauce)

Crispy eggplant with lavender honey (fresh cheese cream)

Vegetable gyozas (spicy sauce)

Skewer of crispy prawns (curry mayonnaise)

Catalan Bread with tomato

MAIN COURSE

Monkfish skewer with béarnaise and yuzu sauce

DESSERT

Cheese cake

WINES & DRINKS

2 drinks per person or 1 bottle of wine for every 4 diners.

Water / soft drinks / beer / coffee / infusions

Perelada Blue festival (D.O. Cava)

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OPTION 3

APPETIZERS

La Gilda de Gargantúa

Vegetable chips

Beef rib croquettes

TO SHARE

Tuna tartare with soy and wakame

Brioche with steak tartare (mustard sauce)

Crispy zucchini fingers (smoked hummus)

Seafood gyozas (sesame and soy vinaigrette)

Grilled monkfish skewers (Genovese pesto)

Catalan Bread with tomato

MAIN COURSE

Lamb skewer with citrus and spices

DESSERT

Choco Dubai

WINES & DRINKS

2 drinks per person or 1 bottle of wine for every 4 diners.

Water / soft drinks / beer / coffee / infusions

Perelada Blue festival (D.O. Cava)

Magnetic blanc (D.O. Catalunya)

Magnetic tinto (D.O. Catalunya)

43,64€ + 10% VAT

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BUILD YOUR OWN MENU

CLUB PLAYAFELS

La Gilda de Gargantúa
Vegetable chips
Crispy eggplant with lavender honey
Crispy zucchini fingers
Embarcadero® patatas bravas
Crispy artichokes with fleur de sel
Truffled boletus croquettes
Iberian ham croquettes
Beef rib croquettes
Salmon and avocado tartare with lime, yuzu, and trout roe
White Huelva prawn tartare with horseradish gazpachuelo
Tuna tartare with soy and wakame
Brioche with tuna belly Russian salad and olives
Brioche with avocado and chicken Russian salad
Brioche with steak tartare
Caramelized chicken gyozas with yondu
Vegetable gyozas
Seafood gyozas
Spiced chicken skewer with raz el hanout and lemon
Skewer of crispy prawns
Grilled monkfish skewers
Perelada rice (cuttlefish, chicken, and monkfish)
(Skewer of) Lamb kebab with citrus and spices
Chocolate coulant
Cheesecake
Choco Dubai

SAUCES

CLUB PLAYAFELS

Lime mayonnaise
Spicy sauce and black garlic
Teriyaki sauce
Tzatziki sauce
Basil sauce
Fresh cheese cream
Sweet and sour sauce
Curry mayonnaise
Mustard sauce
Smoked hummus
Sesame and soy vinaigrette
Genovese pesto