

## GROUP MENU

### OPTION 1

#### APPETISERS

Vegetable chips

"Finger-licking" pickles and marinated olives

#### TO SHARE AT THE TABLE

Russian salad with tuna, sardines and black bread crisp

Smoked salmon and avocado tartare brioche

Iberian ham croquettes

Parellada rice tasting

Coca bread with tomato

#### TO FINISH

Roast monkfish with potato and leek cream, tender garlic and purple potato

#### AND FOR DESSERT

Homemade cheesecake with red berry chutney

#### DRINKS

(2 drinks per person or 1 bottle of wine per 4 guests)

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 can cause food intolerances or allergies. Please ask our team.

## GROUP MENU

### OPTION 2

#### APPETISERS

The Embarcadero Gilda  
Vegetable chips

#### TO SHARE AT THE TABLE

Crispy aubergine  
Pulled pork brioche with pickles  
Aged beef chop croquettes  
Castelldefels rice tasting  
Coca bread with tomato

#### TO FINISH

Slow-cooked beef with roasted pumpkin purée and green asparagus

#### AND FOR DESSERT

Chocolate coulant

#### DRINKS

(2 drinks per person or 1 bottle of wine per 4 guests)

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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## GROUP MENU

### OPTION 3

#### APPETISERS

Vegetable chips  
"Finger-licking" pickles and marinated olives

#### TO SHARE AT THE TABLE

Our patatas bravas  
Beef tartare brioche with wholegrain mustard mayonnaise  
Baby squid in its own ink croquettes  
Cuttlefish and monkfish fideuà tasting  
Coca bread with tomato

#### TO FINISH

Oven-baked sea bass with potato, onion and tomato

#### AND FOR DESSERT

Thin apple tart with vanilla ice cream

#### DRINKS

(2 drinks per person or 1 bottle of wine per 4 guests)  
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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## GROUP MENU

### OPTION 4

#### APPETISERS

The Embarcadero Gilda

Vegetable chips

"Finger-licking" pickles and marinated olives

#### TO SHARE AT THE TABLE

Huelva white prawn tartare with horseradish Traditional Spanish cold tomato soup

Russian salad with black bread crisp, tuna and sardines

Iberian ham croquettes

Embarcadero patatas bravas

Crispy prawns with romesco sauce

Coca bread with tomato

#### TO FINISH

Chargrilled turbot with baker-style potatoes and Donostia-style sofrito

#### AND FOR DESSERT

Banoffee soufflé with cinnamon crumble

#### DRINKS

(2 drinks per person or 1 bottle of wine per 4 guests)

Water / soft drinks / beer / coffee / infusions

Perelada Blue Festival (D.O. Cava)

Magnetic blanc (D.O. Catalunya)

Magnetic tinto (D.O. Catalunya)

**50,00€ + 10% VAT**

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## GROUP MENU

### OPTION 5

#### APPETISERS

The Embarcadero Gilda

Vegetable chips

"Finger-licking" pickles and marinated olives

#### TO SHARE AT THE TABLE

Beef tartare in brioche with mustard and egg yolk

Mussels steamed with bay leaf and orange

Beef chop croquettes

Fried squid strips with black garlic mayonnaise

Crispy aubergine with Idiazábal cheese foam and cane honey

Coca bread with tomato

#### TO FINISH

Chargrilled beef tenderloin with baker-style potatoes and Café de Paris sauce

#### AND FOR DESSERT

White chocolate, yoghurt mousse and strawberry

#### DRINKS

(2 drinks per person or 1 bottle of wine per 4 guests)

Water / soft drinks / beer / coffee / infusions

Perelada Blue Festival (D.O. Cava)

Magnetic blanc (D.O. Catalunya)

Magnetic tinto (D.O. Catalunya)

**59,09€ + 10% VAT**

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