

## CHRISTMAS MENU

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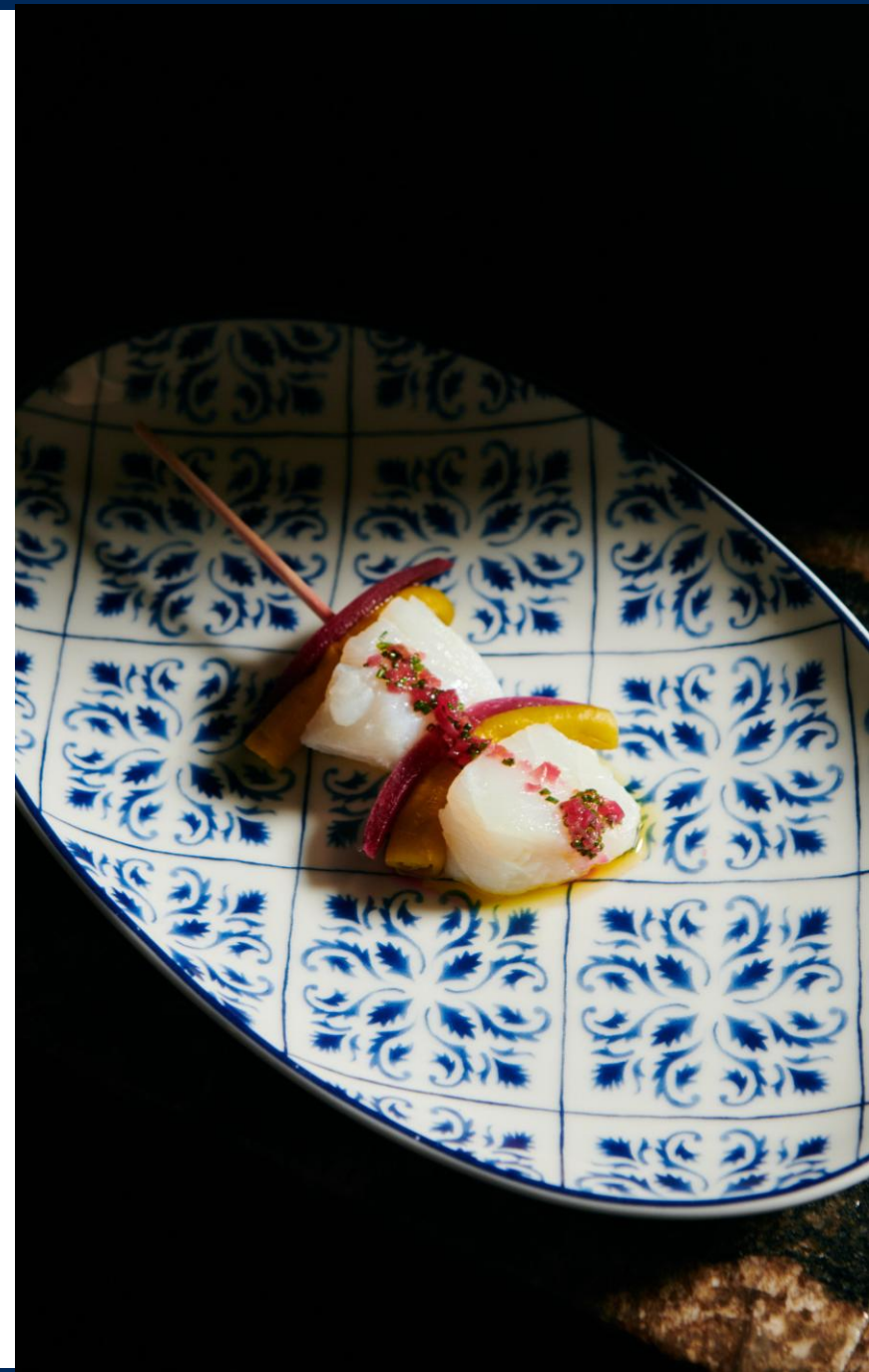
# OPTIONAL APPETIZER

Appetizer .....14 € / person

Glass of cava or vermouth  
Basque Gilda, the authentic  
Salmon, sun-dried tomato, and roe skewer  
Iberian ham croquettes



VAT included



# CHRISTMAS MENU

68 € / person

**Starter (choose between “To Share” and “Ravioli”)**

*To share :*

Iberian ham and crusty bread with fresh tomato

Anchovy “00” brioche and truffled cheese

Porcini mushroom croquettes



Santa Pau beans with lemon beurre blanc and cockles

Mediterranean shrimp with salt and lemon peel

or

Porcini mushroom ravioli with Perol sausage, poached egg, and black truffle sauce.



Gluten free



Vegetarian

**Main course to choose**

Hake with a creamy curry of root vegetables and pickled mussel vinaigrette

Or

Charcoal-grilled White veal loin, apple puree with ginger, peppers and whole-grain mustard.

**Desserts**

Double chocolate tartlet with lime peel

Coffee and infusions

Nougat and wafer rolls

VAT included





# CELLAR

**Cellar included**  
(1 bottle for every two people)

Afortunado (D.O. Rueda)

Entrelobos (D.O. Ribera del duero)

Anna de Codorniu blanc de noirs (D.O. Cava)

**Upper cellar (+5€/ person)**

**Wines , to choose one white, one red and one sparkling**

## WHITE

Groc d'anfora (D.O. Empordà)

Idoia (D.O. Catalunya)

A Vilerma Pariente (D.O. Ribeiro)

## RED

Cuvée Cair (D.O. Ribera del Duero)

Vermell (D.O. Empordà)

L'equilibrista (D.O. Catalunya)

## SPARKLING

Castellroig brut nature (D.O. Corpinnat)

Oriol Rossell Brut Nature (D.O. Cava)

\*Mineral wáter, beer and soft drinks included

VAT included



# TERMS OF SERVICE

- The same menu must be selected in advance for all diners, choosing one dish from each section (starter and main course).
- This service lasts 2 hours.
- Once the Service is completed, drinks will be billed separately.





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