

## TO CHOOSE FROM

Appetizer 1

+ € 5 / p

Glass of cava

Vegetable snacks

Authentic Basque "gilda" (chilli pepper, olive and anchovy appetiser)

Mini Iberian ham croquettes

Appetizer 2 + € 11 / p

Glass of cava or vermouth

Vegetable snacks

Shavings of Iberian ham and glass bread with tomato

Cream of pheasant with truffles

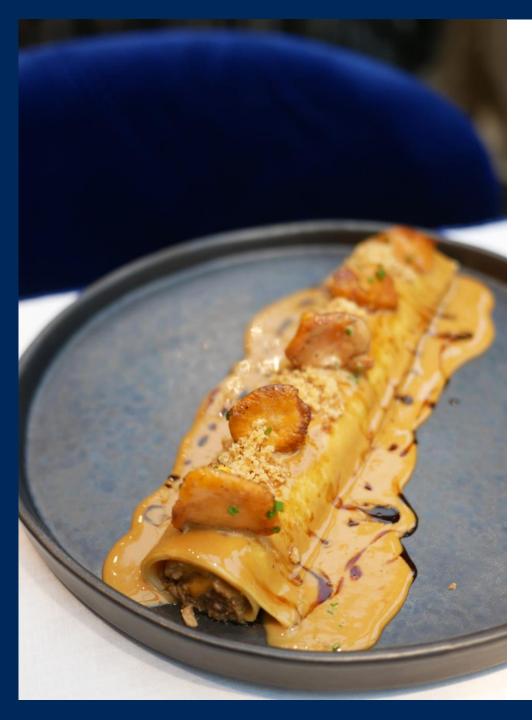
- Kalix caviar and red prawn tartar
- Mini mushroom croquettes











## CHRISTMAS

### Appetizers

Foie Royale with Palo Cortado sherry

Steak tartar brioche

#### Choice of starters

Escudella, galets and carn d'olla soup

or

Cannelloni stuffed with Catalan Christmas roast, mushrooms and béchamel sauce with truffles

#### Choice of main courses

Roasted fresh fish of the day with saffron potatoes, bouillabaisse broth and cuttlefish ribbons

or

Catalan-style free-range chicken stuffed with dried apricots, prunes and pine nuts in a mellow wine sauce



€65 restaurant €75 private room

## CHRISTMAS

#### Desserts

Mini chocolate Yule log \*

Nougat and wafer sticks

Coffees and herbal infusions

Mineral water, beers and soft drinks

### Cellar

(included)

So Blanc (D.O. Corpinnat) *Xarel·lo* 

So Negre (D.O. Corpinnat) *Ull de Llebre* 

Mosset Brut Nature (D.O. Corpinnat) Macabeo, xarel·lo, parellada

### Superior Cellar

+€3/p

Pazo das Bruixes (D.O. Rías Baixas) *Albariño* 

Las Pisadas (D.O.C. Rioja) *Tempranillo* 







# CONDITIONS

- Menu available on 25<sup>th</sup> December 2021.
- In advance, the same menu must be chosen for all guests and select one dish from each section (starter and main course).
- Once the service is finished, the drinks will be charged separately.
- Those prices are per person.
- VAT included.





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