

MENÚS  2021

MENU#1

1 Copita y unas chips caseras mientras todos llegan...

1os PLATOS PARA PICAR..

Bravas, 3 chiles

Deep fried hot potatoes

Wok de Verduras al dente

Vegetables wok

Alitas de Pollo con salsa BBQ casera

Chicken wings with home made bbq sauce

Fritura del mar con mayo de lima

Fried Shellfish & Seafood with citrus mayo

Pan de coca de cristal tostado con tomate

The Authentic Catalan Toasted bread with tomato

2os PLATOS,..

Filete de lubina a la plancha

Grilled sea bass with vegetables

Roastbeef de ternera con parmentier de patata

Roastbeef with parmentier

Secreto de Cerdo ibérico a la brasa con salsa de mostaza

Grilled Iberian acorn pork secret with mustard sauce

POSTRES,..

Coulant de chocolate con helado de dulce de leche

Chocolate coulant with italian ice cream caramel

Red wine Rioja Crianza Lagar de Aso

White wine Karamba, Penedès

Waters and coffees

Neules y turrone / xmass petit fours

Sparkling white wine "Cava" for the toast

30 €

PRECIO P/P (iva incl)

PRICE PER PERSON (TAX INCLUDED)

MENU#2

1 Copita y unas chips caseras mientras todos llegan...

1os PLATOS PARA PICAR..

Ensalada de hojas frescas con alcachofas fritas

Fresh leaves with seasonal mushrooms and vinagrette

Croquetas de ibérico

Home Made Breaded acorn ham Croquettes

Huevos Estrellados con jamón de bellota

Smashed fried egg and french fries with iberian acorn ham

Chipirones salteados con alubias de Sta Pau

Baby squid sautee with baby white beans from Sta Pau

Pan de coca de cristal tostado con tomate

The Authentic Catalan Toasted bread with tomato

2os PLATOS,..

Suprema de salmón con salsa tártara

Grilled salmon with tartara sauce

Entrecote de ternera a la parrilla

Grilled sirloin with french fries and green peppers

Magret de Pato con salsa de frutos rojos

Grilled duck magret with wild red fruits sauce

POSTRES,..

Tarta de lemmon pie

Lemmon Pie

Red wine Rioja Crianza Finca San Martín

White wine Fenomenal, Rueda

Waters and coffees

Neules y turrone / xmass petit fours

Sparkling white wine "Cava" for the toast

35 €

PRECIO P/P (iva incl)

PRICE PER PERSON (TAX INCLUDED)

MENU#3

1 Copita y unas chips caseras mientras todos llegan...

1os PLATOS PARA PICAR..

Chupachups de gambas con salsa de tamarindo

Deep fried tempura prawns skewer and tamarindo sauce

Wok de Yakisoba con verduras y pollo

Yakisoba with marinated chicken, vegetables and cashews

Ración de Jamón de Bellota "Juan Manuel"

Portion of Cured Iberian Acorn ham "Juan Manuel"

Carpaccio de Ventresca de atún estilo ceviche

Ceviche of red tuna belly

Panzotti de rabo de toro con aroma de trufa y salvia

Oaxtail ravioli with truffle aroma and salvia butter

Pan de coca de cristal tostado con tomate

The Authentic Catalan Toasted bread with tomato

2os PLATOS,..

Rape a la donostiarra

Baked monkfish "Basque style"

Solomillo de buey a la parrilla con foie y padrones

Grilled beef tenderloin with foie and green peppers

Rabo de toro al vino tinto con parmentiere de patata

Oaxtail cooked in a clay pot with parmentier

POSTRES,..

Finger japonés con yuzu

Japanese finger with macha and yuzu cake

Red wine Rioja Crianza Finca San Martín

White wine fenomenal, Rueda

Waters and coffees

Neules y turrone / xmass petit fours

Sparkling white wine "Cava" for the toast

40 €

PRECIO P/P (iva incl)

PRICE PER PERSON (TAX INCLUDED)