

MACABEO

Exotic chips

TO SHARE

Iberian ham with bread,
tomato and virgin oil

Tudela lettuce hearts with fillet of tuna,
"piquillo" peppers and cocktail sauce

Roast Chicken Croquettes

Fried prawns with toasted corn
and saffron "all i oli"

Grated potatoes with cheese and walnut sauce

Beef Mini-Burgers with confit onion
and cheddar

MAIN

TO CHOOSE

Grilled dorada with its "donostiarra" [oil & garlic]

Roasted "Picantón" chicken
with potatoes and rustit juice

Rice with rib

DESSERT

TO CHOOSE

Chocolate and toffee mousse

Cheese Cake with red fruit jam

CELLAR

El gall de la Clamor - Raimat - D.O. Costes del Segre
L'abella de la Clamor - Raimat - D.O. Costes del Segre
Soft drinks & beer

55€

PARELLADA

"Maresme Appetizer":
Chips, "Alella Sauce" and olives

TO SHARE

Iberian ham with bread,
tomato and virgin oil

Traditional humus with "La Vera" paprika
and crispy tortillas

Iberian ham croquettes

Fried prawns with toasted corn
and saffron "all i oli"

Grated potatoes with cheese and walnut sauce

Beef Mini-Burgers with confit onion
and cheddar

Chicken satays with peanut sauce
and tamarind

MAIN

TO CHOOSE

Trunk of Hake Donostiarra style [oil & garlic]

Lamb shank with baked potatoes

DESSERT

TO CHOOSE

Consistencies of Chocolate

"Coca de Llavaneras"

BODEGA

Tina Nou - PansaBlanca, Raventós d'Alella
Santes - D.O Montsant
Soft drinks & beer

70€

XAREL·LO

TO SNACK

"Maresme Appetizer": Chips,
"Alella Sauce" and olives

Iberian ham with bread,
tomato and virgin oil

Skewer of piparras,
olives and anchovies

Mini-Cones of guacamole
and herring roe

Traditional humus with "La Vera" paprika
and crispy tortillas

TO SHARE

Iberian ham croquettes

Grated potatoes with cheese and walnut sauce

Beef Mini-Burgers with confit onion
and cheddar

Roasted chicken baos' with "all i oli"

SWEET MOMENT

Sweet table

CELLAR

El gall de la Clamor - Raimat - D.O. Costes del Segre
L'abella de la Clamor - Raimat - D.O. Costes del Segre
Cava Parxet Brut Reserva Ecológico

59€

CHARDONNAY

TO SNACK

"Maresme Appetizer": Chips,
"Alella Sauce" and olives

Iberian ham with bread,
tomato and virgin oil

Table of Catalan cheese

Skewer of piparras,
olives and anchovies

Mini-Cones of guacamole
and herring roe

Traditional humus with "La Vera" paprika
and crispy tortillas

TO SHARE

Iberian ham croquettes

Cod fritters with romesco sauce

Grated potatoes with cheese and walnut sauce

Beef Mini-Burgers with confit onion
and cheddar

Roasted chicken baos' with "all i oli"

SWEET MOMENT

Sweet table

CELLAR

Tina Nou - PansaBlanca, Raventós d'Alella
Santes - D.O Montsant
Cava Parxet Brut Reserva Ecológico
Soft drinks & beer

95€

GARNACHA

Exotic chips

TO SHARE

Iberian ham with bread,
tomato and virgin oil

Baos with marinated salmon
and soy mayonnaise

Cod fritters with romesco sauce

Roasted chicken croquettes

Fideua

TO START

Duck and Foie Cannelloni
with parmesan crumble

MAIN

TO CHOOSE

Cod snout Donostiarra style

Beef Tenderloin at "Café Paris"

Lamb shank Riojana style

DESSERT

Sweet table

CELLAR

Tina Nou - PansaBlanca, Raventós d'Alcella

Santes - D.O Montsant

Cava Parxet Brut Reserva Ecológico

Soft drinks

80€

PANSA BLANCA

"Maresme Appetizer":
Chips, "Alella Sauce" and olives

TO SHARE

Iberian ham with bread,
tomato and virgin oil

Baos with marinated salmon
and soy mayonnaise

Fried prawns with toasted corn
and saffron "all i oli"

Cod fritters with romesco sauce

Roasted chicken croquettes

Fideua

TO START

Carpaccio de Gambas, mango, aguacate,
piñones y vinagreta ahumada

MAIN

TO CHOOSE

Cod with ratatouille and garlic mousseline

Donostiarra style turbot

Beef Tenderloin at "Café Paris"

Lamb shank Riojana style

POSTRE

Sweet table

BODEGA

Tina Nou - PansaBlanca, Raventós d'Alella
Santes - D.O Montsant
Cava Parxet Brut Reserva Ecológico
Refrescos y cerveza

120€