# MINI GROUPS MENUS MAXIMUM 16 PEOPLE



# MENUI

#### Starters to Share

Iberian Ham with Flatbread and Tomato Fresh Foie Shavings with Olive Oil and Maldon Salt Papaya Bouquet with Mozzarella and Mango Vinaigrette Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Rice with Seasonal Vegetables Homemade Seafood Canneloni with Shrimp Sauce Traditional Catalan-style Chicken

#### Deserts

Selection of Fruit Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

## Cellar

Mineral Water White Wine Montemar D.O. Terra Alta Red Wine Montemar D.O. Terra Alta Coffee and Infusions

Price: 39,00€ (VAT incl.)



# MENUI

#### **Starters to Share**

Iberian Ham with Flatbread and Tomato Fresh Foie Shavings with Olive Oil and Maldon Salt Teaspoon of Glazed Cod on a Bed of Mashed Potato Papaya Bouquet with Mozzarella and Mango Vinaigrette

Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Perol Sausage Rice with Seasonal Mushrooms Seabream with Spring Garlic and Sautéed Potato Slices

Iberian Pork Fillet with a Honey and Rosemary Reduction and Yuca Crisps

#### Deserts

White Chocolate Coulant with Biscuit Crumble Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

## Cellar

Mineral Water White Wine Montemar D.O. Terra Alta Red Wine Montemar D.O. Terra Alta Coffee and Infusions

Price: 43,00€ (VAT incl.)

# MENU III

#### Starters to Share

Iberian Ham with Flatbread and Tomato Fresh Foie Shavings with Olive Oil and Maldon Salt Grilled Prawn Timbal with Sprouts Can Ametller-style Bravas Potatoes with Sobrasada and Quail Eggs Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Seafood Rice Baked Fillet of Sea Bass with Saffron Sauce and Crispy Leek Veal Fillet with Mashed Celeriac and Port Sauce

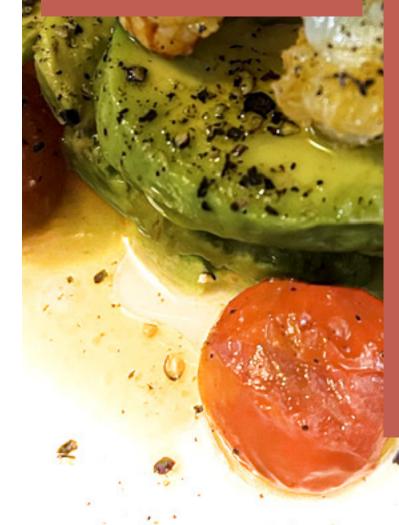
#### Deserts

White Chocolate Coulant with Biscuit Crumble Coconut Ice-cream Tulip with Oreo Crumble

### Cellar

Mineral Water White Wine Montemar D.O. Terra Alta Red Wine Montemar D.O. Terra Alta Coffee and Infusions

Price: 49,00€ (VAT incl.)





# VEGAN MENU

#### Starters to Share

Crunchy Fruits and Vegetables Guacamole with Nachos Beetroot Hummus with Carrot and Celery Dips Confit Leek with the Aroma of Rosemary Coca de Recapate with Pepper, Onion and Mushrooms Mini Chickpea Burger

#### Main Dish

Seasonal ECO Vegetables Rice Pasta with Dry Tomato and Seasonal Mushrooms Escalivada Timbale with Kalamata Olives and Basil Oil

#### Deserts

Assortment of Seasonal Fruits Caipirinha with Cahaça Foam and Coconut Milk \*Caramelized Figs with Pedro Ximenez / Osmoticed Watermelon with Sangria

#### Cellar

According to the Chosen Menu for the Group

\*Seasonal

Price according to chosen menu for the group

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# CHILD MENU

#### First Course

Meat Cannelloni Cuban Rice (Fried Egg and Tomato Sauce) Mini Piccolinis with Sweet Ham and Cheese

## Main Dish

Beef Burger with Potatoes Hake Milanese with Potatoes Battered Chicken with Potatoes

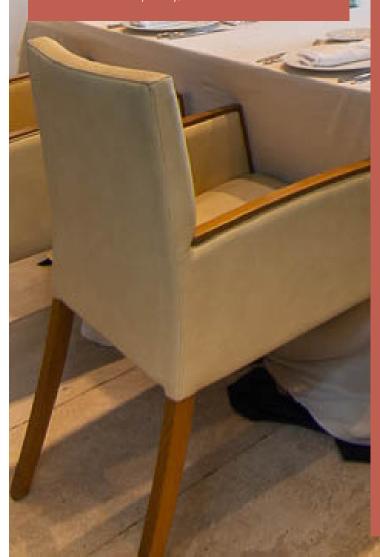
#### Deserts

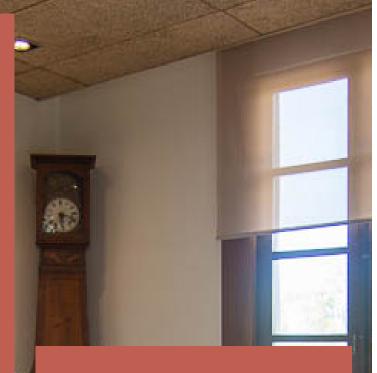
Vanilla and Chocolate Ice Cream Traditional Catalan Cream Chocolate Cake

#### Cellar

Mineral Water Soft Drink or Juice

\*Combined Dish Option 17,00€





# INCLUDED SERVICES

## NOT INCLUDED SERVICES

Private room

Floral decoration

Supplement of 5,00€ (VAT incl.) per person

# **OPTIONS**

## CAKE

The dessert on the menu can be changed for a Celebration Cake (*Suppl.* €3.50 per person) or a Celebration Cake can be added to the menu (*Suppl.* €6.50 per person).

Celebration cake to choose:

Sacher cake (Chocolate and Jam) Massini (Cream, truffle and crême brûlée) Chocolate Trio (Black, milk and white) Black Forest (Cream and chocolate) Mousse cake (4 Cheeses) Sara (Butter and almonds) Cream and fruit millefeuille (Suppl. €2 per person)

## SOFT DRINKS AND BEER

Price per person: €5.00 Including VAT

# GENERAL CONDITIONS

The prices include 10% VAT.

**The booking will be confirmed once a deposit has been made** of €100 for groups of up to 8 people, or €150 for groups of more than 8 people.

The remaining amount of the event must be paid no later than 48 hours before the event.

The number of guests can only vary by 15% from the initial number when the contract is signed. If the number varies by more than this, 50% of the price of the selected menu will be charged for each guest who does not attend.

In the event of cancellation, the amounts paid shall not be refunded. If the event is postponed, the deposit shall not be returned nor can it be used for the new date.

**The definitive number of guests must be confirmed one week in advance of the event.** The invoice will be based on the number of guests confirmed 7 days before the event.

Payment methods: Cash (for amounts less than €1,000), bank transfer or credit card.

The opening hours are: midday from 1pm to 6pm (latest finishing time), and evenings from 8pm to 1am (latest finishing time). The start and finish time can be modified on request, agreeing this modification with the restaurant and applying a supplementary fee of €180 per hour.

In the event of bad weather, the outdoor appetiser service (supplement of €5 per person), will be held in the same room as the event.

The company reserves the right to change the location of the event due to force majeure, or in the event of changes in the number of guests.

The company has a civil liability insurance that covers all the facilities, except the car park.

To contract the event at our restaurant these conditions must be accepted.



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