

GROUP MENU FOR CHRISTMAS

MENÚ 38€

(VAT not included, beverage included)

START AND SHARE

Forest mushrooms bag, stracciatella di burrata

Beethrooth salad, avocado and orange vinaigrette

Pizzeta with wood oven tomatoes and burrata

MAIN COURSE

(To Chose)

Grilled salmon with roasted vegetables yogurt and mint

Pappardelle with wild boar ragout, parmesan and fried sage

Long cooking lamb with celeriac puree and pearl lentils

Sweet potato gnocchi, burrata and spinach

DESSERT TO CHOOSE

Seasonal fruit

o

Cake of the day our dessert cart

WINE CELLAR

1 Bottle of wine for 4 people

Menganito D.O Rueda

Entrelobos D.O Ribera del Duero

Water

Coffee or Tea



MENÚ 45€

(VAT not included, beverage included)

APPETIZER

Almonds with chili and fennel seed,

Fried chickpeas

START AND SHARE

Forest mushrooms bag, stracciatella di burrata

Crispy squid, feta, lime aioli

Beef Carpaccio, celeriac raifort

Beethrooth salad, avocado and orange vinaigrette

MAIN COURSE

(To Chose)

Hake in papillote with seasonal vegetables

Pappardelle with wild boar ragout, parmesan and fried sage

Long cooking lamb with celeriac puree

Gnudi, naked ravioli ricotta, cherry tomatoes and parmesan

DESSERT TO CHOOSE

Seasonal fruit

o

Cake of the day our dessert cart

WINE CELLAR

1 Bottle of wine for 4 people

Menganito D.O Rueda

Entrelobos D.O Ribera del Duero

Water

Coffee or Tea



En toto trabajamos solo productos de temporada por lo que los platos pueden variar según las diferentes estaciones

MENÚ 55€

(VAT not included, beverage included)

APPETIZER

Almonds with chili and fennel seed,
Fried chickpeas,
Hot olives with orange and thyme

START AND SHARE

Ceviche of sea bass with squid and chili

Crispy squid, feta, lime aioli

Steak tartare, parmigiano, truffle

Bruschetta Grilled halloumi with prosciutto and kumquat chutney

MAIN COURSE

(To Choose)

Hake in papillote with seasonal vegetables

Fillet with port reduction, gorgonzola cheese, spinach and broccoli

Risotto di frutti di mare with gremolata

Gnudi, naked ravioli ricotta, cherry tomatoes and parmesan

DESSERT TO CHOOSE

Seasonal fruit

o

Cake of the day our dessert cart

WINE CELLAR

1 Bottle of wine for 3 people

Menganito D.O Rueda

Entrelobos D.O Ribera del Duero

Water

Coffee or Tea



CHRISTMAS SPECIAL MENU
Days 24 Dinner, 25 y 26 Lunch - from December 2016
These days also the letter is available

MENU 65€

(VAT not included, beverage not included)

Glass of cava Imperial Gramona
Accompanied with almonds with fennel and chili



Bag of peas teardrop of maresme with touch of black sausage ecological



White asparagus with poche egg and black truffle

or

Bull tailed cannelloni with bechamel and truffle



Long cooking lamb with celeriac and spinach

or

Pages chicken with nuts



Red grapefruit sorbet

or

Panettone with mascarpone cream and strawberries

or

Surprise dessert



NEW YEARS EVE

2016 – 2017

MENU 140€

(VAT not included, beverage included)

Aperitif:

Cocktail Kir Royal Raspberry

Accompanied by

Almonds with fennel and chili, Fried chickpeas, Hot olives with orange and thyme

Three traveling oysters

Avocado cannelloni with crab

Cream of peas with octopus from the Barcelona market

Gnocchi of sweet potato with spinach and straciatelle of burrata

Seafood risotto with gremolata

Mandarin sorbet

Long cooked lamb with pumpkin puree caviar lentils

Hot panettone with mascarpone cream and strawberries

*Turron and neulas * Coffee and tea*

WINE CELLAR

Rosé Zutanita – Grenache cinsault

White Wine Afortunado D.O Rueda

Red Wine Pago de los Capellanes Joven DO Ribera del Duero

Cava Gramona Brut Imperial

Includes open from Wine cellar

Includes party and lucky grapes

From 9pm

Party enlivened with DJ

