

## **GROUP MENU 1**

### **STARTERS**

(To Share)

Folgueroles coca bread with tomato
Cured ham croquettes
Fried potato wedges with spicy sauce
Tomato salad, tuna belly, green tomato pickled &
kalamata olives
Russian potato salad with tuna belly in olive oil Fried "Padrón"
peppers

**SECOND** 

(To Choose)

Spiced veal with tzatziki & potato air bag Fried cod with "sobrasada", honey & hazelnut sand

### DESSERT

*(To Choose)*Cheesecake
Catalan crème brûlée

### CELLER

Malpastor (DO. Rioja)\*
Verdeo (DO. Verdejo)\*
Mineral water and coffee\*
\*(1 Bottle of wine for every 3 people)

## 45€ VAT included

For groups min. 8 people



### **GROUP MENU 2**

# **STARTERS**

(To Share)

Folgueroles coca bread with tomato
Iberiam Ham platter
Fried "padrón" peppers
Steamed mussels
Fried squids with prawns
Tomato salad, tuna belly, green tomato pickled & kalamata olives

### SECOND (To Choose)

Acorn-fed 100% ibérico Presa (shoulder cut) tataki with homemade bitter orange jam Baked salmon with citrus and ginger sauce & steamed broccoli

#### DESSERT (To Choose)

Brownie and coconut ice cream
Briochelle with vanilla ice cream & whipped cream with caramel

### **CELLER**

Malpastor (DO. Rioja)\*
Verdeo (DO. Verdejo)\*
Mineral water and coffee\*
\*(1 Bottle of wine for every 3 people)

## 55€ VAT included

For groups min. 8 people