BODEGA & CANALLA
SARRIÀ — 2011

GROUPS MENU

The chosen menu is full table - Deadline for confirmation of the chosen menu: 1 week before your reservation - For the confirmation of your reservation a prepayment of 50% of the value of your banquet is required (through STRIPE) - Cancellation of your banquet: 72h before the date of your banquet, after 72h your prepayment will not be refundable - Communication of your cancellation only via email: reservas@gruposantelmo.com

MENU TO SHARE 34€

PAN CON TOMATE

CHICKEN CROQUETTES

FRIED AUBERGINES WITH CANE HONEY AND LEMON

BRAVAS POTATOES WHITH ALLIOLI

TOMATOES SALAD WITH TUNA

IBERIAN PORK CUTLET WITH POACHED EGG AND TRUFFLE SAUCE

DESSERT

ASSORTED SELECTION

DRINKS

1 BEER OF SOFT DRINK, WATER OR SPARKLING WATER
COFFEE/INFUSION

MENU COCKTAIL 36€

PAN CON TOMATE

IBERIC HAM

CHICKEN CROQUETTES

FRIED AUBERGINES WITH CANE HONEY AND LEMON

CHICKEN FINGERS WITH SWEET CHILLI

MINI TRUFFLED BURGER

ANDALUSIAN-STYLE CALAMARI CONE

DESSERT

ASSORTED SELECTION

DRINKS

1 BEER OF SOFT DRINK, WATER OR SPARKLING WATER
COFFEE/INFUSION

MENU TO CHOOSE 42€

TO SHARE

PAN CON TOMATE

IBERIC HAM

CHICKEN CROQUETTES

FRIED AUBERGINES WITH CANE HONEY AND LEMON

BURRATA WITH PESTO, TOMATO AND ARUGULA

MAIN TO CHOOSE

GRILLED CALAMARY ESCALIVADA AND CONFITED ONION

IBERIAN SECRET WITH ESCALIVADA AND POTATOES

DESSERT

ASSORTED SELECTION

DRINKS

1 BEER OF SOFT DRINK, WATER OR SPARKLING WATER
COFFEE/INFUSION

WINE CELLAR

1 botlle per 3 pax

OPTION 6€

Petit Clot Del Oms Negre: D.O Penedes, Cabernet Sauvignon, Merlot

Petit Clot del Oms Blanc: Macabeo, Xarel.lo

OPTION 9€

Petit Caus: D.O Penedés, Chardonnay, chenin blanc, macabeo, xarel.lo

Protos Roble 2022: D.O Ribera del Duero 100% tinta del país