

MENU TO SHARE 34€

BREAD WITH TOMATO
 CHICKEN CROQUETTES
 FRIED AUBERGINES WITH
 CANE HONEY AND LEMON
 BRAVAS POTATOES WITH 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

WINE CELLAR 1 bottle per 3 pax

OPTION 6€

Petit Clot Del Oms Negre
 D.O Penedès - Cabernet Sauvignon, Merlot
Petit Clot del Oms Blanc
 Macabeu, Xarel.lo

MENU COCKTAIL 36€

(Standing service, minimum 20 guests)

BREAD WITH TOMATO
 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

OPTION 9€

Petit Caus
 D.O Penedès - Chardonnay, Chenin blanc, Macabeu, Xarel.lo
Protos Roble 2022
 D.O Ribera del Duero - 100% tinta del país

MENU TO CHOOSE 42€

TO SHARE

BREAD WITH TOMATO
 IBERIAN HAM
 CHICKEN CROQUETTES
 FRIED AUBERGINES WITH
 CANE HONEY AND LEMON
 BURRATA WITH PESTO,
 TOMATO AND ARUGULA

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