

GROUP MENUS

(minimum 10 people)

BISTRÓ MATÓ

Bistró – 39€

TO SHARE

Fried baby squiz Andalusian style
Roasted chicken croquette
Fresh tomato salad with tuna belly
Esqueixada, catalan style cod salad
Beef chunks
Creamy rice with sausage
and mushrooms
Coca de vidre, bread with tomato

DESSERTS

Creamy chocolate cake
Idiazábal cheesecake
Pineapple rum sauce

Cocktail – 44€

TO SHARE

Roasted chicken croquette
Cod fritter
Salmorejo shot
El Xillu anchovies with Iberian chin
Steak tartare with organic meat
from La Cerdanya
Choose between:
Creamy rice with meat or fish

Choose between:
Fried hake “a la andaluza”
or diced beef fillet

DESSERTS

Creamy chocolate cake
Idiazábal cheesecake
Pineapple rum sauce

Bistró Mató – 51€

TO SHARE

Roasted chicken croquette
Km 0 tomatoes with tuna belly
Esqueixada, catalan style cod salad
Jamón ibérico bellota Joselito (Premium)
Grilled mussels
Coca de vidre, bread with tomato

MAIN DISHES *(choose between)*

Fresh fish of the day with its side dish
Beef fillet with parmentier truffle
and its demiglace

DESSERTS

Creamy chocolate cake
Idiazábal cheesecake
Pineapple rum sauce

Drinks

WINE Menganito (D.O. Verdejo) and Viña Salceda Crianza (D.O. La Rioja)
(1/2 bottle of wine per person or 2 soft drinks/beer)

WATER AND COFFEE

The final number of persons will be confirmed 48 hours in advance – The ticket must be paid at the end of the banquet/event – Price per diner, VAT included, terrace service supplement 10%

