

# Special menus for BANQUETS

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BANQUET MENU 1

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## STARTERS

Sweet potato and artichoke with vegetables and honey

o

Porcini cream of boletus with Iberian biscuit and Delta razor clams

## MAIN COURSES

Grilled Bonito with fennel vegetables in pickled sauce

Duck meatballs with pears and hazelnut praliné

## DESSERTS

Catalan stule custard foam

o

Spice pumpkin custard

Bread, water, coffee (Nespresso) and Petit fours

## CELLAR

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*White:*

Can Feixes Blanc Selecció (Parellada, Macabeo,  
Chadonnay, Malvasía) DO Penedès

*Red:*

Xanum Vinae (Tempranillo) DOC Rioja

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*White:*

Menade (Verdejo) DO Rueda

*Red:*

Scala Dei (Garnacha) DO Priorat

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*43 euros per person*

*(VAT not included)*

*45 euros per person*

*(VAT not included)*

# Special menus for BANQUETS

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BANQUET MENU 2

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## STARTERS

Pasta broth, beef stew ravioli and chick peas

o

Curly kale & potato mash with pork jowl and caviar

## MAIN COURSES

Hake “a la donostiarra” with baked potatoes and garlic shoots

o

Cannelloni of succulent beef with cream of morels

## DESSERTS

Apple spiral with caramel and cinnamon

o

Spice pumpkin custard

Bread, water, coffee (Nespresso) and Petit fours

## CELLAR

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*White:*

Can Feixes Blanc Selecció (Parellada, Macabeo,  
Chadonnay, Malvasía) DO Penedès

*Red:*

Xanum Vinae (Tempranillo) DOC Rioja

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*White:*

Menade (Verdejo) DO Rueda

*Red:*

Scala Dei (Garnacha) DO Priorat

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*47 euros per person*

*(VAT not included)*

*49 euros per person*

*(VAT not included)*

# Special menus for BANQUETS

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## BANQUET MENU 3

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### STARTERS

Slice of potato salad with an olive oil pearl  
Creamy roast croquettes  
Cod fritters with honey and quince “all i oli” (catalan sauce)  
Iberian ham with tomato-rubbed bread  
Guacamole cornets  
Creamy burrata served with grilled kitchen garden vegetables and bean sprouts

### MAIN COURSES

Fish stew with monkfish and red mullet  
o  
Prat chicken stuffed with nuts a la catalana

### DESSERTS

Apple spiral with caramel and cinnamon  
o  
Cheesecake with figs

Bread, water, coffee (Nespresso) and Petit fours

### CELLAR

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*White:*  
Can Feixes Blanc Selecció (Parellada, Macabeo,  
Chadonnay, Malvasía) DO Penedès

*Red:*  
Xanum Vinae (Tempranillo) DOC Rioja

*Cava*  
Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*White:*  
Do Ferreiro (Albariño) DO Rías Baixas

*Red:*  
Pétalos del Bierzo (Alicante Bouschet)  
DO Bierzo

*Cava*  
Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*53 euros per person  
(VAT not included)*

*56 euros per person  
(VAT not included)*

# Special menus for BANQUETS

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BANQUET MENU 4

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## STARTERS

Green bean salad, Iberian ham carpaccio and crayfish

o

Truffled potato gratin with quail egg yolks

## MAIN COURSES

Cod confit, Maresme green peas and black butifarra sausage

o

Venison loin, hummus and couscous with dates and almonds

## DESSERTS

Mel i mató cheese with hazelnut sponge

o

Cheesecake with figs

Bread, water, coffee (Nespresso) and Petit fours

## CELLAR

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*White:*

Can Feixes Blanc Selecció (Parellada, Macabeo,  
Chadonnay, Malvasía) DO Penedès

*Red:*

Xanum Vinae (Tempranillo) DOC Rioja

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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*White:*

Do Ferreiro (Albariño) DO Rías Baixas

*Red:*

Pétalos del Bierzo (Alicante Bouschet)  
DO Bierzo

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

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58 euros per person  
(VAT not included)

63 euros per person  
(VAT not included)

# Special menus for BANQUETS

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## CELEBRATION MENU 1

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### APPETIZERS

6 cold appetizers

6 hot appetizers

### STARTERS

Truffled potato gratin with quail egg yolks

o

Organic tabouleh with lobster and crustaceans cream

### MAIN COURSES

Fich stew with monkfish and red mullet

o

Sirloin beef with Parmentier potatoes and foie gras

### DESSERTS

Mel i mató cheese with hazelnut sponge

o

Warm chocolate coulant with cacao filling

Bread, water, coffee (Nespresso) and Petit fours

### CELLAR

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*White:*

Menade (Verdejo) DO Rueda

*Red:*

Scala Dei (Garnacha) DO Priorat

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel·lo y  
Parellada) DO Penedès

*Cocktail*

by Manel Vehi

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*Without Appetizers*

*69 euros per person*

*(VAT not included)*

*With Appetizers*

*116 euros per person*

*(VAT not included)*

# Special menus for BANQUETS

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CELEBRATION MENU 2

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APPETIZERS

6 cold appetizers  
6 hot appetizers

STARTERS

Tartare cornet  
Porcini cream of boletus with Iberian biscuit and Delta razor clams  
Curly kale & potato mash with pork jowl and caviar

MAIN COURSES

Hake “a la donostiarra” with baked potatoes and garlic shoots  
Duck meatballs with pears and hazelnut praliné

DESSERTS

Selection of Catalan cheeses  
Mel i mató cheese with hazelnut sponge

Bread, water, coffee (Nespresso) and Petit fours

CELLAR

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*White:*

Do Ferreiro (Albariño) DO Rías Baixas

*Red:*

Pétalos del Bierzo (Alicante Bouschet)  
DO Bierzo

*Cava*

Juve y Camps Cinta Púrpura (Macabeo, Xarel-lo y  
Parellada) DO Penedès

*Cocktail*

by Manel Vehi

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*Without Appetizers*  
*72 euros per person*  
*(VAT not included)*

*With Appetizers*  
*126 euros per person*  
*(VAT not included)*

## GENERAL CONDITIONS

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Menus not available from December the 1st to January 31st. For those dates, please check our special Christmas menus.

For groups under 20 people the renting of space is not included in the price. Please ask for our rates.

The number of people reserved notification and the confirmation of the chosen menu and dishes must be given 7 days prior to the event.

All dishes are subject to change for seasonal products.

Please do not hesitate to contact group events for information regarding: DJ, live music, audiovisuals or other decoration.