



Menu Christmas

FOR GROUPS



Terms and **CONDITIONS:**

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- Prices include VAT.
 - Reservation for 8 or more people are considered group bookings.
 - At the end of the event, guests confirmed 48h in advance will be charged. A reservation is considered confirmed upon receipt of a 30% deposit of the total event cost.
 - We have private dining rooms available. Please inquire about availability.
 - Main courses must be selected at least 72h before the event to ensure proper service organisation.
 - If anyone in the group has food allergies, please notify us well in advance.
 - Menus include 1 bottle of wine for every 3 guests. If this allowed is exceeded, the group organizer will be informed and an agreement will be reached on how proceed. If a guest does not drink wine, the allowance is 2 soft drinks or beer instead.
 - Anything not specifically listed on the menus is not included, unless otherwise agreed with the event organizer.
 - Payment for the tables must be made as a single bill, separate bills will not be provided.
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Menu PAULA



Starters to share

Ensaladilla rusa with fried egg and spicy oil
Fried cod balls with pil pil sauce
Patatas bravas
Steamed mussels
Toasted bread with tomato



Main course to choose

Black noodles paella with prawns
Grilled sea bream with garlic oil
Soft pork cheek in gravy

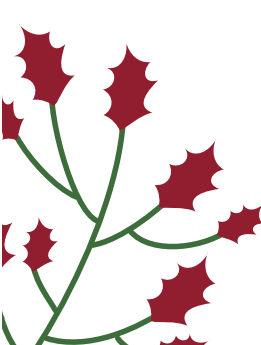
Dessert

Lemon sorbet with red fruits
Dulce de leche flan with cream



Drinks included

Xaloc red and white wine (DO Terra Alta)
Mineral water
Coffee or infusion



47€





Menu DAVID



Starters to share

Patatas bravas

Fried squid rings with kimchi mayonnaise

Smoked pork loin with toasts (chicharrones de Cádiz)

Fisherman sauce mussels

Toasted bread with tomato



Main course to choose

Fisherman paella without shells

Noodles paella with crayfish and alioli

Fresh grilled calamars with fries

Veal stew with potatoes (fricandó)



Dessert

Lemon pie

Mille-feuille with pasty cream and seasonal fruits



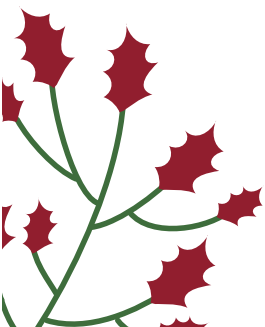
Drinks included

Xaloc red and white wine (DO Terra Alta)

Mineral water

Coffee or infusion

50€





Menu ALBA



Starters to share

Tomato salad with tuna and tapenade

Fried baby squids

Fried cod balls with pil pil sauce

Steamed mussels

Toasted bread with tomato



Main course to choose

Fisherman paella with shells and queen scallops

Roastbeef and mushrooms paella

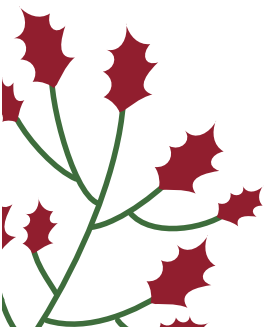
Iberian pork loin with pepper sauce and potatoes

Baked sea bass with vegetables

Dessert

Homemade tiramisú

Mille-feuille with pasty cream and seasonal fruits



Drinks included

Xaloc red and white wine (DO Terra Alta)

Mineral water

Coffee or infusion

56€





Menu LAIA



Starters to share

Salad with smoked cod and mustard and honey vinaigrette

Fried squid rings with kimchi mayonnaise

Patatas bravas

Ensaladilla rusa with fried egg and spicy oil

Toasted bread with tomato



Main course to choose

Fisherman paella

Cod paella with vegetables

Grilled beef tenderloin with fries

Turbot stew with potatoes



Dessert

Tres leches cake with meringue

Raspberry sorbet

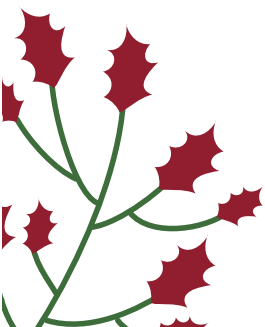


Drinks included

Xaloc red and white wine (DO Terra Alta)

Mineral water

Coffee or infusion



60€





Menu

ARIADNA



Starters to share

Iberian ham
Tomato salad with tuna and tapenade
Bomba de la Barceloneta
Fried squid rings with kimchi mayonnaise
Sautéed baby clams with garlic and parsley

Toasted bread with tomato



Main course to choose

Paella mixta (fish and meat mix)
Black rice with prawns and clams
Grilled beef sirloin with pepper sauce and fries
Monkfish stew with potatoes

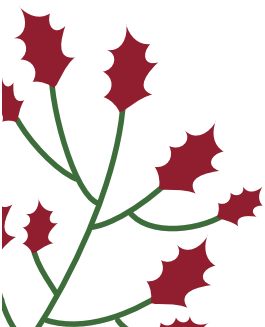


Dessert

Chocolate soufflé with vanilla ice cream
Lemon pie

Drinks included

Xaloc red and white wine (DO Terra Alta)
Mineral water
Coffee or infusion



66€

