

MENUS for

GROUPS/BANQUETS

2016

To confirm your Selected Menu, please choose one Starter, Main and Dessert from the provided options to confirm the final Menu
Tasting Sessions include a tasting of each dish of the selected Menu in order to confirm the final selection.

MENÚ GRUPO "1"

STARTER

Salad with Valencian orange, avocado and smoked cheese

MAIN COURSE

"Fricandó" of veal with Parmentier of sweet potato

DESSERT

Lemon Sorbet with Mint

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas

39.-€ /PAX+VAT (10%)

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MENÚ GRUPOS "2"

STARTER

Vegetables timbale, apple and chicken with vinaigrette of mustard, Modena vinegar and honey

MAIN COURSE

Hake with Clams and Mushrooms

DESSERT

Catalan "Cream Brulé"

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas

42.-€ + VAT (10%)

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MENÚ GRUPOS "3"

APPETIZER

Cocktail or Table Service

Green colourful salad
Assortment of Iberian sausages with "coca" bread with tomato
Spanish ham mini croquettes
Fideuà (sample)
Tower of salmon and cucumber with cheese
Beer, Wine, Soft Drinks, Mineral Waters

MAIN COURSE

Table Service

Pressed veal cheek with Madeira and sweet potato Parmentier

DESSERT

Chocolate "*Coulant*" on Vanilla Ice-Cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)
White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas
& Petit Fours

46.-€ + VAT (10%)

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MENÚ GRUPOS "4"

STARTER

Green beans salad with Macadamia nuts, truffle, duck ham and Modena and pine nuts
vinaigrette

Or

Selection of mushrooms salad with foie and vinaigrette of dried fruits

MAIN COURSE

Salmon to the Papillote with Cava

or

Iberian sirloin of pork with sauce of old mustard

DESSERT

Apple and caramel Tatín pie

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas

48.-€ + VAT (10%)

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MENÚ GRUPOS "5"

STARTER

Salad of pineapple and selected leaves with prawns and vinaigrette of maracuyá

Or

Ceps cream with foie

MAIN COURSE

"Millefeuille" of Tenderloin with Porcini, Truffle Sauce & Vegetable Bundle

Or

Roasted Cod back with honey Alioli apple and cauliflower Parmentier

DESSERT

Brownie with ice-cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,

Coffee or Herbal Teas

53€ + VAT (10%)

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MENÚ GRUPOS "6"

STARTER

Smoked duck Magret salad with cheese and passion fruits vinaigrette

Or

Mushrooms cream with foie royal

MAIN COURSE

Baked Lamb served in a red wine sauce with Idiazabal cheese and bacon

Or

Angler fish tail "All Cremat" with sugar-coated vanilla potato

DESSERT

Homemade Tiramisu with English cream

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White Wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas

&

Petit Fours

56.-€ + VAT (10%)

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This Menu doesn't require previous selection of Courses as the rest

MENÚ GRUPOS "7"
(TAPAS) TABLE SERVICE

COLD

Green colourful salad
Assorted Iberian cold cuts & Bread and tomato Cornet
Mini sobrasada roll with cheese and honey
Smoked salmon canapé
Baby beans with Iberian Ham
Mini bacon and cheese pudding
Mini zucchini and romesco blinis

WARM

Battered shrimps with romesco pinchos
Mushrooms mini croquettes
Mini escalibada pudding
Pulpo "a feira"
Yakitori chicken with Soya sauce
Breaded Brie cheese with sugar-coated orange and raspberry jam
Veal sirloin with onion pinchos
Black rice with cuttlefish and mussels

DESSERTS

Truffles – "Tocinillos" (Custard) – Sacher (Tasting)

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)
White Wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas & Petit Fours

59€ + VAT (10%)

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MENÚ GRUPOS "8"

APERITIF

Vegetables in Tempura
Assorted of Mini canapés

TO SHARE

Cod Fritters
Mini Pudding of Bacon & Cheese
Iberian Ham with "pa amb tomàquet"
Toast with Escalibada and Anchovies

MAIN COURSE

Sirlon stake in Oporto sauce with potato and apple coulant
Or
Hake with Clams and Mushrooms

DESSERT

Chocolat Guajanda Mousse with Vanilla Ice cream & Crunchy Macadamia

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)
White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas
&
Petit Fours

61€ + VAT (10%)

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MENU GRUPOS "9"

APPETIZER

Fresh Foie Salad in Modena vinegar foundant with red fruits

STARTER

Puff pastry with wild asparagus served with roast beef and Parmesan cheese

ó

Norway Lobtser cream with sea bass and truffle oil

MAIN COURSE

Roast Lamb with glazed Shallots with sweet potatoes parmentier

Or

Grilled Turbot with vegetables "burnoise", Romesco sauce & prawns Skewer

DESSERT

Almond with Marron Glacé

CELLAR

Red Wine: Viña Salceda (D.O. Rioja Crianza)

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,

Coffee or Herbal Teas

&

Petit Fours

68.-€ + VAT (10%)

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MENU GRUPOS "10"

HORS D'OEUVRE

Table Service

Mini Canapés (6 types)

Sweet foie balls with pistacho

Toast of Catalan Style Roasted Vegetables with Anchovies from L'Escala

Beer, wine, Soft Drinks & Mineral Waters

BANQUET

Table Service

STARTER

Bouquet lobster and mango with citrus vinaigrette

FIRST COURSE

Scallops on Bacon with green Beans and Mushrooms with Cassé Tomato and Trufa oil

MAIN COURSE

Sirloin Steak with Oporto Sauce, glazed Shallots & Shiitake

DESSERT

Mousse of Coconut & Pineapple

CELLAR

Cava Portell Rosé Trepát o Blanco

Red Wine: D.O. Rioja Crianza

White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,

Coffee or Herbal Teas

&

Petit Fours

74.-€ + VAT (10%)

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MENU GRUPOS "11"

APPETIZER

Foie with caramelized apple and fig jam
or
Shrimp salad with mushrooms and avocado tartar with pear vinaigrette

STARTER

Stew Rape
or
Risotto of Foie, Porcini Funghi & Asparragus

MAIN COURSE

Turbot with "Coulis" of Sweet Garlic, Mashed potatoes & "*Ratatouille*"
ó
"Tournedó" of Beef Fillet with "*Priorat*" Sauce & seasonal Mushrooms
ó
Duck magret served with mashed potatoes, rice, currants and nuts.

DESSERT

"Biscuit Glasé" with hot Chocolate

CELLAR

Cava Portell Rosé Trepát o Blanco
Red Wine: D.O. Rioja Crianza
White wine: Portell blanc de Blancs (D.O. Conca de Barberà)

1/3 Bot/pax

Mineral Waters,
Coffee or Herbal Teas
& Petit Fours

75€ + VAT (10%)

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MENÚ ESPECIAL VEGETARIAN

Vegetarian options can be combined to define the final vegetarian option that will take all vegetarians of the group

OPCION A

STARTER

Zucchini Dices with Tomato Provençal, glazed Onion & Fresh Spinach

MAIN COURSE

Vegetarian Paella
(Artichokes, Green Peas, Carrot, Mushrooms & Wild Asparagus)

DESSERT

Catalan Crème Brulée

OPCION B

STARTER

Greek Salad
(Peppers, Tomatoes, Onions, Olives, Feta Cheese & Tomato Jam)

MAIN COURSE

Vegetable Lasagna baked with Béchamel "White" Sauce

DESSERT

Assorted Artisanal Ice-Creams

OPCION C

STARTER

Grilled Vegetables with Romesco Sauce

MAIN COURSE

"Tofu" Hamburguers with Vegetables

DESSERT

Fresh Seasonal Fruits

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SPECIAL CHILDREN MENU

Option 1

CHILDREN APPETIZER

Assorted Chips

Olives

Ham Croquettes

Soft Drinks/Juices Open Bar

STARTER

Choice of Pasta

or

Cannelloni of Meat with *Béchamel* (White) Sauce

MAIN COURSE

Veal Steak with French Fries

Or

Veal Sirloin with French Fries

DESSERT

Chocolate & Walnuts "*Brownie*" with Vanilla Ice-Cream

Or

Assorted artisanal Ice Creams

DRINKS

Mineral Waters, Soft Drinks, Juices

37.-€ + VAT (10%)

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SPECIAL CHILDREN MENU

Option 2

MAIN COURSE

Macaroni Bolognesa
Or
Veal Sirloin with French Fries

DESSERT

Chocolate & Walnuts "*Brownie*" with Vanilla Ice-Cream
Or
Assorted artisanal Ice Creams

DRINKS

Mineral Waters, Soft Drinks, Juices

25.-€ + VAT (10%)

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