

DISFRUTAR TAPAS MENU

Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, spiced sausage, and chorizo)
Antequera olives
Manchego cured cheese

Warm Tapas

Catalan style rice tasting (pork ribs, chickpeas and green beans)
Garlic shrimp
Steamed mussels
Andalusian-fried squid rings
Homemade nachos with fresh avocado and mexican "pico de gallo"

Dessert

Lemon pie Nuria style

Cellar

White wine La Camioneta (Rueda D.O)
Red wine Abadal Franc (Pla de Bages D.O.)

Water KmZero
Coffee and tea

32.50 € Tax included

MINERVA MENU

Tapas

Coca bread with hanging tomato and virgin olive oil
Tender eggplant in two textures with fresh cheese and arugula
Traditional ham croquette
Fried squid with kimuchy mayonnaise

Main dish

Cod loin with baby squid, spring onion, basil and tomato concasse

Or

Melt-in-the-mouth braised beef in its juice with potato parmentier and violet potato chips

Dessert

Walnuts and chocolate Brownie with vanilla ice cream

Cellar

White wine La Camioneta (Rueda D.O)

Red wine Abadal Franc (Pla de Bages D.O.)

Water KmZero

Coffee and tea

35.50 € Tax included

The choice of main dishes at the moment has an increase of €5 per person.

BACCO MENU

Cold and warm tapas

Tomato-rubbed coca ´s bread with olive virgin oil
Assortment of Iberian cold cuts (ham, spiced sausage and chorizo)
Home made nachos with fresh avocado and mexican“pico de gallo”

Crispy artichokes chips with romesco sauce
Boat squids sauteed with garlic and parsley

Main course

Monkfish and shrimp paella with mussels and cuttlefish

Dessert

Catalan caramelized custard cream

Cellar

White wine La Camioneta (Rueda D.O)
Red wine Abadal Franc (Pla de Bages D.O.)

Water KmZero
Coffee and tea

37.00 € Tax included

DIANA MENU

Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, spiced sausage and chorizo)
Antequera olives
Grilled vegetables flavored with mountain herbs and anchovy
Mediterranean salad bowl

Warm Tapas

Andalusia-fried squid rings
Traditional ham croquette

Beef steak to share

400 gr. Beef steak (for two people)
With homemade French fries and crispy artichoke chips with romesco sauce

Dessert

Cheesecake with red fruits coulis

Cellar

White wine La Camioneta (Rueda D.O)
Red wine Abadal Franc (Pla de Bages D.O.)

Water KmZero
Coffee and tea

39.50 € Tax included



MENU TAPA A TAPA



Cold Tapas

Coca bread with hanging tomato and virgin olive oil
Iberian ham table (D.O. Pedroche)
Burrata with arugula and black olive oil
Tasting of cod salad with white shrimp and roe
Seared sesame red tuna with homemade ponzu reduction

Hot Tapas

Crispy prawns with sweet chili and mango sauce
Iberian pork skewer at low temperature with soy and honey reduction
Grilled razor
Fried squid with kimuchy mayonnaise
Crunchy aubergine mille-feuille with Granna padano and dried tomato oil

Dessert

Deconstruction of tiramisu with gingerbread at Baileys

Cellar

Vino blanco La Camioneta (Rueda D.O)
Vino tinto Abadal Franc (Pla de Bages D.O.)

Water KmZero
Café e infusiones

40.00 € IVA incluido

FEBO MENU

Tapas

Creamy bacon and boletus edulis risotto with basil perfume

Or

Green leaf salad with a trio of apples, shaved Parmesan and walnuts

Main dish

Turbot stewed in a Costa Brava marinière sauce

O

Girona veal entrecote with Port wine sauce and mini grilled potatoes

Dessert

Cheesecake with red fruits coulis

Cellar

White wine Abadal blanc (Pla de Bages D.O)

Red wine Arnegui Crianza (D.O. Rioja)

Water KmZero

Coffee and tea

42.00 € Tax included

The choice of main dishes at the moment has an increase of €5 per person.

COCKTAIL MENU

Mixed vegetable chips
Ripe tomato rubbed flatbread drizzled with virgin olive oil
Iberian ham board (D.O. Pedroche)
Manchego cured cheese

A shot of Andalusian gazpacho
Salmon tartare bites with mustard mayonnaise
Diced marinated tuna with avocado and Daikon radish

Fideuá tasting plate
Crispy shrimp with sweet chili and mango foam
Andalusian style fried squid
Homemade Iberian ham croquettes

Tiramisu

Cellar

White wine La Camioneta (Rueda D.O)
Red wine) Abadal Franc (Pla de Bages D.O.)

Water KmZero
Coffee and infusions

45.00 € VAT included

The cocktail lasts 1:30 h

VENUS MENU

Cream of pumpkin soup with foie and citric

King prawns, rocket salad, duo of tomatoes and mango vinaigrette

Beef fillet with parmentier potatoes, baked onion, and carrot sauce

Walnuts and chocolate Brownie with vanilla ice cream

Cellar

White wine Atrium (D.O. Penedès)

Red wine Rendé Masdéu Inquiet (D.O. Conca de Barberà)

Water KmZero

Coffee and tea

49.00 € Tax included