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# *Group menu*

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## STARTERS TO SHARE

Roasted eggplant tartare with green romesco of hazelnuts  
and almonds, and gratinated smoked sardine

Sautéed octopus with cured pancetta, paprika from La Vera,  
potato parmentier and olive oil

Braised ribeye croquette

Truffled bikini with raw milk cheese

Coca bread with tomato

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## SECOND COURSE TO CHOOSE

Salmon in mushroom and spinach sauce

Catalan-style chicken

Oxtail cannelloni with truffle béchamel

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## DESSERT

Baked cheesecake with red fruit jam

Olive oil ice cream on a sea of chocolate  
and wafer shavings

1 drink per person and coffee

**30 €**

VAT included

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# *Group menu*

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## STARTERS TO SHARE

Selection of assorted cheeses with jam and walnuts

Braised ribeye croquette

Buffalo mozzarella salad with romesco

Cherry gazpacho

Red prawn ravioli with confit mushrooms, grated pistachio  
and pine nut vinaigrette

Coca bread with tomato

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## SECOND COURSE TO CHOOSE

Veal "llata" fricandó with moixernons (wild mushrooms)  
and homemade potatoes

Cod cooked at low temperature with confit apple segments,  
honey and walnut sauce

Duroc pork ribs cooked two ways with soy sauce, honey  
and eggplants

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## POSTRES

Baked cheesecake with red fruit jam

Olive oil ice cream on a sea of chocolate and wafer shavings

Torrija de Santa Teresa with toffee and mascarpone & fig ice cream

1 drink per person and coffee

**45 €**

VAT included