
CHRISTMAS CLASSICS

STARTERS TO SHARE

Lolita anchovy 00 from the Cantabrian Sea with smoked butter
Free-range chicken and acorn-fed Iberian ham croquettes
Sliced cod, tomato, escarole, olive tapenade and xató
Lluçanès duck cannelloni with porcini mushrooms and truffle
Catalan-style free-range chicken with langoustines and pine nuts
Tomato bread from Sant Josep bakery

MAIN COURSE TO CHOOSE

Aragonese lamb loin with its roasting jus and rosemary pears Wild sea bass with
fishermen's suquet, creamy parsnip purée and roasted tomatoes

DESSERTS TO CHOOSE

Burnt Catalan cream with red berries
Chocolate tartlet, tonka bean chantilly and caramelised hazelnuts
Christmas petit fours for everyone

CELLAR

White and red wine from Cellar Piñol D.O. Terra Alta

€ 60 per persona

Shared starters, main course and dessert of choice. Includes one bottle of
wine for every 3 people and one bottle of water.

CHRISTMAS BORRÀS

STARTERS TO SHARE

Lobster cream and red prawn tartare
100% acorn-fed Iberian ham, D.O. Guijuelo
Squid ink croquettes with caramelized onion aioli
Homemade foie terrine with fig jam and toasted black bread
Grilled chanterelles, truffled parmentier and slow-cooked egg yolk
Tomato bread from Sant Josep bakery

MAIN COURSE TO CHOOSE

Girona beef fillet with foie sauce, sweet potato and glazed baby onions
Monkfish with baby vegetables, bean cream and crispy black pudding

DESSERTS TO CHOOSE

Chocolate sphere, hazelnut praline and crunchy chocolate coating
Fruit in textures, mojito granita and chocolate shavings
Christmas petit fours for everyone

CELLAR

White and red wine from Cellar Acústic D.O. Montsant

€ 75 per person

Shared starters, main course and dessert of choice. Includes one bottle of
wine for every 3 people and one bottle of water.