

GASTRONOMIC OFFER FOR GROUPS

The following proposals
and designed to take you
in a sensory voyage.

Taste our wines and
indulge your senses with
our gastronomy.
Traditional dishes with a
contemporary flair.

Allow yourself to be
surprised by our pairings.

VENDIMIA

TASTING

Pa amb tomàquet with Torres Arbequina extra
virgin olive oil

Prawn and *botifarra* gyozas
Chili pepper aioli

A taste of seafood velouté

Foie mi-cuit with rhubarb chutney

Selection of local cheeses with homemade jam

Iberian ham croquettes

Vinoteca *patates braves*

Croquetas de trompetas de la muerte

Joselito Ham hand-cut

Slow-cooked egg with Parmentier,
Sobrassada breadcrumbs and iberian ham

Anchovies with herbs oil

WELCOME DRINK

Santa Digna

Estelado Rosé

D.O SECANO INTERIOR (CHILE)
VARIETY PAÍS

W I N E S

Pazo das Bruxas

D.O RIAS BAIXAS
VARIETY ALBARIÑO

ó

Celeste Roble

D.O RIBERA DEL DUERO
VARIETY TEMPRIANILLO

30 € (p.p)
Drinks not included

40 € (p.p)
Wines and water
included

CRIANZA

TASTING

A taste of seafood velouté

Pa amb tomàquet with Torres Arbequina extra
virgin olive oil

Prawn and botifarra gyozas
Chili pepper aioli

Foie mi-cuit with rhubarb chutney

Selection of local cheeses with homemade jam

Iberian ham croquettes

Vinoteca *patates braves*

MAIN COURSE

Catch of the day
Anised pineapple and fennel
or

Traditional roasted cannelloni
Meat sauce and truffles

DESSERT

Pistachio ice-cream with Dulcey ganache
Red fruits

35 € (p.p)
Drinks not included

WELCOME DRINK

Cordillera Brut

D.O VALLE DE CURICÓ (CHILE)
VARIETY PINOT NOIR

WHITE WINE

Waltraud

D.O PENEDES
VARIETY RIESLING

RED WINE

Jean Leon
Vinya Le Havre

D.O PENEDES
VARIETIES CABERNET SAUVIGNON

50 € (p.p)
Wines and water
included

DESCORCHE

T A S T I N G

A taste of seafood velouté

Prawn and botifarra gyozas
Chili pepper aioli

Iberian ham croquettes

Joselito Ham hand-cut

Bluefin tuna tartar with avocado
Asian flair

Slow-cooked egg with Parmentier,
Sobrassada breadcrumbs and iberian ham

W E L C O M E D R I N K

Cuvée Esplendor
Vardon Kennet

VARIETIES: CHARDONNAY, PINOT NOIR, XAREL-LO

W H I T E W I N E

Sons de Prades

D.O CONCA DE BARBERÀ
VARIETY: CHARDONNAY

M A I N C O U R S E

Catch of the day
Anised pineapple and fennel
or

Filet mignon with mustard sauce
Spring onions ragout

R E D W I N E

Purgatori

D.O COSTERS DEL SEGRE
VARIETIES: CARIÑENA, GARNACHA,
SYRAH

D E S S E R T

Éclair with coffee ganache
Crème diplomate

T E M P T A T I O N

Mini PiscoTonic

80 € (p . p)

W i n e s , w a t e r a n d c o f f e i n c l u d e d