

Celebrate the  
**Christmas**  
holidays with us

2022-2023



# Christmas Menu

## WELCOME

*Foie small ball with mango chutney  
Crunchy king prawn with romesco sauce*

## FIRST COURSE

*Christmas soup with pasta shells and small meatballs  
or  
Prawns salad on tomato background, basil and mustard, truffle vinaigrette  
or  
Sea urchins au gratin*

## MAIN COURSE

*Monkfish with sautéed seasonal mushrooms, artichokes and mushroom sauce  
or  
Tail of veal stuffed with foie gras, red wine stew with licorice celeri cream  
or  
Stuffed and roasted catalan chicken with sweet wine sauce and apple compote*

## DESSERT

*Christmas log*

*Water, coffee and herb tea  
Rolled wafers and nougat*

## CELLAR

*White wine: Analivia (D.O. Rueda)  
Red wine: Arnegui Reserva (D.O. Rioja)  
Cava: Freixenet Vintage Reserva*

**85€ PP. VAT INCLUDED**

**KIDS MENU 32,20€ PP. VAT INCLUDED**  
*(Children under 12 years)*



# Sant Esteve Menu

## WELCOME

*Iberian ham croquette*

*Teriyaki skewer*

## FIRST COURSE

*Traditional cannelloni au gratin with truffle béchamel sauce*

*or*

*Cream of crayfish with crispy prawns and vegetables*

*or*

*Salad of avocado, tomato and smoked salmon.  
with a vinaigrette of vegetables and strawberries*

## MAIN COURSE

*Cod with roasted red pepper and gratin  
with saffron aioli, baby spinach, raisins and pine nuts*

*or*

*Medallions of sirloin steak grilled with gratin potato and foie sauce*

*or*

*Back lamb (cooking 12h) with bakery potato*

## DESSERT

*Chocolate coolant with vanilla ice cream and macadamia*

*Water, coffee and herb tea*

*Rolled wafers and nougat*

## CELLAR

*White wine: Analivia (D.O. Rueda)*

*Red wine: Arnegui Reserva (D.O. Rioja)*

*Cava: Freixenet Vintage Reserva*

**76€ PP. VAT INCLUDED**

**KIDS MENU 32,20€ PP. VAT INCLUDED**

**(Children under 12 years)**



# 1st of January Menu

## FIRST COURSE

*Cream of crayfish with crispy prawns and vegetables*

*or*

*Sunny side up eggs on a bed of fried potatoes and slivers of iberian ham*

*or*

*Octopus carpaccio with candied potatoes, chilli and paprika vinaigrette*

## MAIN COURSE

*Hake with soft cream of garlic and thyme with vegetable wok*

*or*

*Veal cheek (cooking 12h) with creamy truffle potato and port sauce*

*or*

*Baked lamb (cooking 12h) with bakery potato*

## DESSERT

*Three chocolates mousse with griottes and hazelnut ice cream*

*Water, coffee and herb tea*

## CELLAR

*White wine: Analivia (D.O. Rueda)*

*Red wine: Arnegui Crianza (D.O. Rioja)*

*Cava: Freixenet Vintage Reserva*

**60€ PP. VAT INCLUDED**

**KIDS MENU 32,20€ PP. VAT INCLUDED**

**(Children under 12 years)**



# 6 of January Menu

## FIRST COURSE

*Traditional cannelloni au gratin*

*or*

*Stuffed potatoes with cod and shrimps with crustaceans allioli*

*or*

*Norwegian real crab salad with citrus and truffle vinaigrette*

## MAIN COURSE

*Salted cod "a la llauna" with santa pau white beans*

*or*

*Duck confit with apple textures and "ceps" mushroom sauce*

*or*

*Iberian pork "secreto" special hidden cut with foie and creamy pumpkin*

## DESSERT

*Traditional King cake, marzipan and cream*

*Water, coffee and herb tea*

## CELLAR

*White wine: Analivia (D.O. Rueda)*

*Red Wine: Arnegui Crianza (D.O. Rioja)*

*Cava: Freixenet Vintage Reserva*

*49,60€ PP. VAT INCLUDED*

*KIDS MENU 32,20€ PP. VAT INCLUDED*

*(Children under 12 years)*



# *Kids Menu*

## *FIRST COURSE*

*Pasta shells soup*  
*or*  
*Traditional cannelloni au gratin*  
*or*  
*Home-made penne Bolognese*

## *MAIN COURSE*

*Charcoal-grilled lamb with chips*  
*or*  
*Grilled fillets sole with potato millefeuille of potato au gratin and baked tomato*  
*or*  
*Chicken escalope with chips*

## *DESSERT*

*Assorted ice cream*

*\*\*\**

*Soft drinks*  
*Mineral wáter*

*(Children under 12 years)*



# Vegetarian Menu

## FIRST COURSE

*Pumpkin cream with croutons and asparagus*

*or*

*Arugula salad with pear,  
walnuts, parmesan and basil pesto*

## MAIN COURSE

*Seasonal vegetable lasagna  
gratin with raisins and pine nuts*

*or*

*Wild mushroom cannelloni with vegetable*

## DESSERT

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## CELLAR



# Gluten Free Menu

## FIRST COURSE

*Pumpkin cream with asparagus*

*or*

*Arugula salad with burrata cheese with pesto and strawberries*

## MAIN COURSE

*Back lamb roasted at low temperature with candied potatoes*

*or*

*Supreme of golden pearl onion vinaigrette and creamy truffle potato*

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FREE GLUTEN BREAD

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## DESSERT

*Cheesecake*

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## CELLAR



Our facilities are not gluten free, but these dishes can be made with the minimum possible traces.