



MENU A

SNACKS

STARTERS • *(all included)*

Catalan "coca" bread with tomato

Iberian ham and jawl croquettes

Patatas bravas "Santa Gula's style"

Sweet potato hummus, roasted chestnut and yoghurt

Smoked aubergine with creamy cheese and Asian herbs

Grilled octopus with asian chimichurri, violet potatoes and red shiso

MAIN COURSES • *(all included)*

Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce

Black Angus vacío with truffled potato and egg yolk

DESSERTS

Idiazábal and mascarpone cheesecake with coffee toffee

BEVERAGE

Water and sodas (beer not included)

*White wine Perplejo (DO Rueda)***

*Red wine Blau (DO Montsant)***

39,50€*

*VAT included - ** 1 bottle each 4 people between red and white wine



MENU B

SNACKS

STARTERS • *(all included)*

Catalan "coca" bread with tomato

Iberian ham and jawl croquettes

Patatas bravas "Santa Gula's style"

Burrata with piquillo peppers in "pil-pil" sauce and smoked eel

Grilled leeks with toasted almonds, Iberian cured ham and leek demi glace

Smoked aubergine with creamy cheese and Asian herbs

MAIN COURSES • *(all included)*

Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce

Grilled octopus with asian chimichurri, violet potatoes and red shiso

Boneless suckling pig with potato "trinxa", pickled cabbage and plum sauce

DESSERTS

Catalan crème brulée with mandarin sorbet and crumble

BEVERAGE

Water and sodas (beer not included)

*White wine Villa Wold pinot gris (Mosela - Germany)***

*Red wine Cuando el río suena (DO Ribera del Duero - Spain)***

49,50€*

*VAT included - ** 1 bottle each 4 people between red and white wine