



# MENU A

## SNACKS

### STARTERS · (all included)

*Catalan "coca" bread with tomato*

*Roasted chicken croquettes with shitake mayo*

*Patatas bravas "Santa Gula's style"*

*Roasted carrots, homemade sheep mató and orange meunière*

*Pine nuts hummus with crème fraîche, coriander and mint*

*Zucchini carpaccio, goat cheese, cashews and mint*

*Smoked aubergine with creamy cheese and Asian herbs*

### MAIN COURSES · (all included)

*Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce*

*Black Angus vacío with lemon parmentier and mustard*

## DESSERTS

*Catalan crème brûlée with mandarin sorbet and crumble*

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**30,00€\***

\*VAT included - \*\* drinks not included



# **MENU B**

## **SNACKS**

### **STARTERS** · (all included)

*Catalan "coca" bread with tomato*

*Roasted chicken croquettes with shitake mayo*

*Patatas bravas "Santa Gula's style"*

*Roasted carrots, homemade sheep mató and orange meunière*

*Cantabrain anchovies*

*Pine nuts hummus with crème fraîche, coriander and mint*

*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 fried Jerusalem artichoke, "mojo" sauce, red onion and coriander*

*Boneless suckling pig with céleri and Moroccan lemon*

## **DESSERTS**

*Mascarpone and Idiazábal cheesecake with coffee toffee*

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**40,00€\***

\*VAT included - \*\* drinks not included