

## CHRISTMAS EVE MENU

90€

(VAT included)

TUNA TORO WITH KIMCHEE AND CONSOMÉ

HOKKAIDO PUMPKIN TATIN WITH JABUGO HAMB AND HAZELNUT

\*

SMALL PEAS WITH ARTICHOKE, ASPARAGUS AND BLACK TRUFFLE

\*

ROAST DOVER SOLE WITH ECO BABY VEGETABLES

\*

STUFFED CAPON WITH PORCINI MUSHROOMS, CHESTNUTS AND PINE-  
NUTS

\*

CARDAMOM PEARS WITH MASCARPONE CREAM

NOUGAT AND NEULAS

Agustí Torelló cava ubat brut D.O Cava

White wine: Via Edetaria D.O Terra Alta

Red wine: Fervus D.O Montsant

Water and coffee

CHRISTMAS MENU

100€

(VAT included)

TRUFFLE CONSOME WITH COMTE CHEESE

IBERIC COD PUREE "BRANDADA"

\*

KING CRAB SALD WITH TARTAR SAUCE SPINACH AND SAGE WITH CORAL  
VINAIGRETTE

\*

ROAST TUBOT WITH POTATO AND SAFFRON BEURRE BLANC

\*

ECO CHICKEN CANNELLONI, MUSHROOMS BECHAMEL CHESTNUTS AND  
ROAST JUS

\*

CREAM OF CHOCOLATE, WHISKEY AND MOKKA

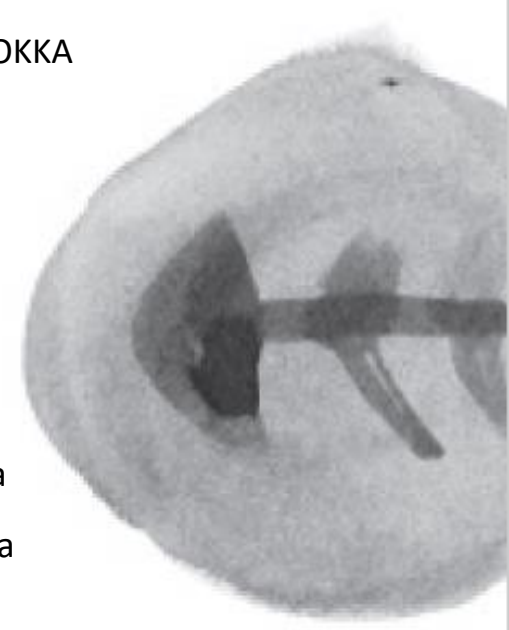
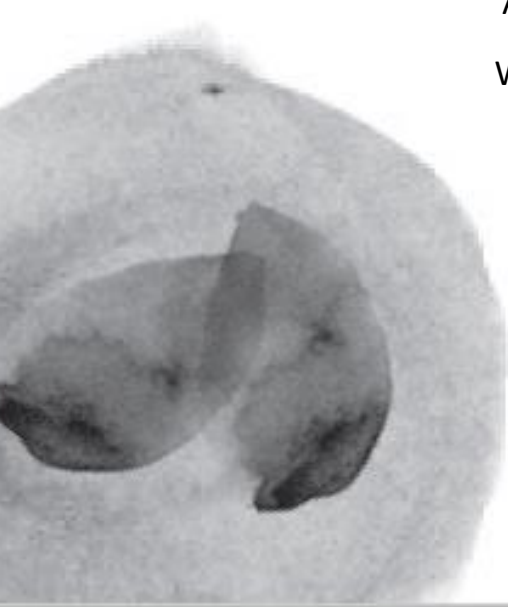
NOUGAT AND NEULAS

Agustí Torelló cava ubat brut D.O Cava

White wine: Via Edetaria D.O Terra Alta

Red wine: Furvus D.O Montsant

Water and coffee



TRADITIONAL CHRISTMAS MENU

100€

(VAT included)

RED PRAWNS WITH MUSHROOMS

IBERIC COD PURÉE "BRANDADA"

\*

TRADITIONAL CATALAN SOUP "ESCUDELLA" BROTH WITH MEATBALLS

\*

MONKFISH AND CLAMS, TRADITIONAL CATALAN SOUP "SUQUET"

\*

ECO CHICKEN CANNELLONI, MUSHROOMS BECHAMEL CHESTNUTS AND  
OAST JUS

\*

CREAM OF CHOCOLATE, WHISKEY AND MOKKA

CATALAN CHRISTMAS CAKE

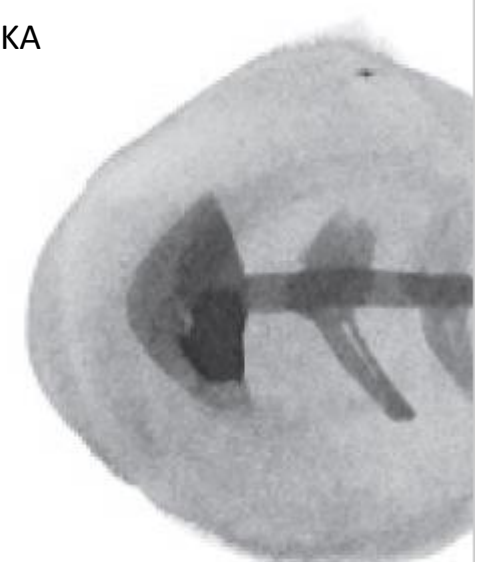
NOUGAT AND NEULAS

Agustí Torelló cava ubat brut D.O Cava

White wine: Via Edetaria D.O Terra Alta

Red wine: Furvus D.O Montsant

Water and coffee



## **“SAN ESTEBAN” MENU 2019**

**80€**

(VAT included)

### **STARTERS**

TUNA TARTAR WITH GUACAMOLE AND BANANA CHIPS

BABY SQUID WITH “SANTA PAU” BEANS AND SAUSAGE

ONION SOUP, CRUTONS AND MANCHEGO CHEESE

BABY SPINACH, POMEGRANATE, GOAT CHEESE, WALNUTS AND HONEY

GRILLED MEAT CANELON, FRESH TRUFFLE AND ITS OWN GRILLED JUICE

GRILLED OCTOPUS WITH CONFITED POTATO AND “PIQUILLO” PEPPERS

### **MAIN COURSE**

RED PRAWN RICE

WILD MUSHROOMS RISOTTO WITH CHARCOAL GRILLED IBERIAN “SECRETO” (A PORK CUT)

MONKFISH, GREEN ASPARAGUS AND SAFFRON SAUCE

CATCH OF THE DAY

CODFISH CONFIT, LEEK CREAM AND SPIRULINA SEAWEED GNOCCHI

SMOKED STEAK TARTAR, POTATO SOUFFLÉ AND MARROW

BEEF TENDERLOIN WITH PUMPKIN IN TEXTURES

DUCK CONFIT AND MAGRET, IT’S GRAVY AND CHESTNUTS

### **DESSERTS**

“CREMA CATALANA” PAPAYA AND BERGAMOT

CHOCOLATE IN TEXTURES

MATÓ CHEESE, NUTS AND HONEY

ARTISAN ICE-CREAM

### **WHITE WINE:**

THE FLOWER AND THE BEE D.O RIBEIRO

MIRANDA D’ESPIELLS D.O Penedès

### **RED WINE:**

TOMASITO’S D.O CONCA DE BARBERÀ

AZPILICUETA RESERVA D.O RIOJA

### **CAVA:**

AGUSTÍ TORELLÓ UBAC

Water, soft drinks and coffee

NEW YEAR'S EVE MENU

145€

(VAT included)

TOMATO TARTAR WITH PINE-NUTS AND BASIL

WILD SEABASS SASHIMI WITH GINGER, SOY SAUCE, BASIL AND CHILLI

\*

SMALL PEAS "GUISANTES DE LÁGRIMA" WITH ARTICHOKE AND CLAMS

\*

RED TUNA, WITH PONZU AND CHANTARELLSIN TEMPURA

\*

SUCKLING LAMB SOULDER WITH CARROTS COOKED IN CARDAMOM AND DATES

\*

GREEN APPLE, CEDED, COCONUT AND PINEAPPLE

PISTACHO COULANT WITH BLOOD ORANGE

NOUGAT AND GRAPES

Juve & Camps Reserva de la Familia D.O Cava

White wine: Terroir al limit Brisat D.O Priorat

Red wine: 30 Copelos D.O Ribeiro

Perrier Jouet Grand Brut D.O Champagne