

Mediterranean Foodlovers:

Massive Tapas & Paella Menu

Entrants

(All included)

Catalan Bread with Tomato, Olive Oil D.O. Penedés
Charcuteries & Local Cheeses Assortment

Monterosa Tomato Salad
Xáto salad with Cod and Romesco Sauce

“Patatas Bravas” with Smoked Almond Sauce and Alioli
Fried Eggplant with Honey

Prawns with Garlic and Cognac
Fried Sardines (According with market)
Rock Mussels
Octopussy “a la Gallega”

Main Course

(One to choose)

Lobster Paella
Black Rice Paella with Scallops
Suquet de Peix de la Costa
(Special Fish Stew with Local Rock Fishes)
Chicken “a la Catalana” with Dried Fruits and Nuts

Dessert

(All included)

Catalan Cream
(Authentic Crème Brulée)
Seasonal Fruit Assortment

from 40 euros*
(price according with guests numbers)

Bruno Bonnier

- PRIVATE CHEF -

