



Corporate menu.

by joan Nicolau

Type A

WELCOME SNACK

FIRST

**COCA COLD OF
VEGETABLES**

Crispy coca base with vegetables and
vegetables, romesco sauce,
smoked sardine and killed

SECOND

TO CHOOSE

SALMON TATAKI

Salmon tataki with smoked eggplant, dashi and
miso broth,
Teriyaki and Katsuobushi sauce

BBQ PORK RIB

Candied pork rib Duroc 18h
and glazed with spice barbecue sauce and
red curry, roasted pineapple and coconut
mayonnaise

DESSERT

COULANT 3 CHOCOLATES

Chocolate coulant with cocoa textures, milk
chocolate and white chocolate

27 euros (VAT not included)

Bread, Water, White or red wine or Beer or Soft Drink included



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Type B

WELCOME SNACK

FIRST

DUCK AND FOIE CANNON

Homemade duck and foie cannelloni with poultry juice and sweet wine, pear in textures and roasted pine nuts

SECOND

TO CHOOSE

COD CONFIT

Icelandic cod loin with light Dutch, vegetable stew and warm dressing of black olives

BEEF TENDERLOIN

Low-cooked beef tenderloin with cabbage trinxat and death trumpets

DESSERT

APPLE PIE

with custard, vanilla ice cream and cookie crumble

28 euros (VAT not included)

Bread, Water, White or red wine or Beer or Soft Drink included



Corporate menu.

by Joan Nicolau

Type C

WELCOME SNACK

TO SNACK

CHEESEBOARD

6 varieties of cheeses with toast and jams

IBERIAN HAM WITH COCA BREAD

Iberian ham with crispy grilled toasted coca bread with tomato

SPICY POTATOES

with our brave sauce, garlic garlic aioli and spicy oil of ñoras and lime

TUNA TARTARE

and beet, with dashi and miso dressing, and wasabi creamy

CROQUETTES

Our homemade jar jars with homemade romesco croquettes

GARLIC GULAS

Fried garlic gulas with prawns, on EVOO mashed potatoes and yolk

SECOND

To CHOOSE

COD CONFIT

Icelandic cod loin with light Dutch, vegetable stew and warm dressing of black olives

BEEF TENDERLOIN

Low-cooked beef tenderloin with cabbage trinxat and death trumpets

DESSERT

To CHOOSE

CHEESECAKE

with baked apple, salted caramel, raspberry and cinnamon

SACHER

frozen chocolate cream with apricot jam, cocoa cake, chocolate and cherry cream

32 euros (VAT not included)

Bread, Water, White or red wine or Beer or Soft Drink included



Corporate menu.

by joan Nicolau

Type D

WELCOME SNACK

TO SNACK

CHEESEBOARD

6 varieties of cheeses with toast and jams

IBERIAN HAM WITH COCA BREAD

Iberian ham with crispy grilled toasted coca bread with tomato

SPICY POTATOES

with our brave sauce, garlic garlic aioli and spicy oil of ñoras and lime

TUNA TARTARE

and beet, with dashi and miso dressing, and wasabi creamy

CROQUETTES

Our homemade jar jars with homemade romesco croquettes

GARLIC GULAS

Fried garlic gulas with prawns, on EVOO mashed potatoes and yolk

OCTOPUS

Roasted octopus on beurre noir potato and paprika and yellow chili mayonnaise

CLAMS

with seafood sauce and baby beans

ENTRECÔTE

Grilled beefsteak, with arugula and parmesan flakes

RICE

Dry squid rice, red shrimp and scorpion

DESSERT

To choose

CHEESECAKE

with baked apple, salted caramel, raspberry and cinnamon

SACHER

frozen chocolate cream with apricot jam, cocoa cake, chocolate and cherry cream

36 euros (VAT not included)

Bread, Water, White or red wine or Beer or Soft Drink included



Corporate menu.

by Joan Nicolau

Type E

WELCOME SNACK

TO SNACK

CHEESEBOARD

6 varieties of cheeses with toast and jams

IBERIAN HAM WITH COCA BREAD

Iberian ham with crispy grilled toasted coca bread with tomato

CROQUETTES

Our homemade jar jars with homemade romesco croquettes

CLAMS

with seafood sauce and baby beans

PRAWNS

Grilled red prawns

FIRST

SCALLOP

Grilled scallop meat with pumpkin, carrot and orange puree, cava and quince reduction

SECOND

To choose

COD CONFIT

Icelandic cod loin with light Dutch, vegetable stew and warm dressing of black olives

BEEF TENDERLOIN

Low-cooked beef tenderloin with cabbage trinxat and death trumpets

DESSERT

To choose

CHEESECAKE

with baked apple, salted caramel, raspberry and cinnamon

SACHER

frozen chocolate cream with apricot jam, cocoa cake, chocolate and cherry cream

42 euros (VAT not included)

Bread, Water, White or red wine or Beer or Soft Drink included