

# ALLERGENS



| PARTY MENU  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Three cheese croquettes   |   | T |   | T | T | T |   | T | T | T |   | T |   | T |
| Toasted bread with tomato and Iberian ham   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Broken eggs with baby cuttlefish and tartar sauce   |   | T |   | T | T |   |   | T |   |   | T |   |   | T |
| Pineapple carpaccio with prawns, arugula, pomegranate and passion fruit sauce               | T |   | T | T | T | T | T | T | T |   | T |   | T | T |
| Baked sea bass with quinoa cus cus and creamed potato with tarragon                         | T | T | T |   | T |   |   | T | T |   |   | T |   | T |
| Grilled beef steak with arugula leaves, Parmesan shavings and crunchy potatoes              |   | T | T | T |   | T |   | T |   |   | T | T |   | T |
| Flower of Barcelona with chocolate, passionfruit, mango, peanut praline and ginger          |   |   |   | T |   |   |   |   |   |   | T | T | T | T |
| Christmas bread   |   |   |   |   |   |   | T |   |   |   | T |   |   |   |
| CHRISTMAS 1   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Tomato mille-feuille with smoked sardine and yogurt sour cream                              |   |   | T |   | T | T |   | T |   |   | T |   | T |   |
| Mushrooms creamy soup with idiazabal foam   | T | T |   |   | T |   |   |   |   |   |   |   |   |   |
| Pineapple carpaccio with shrimp, arugula, pomegranate and passion fruit sauce               | T |   | T | T | T | T | T | T | T |   | T |   | T | T |
| Cannelloni au gratin with artichokes, soft bechamel and two cheeses                         |   | T |   | T | T |   |   | T | T |   |   | T |   | T |
| Baked sea bass with quinoa couscous, creamy potato and tarragon                             | T | T | T |   | T |   |   | T | T |   |   | T |   | T |
| "Carn d'Olla" with its vegetables and chickpeas   |   |   |   |   |   | T |   |   |   |   | T |   |   |   |
| Flor de Barcelona con chocolate, fruta de la pasión, mango, praliné de cacahuete y jengibre |   |   |   | T |   |   |   |   |   |   | T | T | T | T |
| Christmas bread   |   |   |   |   |   |   | T |   |   |   | T |   |   |   |
| CHRISTMAS 2   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Acorn-fed Iberian ham "Montadito"   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Truffled croquettes   |   |   |   | T |   | T |   | T | T | T | T | T |   |   |
| Mini boconccini skewer, cherry tomatoes and pesto oil                                       |   | T |   | T | T | T |   | T |   | T |   |   |   | T |
| "Escudella" soup, meatballs and "galets" (pasta)  |   |   |   |   |   | T |   |   |   |   | T |   |   |   |
| Citrus salad with marinated tuna tataki and miso sauce                                      |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| "Suquet" (fish broth) with potatoes and nuts  |   |   | T |   | T | T | T |   | T | T | T |   |   | T |
| Roast lamb with truffled sweet potatoes parmentier  | T | T |   | T | T | T |   | T |   |   |   |   |   | T |
| Flower of Barcelona with chocolate, passionfruit, mango, peanut praline and ginger          |   |   |   | T |   |   |   |   |   |   | T | T | T | T |
| Christmas bread   |   |   |   |   |   |   | T |   |   |   | T |   |   |   |
| NEW YEAR'S EVE  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Iberian ham and coca bread with tomato  |   |   |   |   |   |   |   |   |   |   | T |   |   |   |
| Cuttlefish croquettes with piquillo pepper aioli  |   |   |   |   | T |   |   |   | T | T | T |   |   |   |
| Tomato mille-feuille with smoked sardine and yogurt sour cream                              |   |   | T |   | T | T |   | T |   |   | T |   | T |   |
| Beef tenderloin kebab with lime, yoghurt and a refreshing hint of mint                      |   |   |   |   |   | T |   |   |   |   |   |   | T |   |
| Monkfish medallions with crunchy nuts and pumpkin parmentier                                |   | T |   |   | T | T |   |   |   |   | T | T |   | T |
| Lamb loin with its juices and truffled sweet potato parmentier                              | T | T |   | T | T | T |   | T |   |   |   |   |   | T |
| Flower of Barcelona with chocolate, passionfruit, mango, peanut praline and ginger          |   |   |   | T |   |   |   |   |   |   | T | T | T | T |
| Christmas bread   |   |   |   |   |   |   | T |   |   |   | T |   |   |   |

This statement is for ingredients. Everything and apply good hygiene practices in our kitchen, Due to possible cross contamination we cannot guarantee the absence of traces of allergens.

**T:** Contains or may contain traces of allergens  
**A:** Ingredients contain allergens

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## VEGETARIAN MENU CHRISTMAS

| APPETIZER  | WITH GLUTEN | CRUSTACEANS | EGGS | FISH | PEANUTS | SOY | DAIRY | NUTS | CELERY | MUSTARD | SESAME | SULPHITES | TRAMUS | MOUSSES |
|--|-------------|-------------|------|------|---------|-----|-------|------|--------|---------|--------|-----------|--------|---------|
| <b>Boletus cream with Idiazábal foam</b>   | T           | T           |      |      | T       |     | A     |      | A      |         |        |           |        |         |
| <b>STARTERS</b>  |             |             |      |      |         |     |       |      |        |         |        |           |        |         |
| <b>Charcoal-grilled pumpkin with orange cream and its roasted seeds</b>                                  | T           | T           | T    | T    | T       | T   | A     | T    | T      |         | T      | A         |        | T       |
| <b>Avocado, mango and tomato tartar with raspberry balsamic vinaigrette</b>                              |             | T           | T    | T    | T       | T   | T     | T    |        | T       |        | A         |        | T       |
| <b>MAIN COURSE</b>   |             |             |      |      |         |     |       |      |        |         |        |           |        |         |
| <b>Seasonal mushroom cannelloni with béchamel</b>  | A           | T           | A    | T    | T       |     | A     | T    | T      |         |        | T         |        | T       |
| <b>"Escalivada" timbale (baked vegetables) with goat cheese au gratin, olive sauce and pumpkin seeds</b> |             |             |      |      | T       |     | A     | T    |        |         |        |           |        |         |
| <b>Fresh pasta roll with seasonal vegetables</b>   | A           | T           | A    | T    | T       |     | A     | T    | T      |         |        | T         |        | T       |
| <b>DESSERT</b>   |             |             |      |      |         |     |       |      |        |         |        |           |        |         |
| <b>Flower of Barcelona with chocolate, passionfruit, mango, peanut praline and ginger</b>                | A           |             | A    | T    | A       | A   | A     | A    |        | T       | T      | T         | T      | T       |
| <b>Christmas bread</b>   | A           |             |      |      |         |     | T     |      |        |         | T      |           |        |         |

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