



# Vegetarian Menu

## APPETIZER

Boletus cream with Idiazábal foam



## STARTERS TO CHOOSE

Charcoal-grilled pumpkin with orange cream and its roasted seeds

or

Avocado, mango and tomato tartar with raspberry balsamic vinaigrette



## MAIN COURSE TO CHOOSE

Seasonal mushroom cannelloni with béchamel

or

“Escalivada” timbale (baked vegetables) with goat cheese au gratin,  
olive sauce and pumpkin seeds

or

Fresh pasta roll with seasonal vegetables



## DESSERT

Flower of Barcelona with chocolate, passionfruit,  
mango, peanut praline and ginger

Christmas bread · Water or soda · Coffee

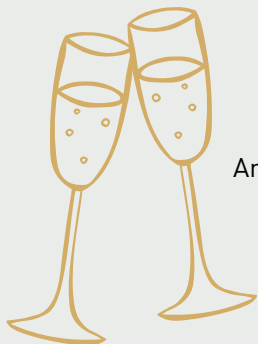


## CELLAR

Agustí Torelló Mata Xic - White wine

Arienzo de Marqués de Riscal crianza - Red wine

Agustí Torelló Mata cava - Brut Reserva



41,50€

VAT incl.