

Christmas 1

Red scorpionfish bonbons with guacamole mayonnaise

Crispy and spicy potatoes



Pineapple carpaccio with shrimp, arugula, pomegranate and passion fruit sauce

Or

Cannelloni au gratin with artichokes, soft bechamel and two cheeses



Baked sea bass with quinoa couscous, creamy potato and tarragon

Or

“Carn d’Olla” with its vegetables and chickpeas



Raspberry mousse with mascarpone, coconut and Breton biscuit



Christmas bread
Water or soda
Coffee or tea

CELLAR

Agustí Torelló Mata Xic - White wine

Marmellans - Red wine

Arienzo de Marqués de Riscal crianza - Red wine

Agustí Torelló Mata cava - Brut Reserva

38,50€

VAT included



Christmas 2

Acorn-fed Iberian ham “Montadito”

Truffled croquettes

Mini bocconcini skewer, cherry tomatoes and pesto oil



“Escudella”, meatballs and “galets” (pasta)

Or

Citrus salad with marinated tuna tataki and miso sauce



“Suquet” (fish broth) with potatoes and nuts

Or

Roast lamb with truffled sweet potatoes parmentier



Raspberry mousse with mascarpone, coconut and Breton biscuit



Christmas bread
Water or soda
Coffee or tea

CELLAR

Agustí Torelló Mata Xic - White wine

Marmellans - Red wine

Arienzo de Marqués de Riscal crianza - Red wine

Agustí Torelló Mata cava - Brut Reserva

44€

VAT included



New Year’s Eve

Acorn-fed Iberian ham and coca bread (flatbread) with tomato

Cuttlefish croquettes with piquillo peppers “all i oli”

Red scorpionfish bonbons with guacamole mayonnaise

Beef tenderloin kebab with lime, yoghurt and a refreshing hint of mint

Steak tartar spoonful with crusty bread toast



Monkfish medallions with crunchy nuts and pumpkin parmentier

Lamb loin with its juices and truffled sweet potato parmentier



Raspberry mousse with mascarpone, coconut and Breton biscuit



Christmas bread
Water or soda
Coffee or tea
Grapes and Gift bag

CELLAR

Ermita d’Espiells - White wine

Cabirol - Red wine

Agustí Torelló Mata cava - Brut Reserva

125€

VAT included





Vegetarian Menu

LA
BOTIGA
RESTAURANT

★
FOR SHARING

Organic pumpkin croquettes with tartar mayonnaise

Avocado, mango and tomato tartar with raspberry balsamic vinaigrette

Rainbow hummus with beetroot, edamame and carrot with papadum

Andalusian fried artichokes with chive mayonnaise

★
TO CHOICE

Seasonal mushroom cannelloni with béchamel

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

Fresh pasta roll with seasonal vegetables

★
DESSERT

Raspberry mousse with mascarpone, coconut and Breton biscuit

Christmas bread

Water or soda

Coffee or tea



★
CELLAR

Agustí Torelló Mata Xic - White wine

Arienzo de Marqués de Riscal crianza - Red wine

Agustí Torelló Mata cava - Brut Reserva

42,50€

vat included



MENÚ infantil de NADAL

MENÚ infantil de NAVIDAD

ENTRANTS · ENTRANTES

Pernil ibèric de gla amb pa de vidre amb tomàquet
Jamón ibérico de bellota con pan de cristal y tomate

i y
Croquetes de pernil ibèric
Croquetas de jamón ibérico

PRIMER · PRIMERO

Escudella de Nadal amb pilota i galets
Escudella de Navidad con pilota y galets

o

Macarrons de fonda gratinats
Macarrones de fonda gratinados

SEGON · SEGUNDO

Carn d'olla amb les seves verdures i cigrons
"Carn d'olla" con sus verduras y garbanzos

o

Canelons casolans
Canelones caseros

POSTRES · POSTRE

Mousse lleugera de gerds amb nudi de mascarpone i coco sobre galeta Bretona
Mousse ligera de frambuesas con mascarpone y coco sobre galleta Bretona

Pa de Nadal · Pan de Navidad
Aigua o refresc · Agua o refresco

24,50€
iva incl.

