



CHRISTMAS MENU

Andalusian-style squids and Padrón peppers with shichimi

Mini boconccini brochette, cherry tomatoes and pesto oil

Citrus salad with marinated tuna tataki and miso sauce

Or

Poularde cannelloni with truffled bechamel and parmesan cheese

“Suquet” (fish broth) with potatoes and nuts

Or

“Carn d’Olla” with its vegetables and chickpeas

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

Arienzo de Marqués de Riscal crianza - Red wine

Agustí Torelló Mata cava - Brut Reserva

38,50€

VAT included





Vegetarian Menu

TAPA TAPA
BAR DE TAPES
EST. 1993



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

