CHICKEN & FISH

25th & 26th December

CHRISTMAS MENU

~~49€~~
Per person
Limited availability







WELCOME APPETIZER

FIRST COURSE – CHOOSE ONE

Traditional Christmas Escudella Soup
Chicken Cannelloni with Truffle Béchamel Sauce
Burrata with Roasted Pumpkin, Pesto, Pomegranate and Mandarin Vinaigrette
Confit Artichokes with Cured Egg Yolk and Iberian Ham
Grilled Mussels, Thai Style
Creamy Prawn and Roasted Garlic Croquettes

MAIN COURSE – CHOOSE ONE

Surf and Turf Chicken
Duck Confit Catalan Style
Pork Cheeks with Porcini Mushroom Sauce and Sweet Potato Purée
Sole Meunière with Parisian Potatoes and Baby Vegetables
Confit Cod with Pil-Pil Sauce and Piquillo Peppers, Josper-Grilled
Squid Stuffed with Meat and Mushrooms in American Sauce
Grilled Beef Entrecôte (250 g) with Café de Paris Sauce (+€5 supplement)

DESSERT – CHOOSE ONE

Jijona Nougat Cheesecake
Traditional Catalan Coca de Llavaneres with Nutella
Mini Panettone
Christmas Pineapple

WINE & DRINKS:

One bottle of wine, cava or sangria per two people. One soft drink or beer per person. One bottle of water per two people.
Coffee or herbal tea per person

Includes:
Christmas Petits Fours