



Catering

GALA MENUS 2018



MENU 1

·WELCOME APPETIZER·

Iberian Serrano ham on a grilled bread with tomato

Foie entire in a raisin bread with pistachios

Fresh salmon tartare in a pancake bread

Fried prawn skewer with “Romesco” sauce

Cuttlefish croquette

·MENU·

Smoked Salmon loin in a “blini” bread with Apple Granny Smith
and lemon yogurt cream

Tender duck breast with potatoes
and Oporto sauce

Cheese Cake
with Blueberries

·CELLAR·

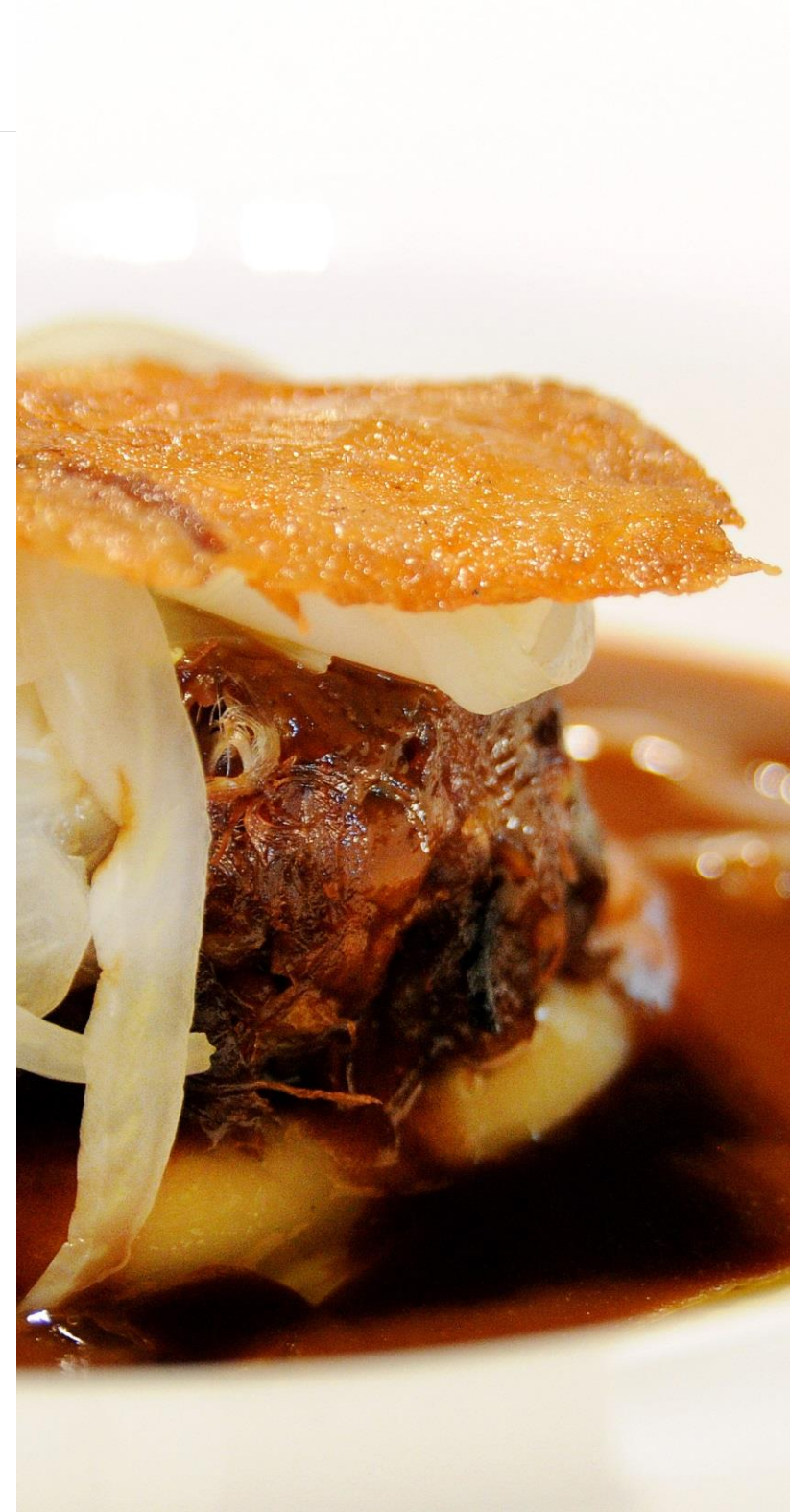
White wine Karamba, Blanc de Blancs

Red wine Terrer de Conca

Cava Giro Ribot Brut Reserva

Mineral water and soft drinks

Coffee and herbal tea



MENU 2

·WELCOME APPETIZER·

Iberian Serrano ham on a grilled bread with tomato

Foie entire in a raisin bread with pistachios

Fresh salmon tartare in a pancake bread

Fried prawn skewer with "Romesco" sauce

Cuttlefish croquette

·MENU·

Organic Artichoke cream

with Iberian Serrano ham and crunchy vegetables

Fresh sea bass with rice,
prawns and seafood sauce

Tatin cake with English cream

·CELLAR·

White wine Karamba, Blanc de Blancs

Red wine Terrer de Conca

Cava Giro Ribot Brut Reserva

Mineral water and soft drinks

Coffee and herbal tea



MENU 3

·WELCOME APPETIZER·

Iberian Serrano ham on a grilled bread with tomato

Foie entire in a raisin bread with pistachios

Fresh salmon tartare in a pancake bread

Fried prawn skewer with “Romesco” sauce

Cuttlefish croquette

·MENU·

Prawns salad with tomato tartar,
papaya, lime, lemon and micro vegetable

Beef tenderloin on wheat risotto with mushrooms
and roasted tomatoes

Vanilla “millefeuille”, crispy chocolate
and Sicilian lemon ice cream

·CELLAR·

White wine Karamba, Blanc de Blancs

Red wine Terrer de Conca

Cava Giro Ribot Brut Reserva

Mineral water and soft drinks

Coffee and herbal tea



MENU 4

·WELCOME APPETIZER·

Iberian Serrano ham on a grilled bread with tomato

Foie entire in a raisin bread with pistachios

Fresh salmon tartare in a pancake bread

Fried prawn skewer with "Romesco" sauce

Cuttlefish croquette

·MENU·

Prawns cannelloni on smoked yogurt bed,
with fresh crunchy crustacean herbs

Lamb cooked at low temperature
with candied shallots and bakery potatoes

Chocolate Sacher cake
with orange jam

·CELLAR·

White wine Karamba, Blanc de Blancs

Red wine Terrer de Conca

Cava Giro Ribot Brut Reserva

Mineral water and soft drinks

Coffee and herbal tea

