



Passeig Joan de Borbó, 58



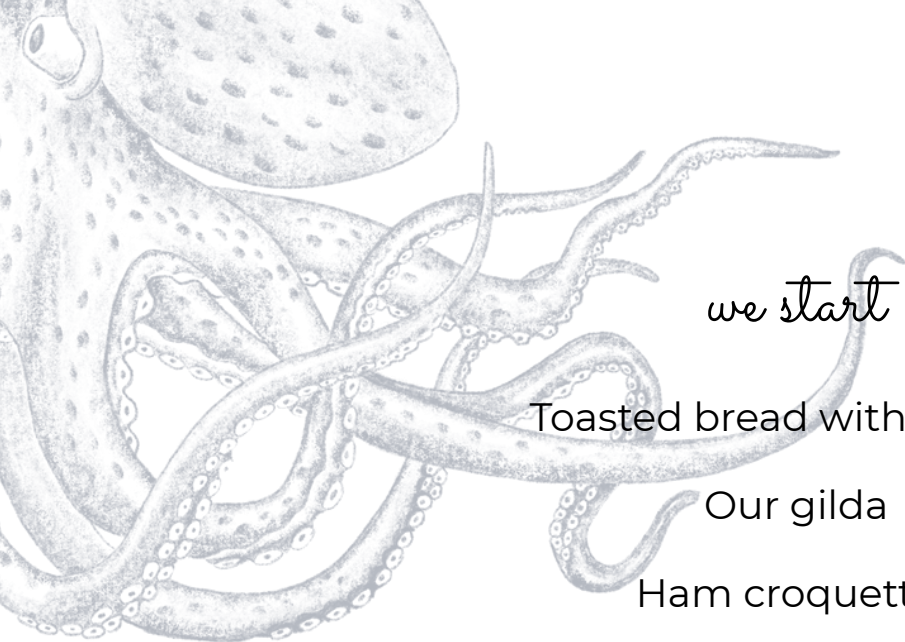
## CONDITIONS

- It is considered a group, and therefore you can choose a closed menu, from 12 diners.
- Exclusive menus for advance booking.
- Groups are not accepted on Saturdays, Sundays and public holidays.
- At the end of the service, all guests confirmed 48 hours before the event will be charged.
- All services outside the restaurant's opening hours must be booked in advance.
- Drinks served before the meal are excluded.

The stipulated drinks during the meal are:

Water, one bottle of wine for every three guests

- Anything not included in the agreed menu will be charged separately
- Reservation policy: the reservation will be considered firm at the moment of receiving the amount by bank transfer of 50% of the total amount of the event.



*we start*

Toasted bread with tomato

Our gilda

Ham croquettes

Rosemary-scented rock mussels

Deep-fried squid with citrus mayonnaise

*the rice*

Vermicelli paella with baby Norway lobster and allioli

*dessert*

Crème brulée with a touch of citrus fruit

*to drink*

Water, white or red wine

Coffees and infusions

50€

VAT INCLUDED



### *we start*

Toasted bread with tomato

Russian salad with roasted peppers and shrimp

Deep-fried squid with citrus mayonnaise

Marinated anchovies with Gordal olive and orange

The potato bomb... with spicy octopus bolognese

### *the rice*

La paella... with baby Norway lobster, prawns and mussels

### *dessert*

Brownie gluten-free with vanilla from Tahiti ice cream

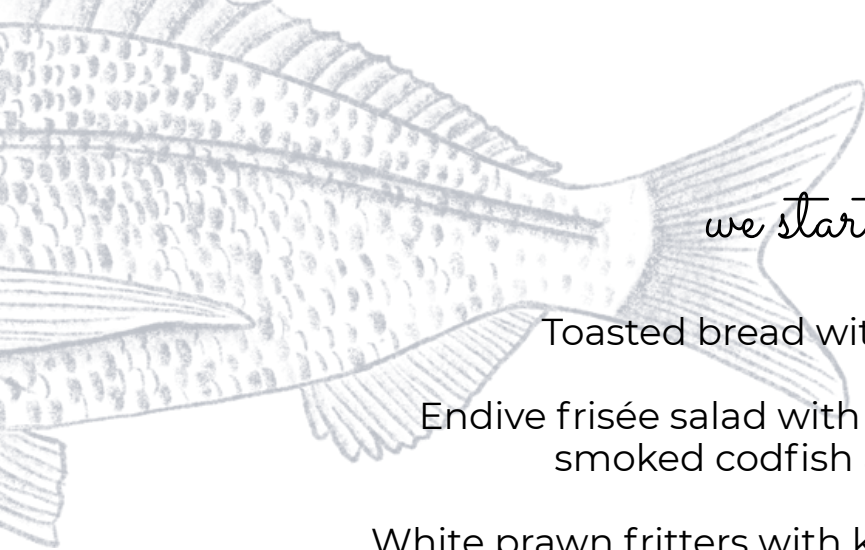
### *to drink*

Water, white or red wine

Coffees and infusions

55€

VAT INCLUDED



## *we start*

Toasted bread with tomato

Endive frisée salad with romesco sauce,  
smoked codfish and tuna

White prawn fritters with kimchi mayonnaise

Octopus with comfited potatoes and “De la Vera” paprika

Rosemary-scented rock mussels

Grilled razor clams with “Maldonado” bacon,  
roasted juice and pine nuts

## *too choose*

(48h before)

“señorito” rice with, squid, fresh fish from the ouction Markets and shrimp

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Tender lamb with prunes, raisins, and pine nuts

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Wild fish for our fishing boats with oven roasted vegetables with romesco sauce

## *dessert*

Cheesecake with mango and sorbet

## *to drink*

Water, white or red wine

Coffees and infusions

65€

VAT INCLUDED