

# 1MPAR

*Explore a world of flavours*

**MENUS FOR GROUPS**



## **MENU 1**

### **SNACK**

Slice of SOFIA potato salad

### **STARTER**

Tomato salad with tuna belly

### **PRINCIPAL**

Slow-cooked Iberian pork cheeks

### **DESSERT**

70% chocolate *crèmeux* with bread, olive oil and salt

### **BEVERAGE**

Still water or soda

Wine (optional)

D.O. Empordà · CELLER MARTÍ I FABRA · Verd d'albera

D.O. Terra Alta · ALTAVINS · Almodí

Coffee, tea or infusion

**WINE NOT INCLUDED - 35€**

**WINE INCLUDED - 45€**

PRICES PER PERSON. VAT INCLUDED

## **MENU 2**

### **SNACK**

Crunchy corn guacamole

### **STARTER**

*Burratina*, courgette *tagliata* and pistachios

### **MAIN COURSE**

Grilled beef sirloin with salad and blue cheese

### **DESSERT**

Crème caramel

### **BEVERAGE**

Still water or soda

Wine (optional)

D.O. Terra Alta · CELLER FRISACH · L'abrunet

D.O. Bierzo · GODELIA · Mencía

Coffee, tea or infusion

**WINE NOT INCLUDED - 45€**

**WINE INCLUDED - 55€**

PRICES PER PERSON. VAT INCLUDED

## **MENU 3**

### **SNACK**

Beef-ham croquettes

### **STARTER**

Steak tartare

### **MAIN COURSE**

Turbot "*a la donostiarra*"

### **DESSERT**

Crème caramel

### **BEVERAGE**

Still water or soda

Wine (optional)

D.O. Alella · RAVENTÓS D'ALELLA · Tina 20

D.O. Ca Rioja · BODEGAS SIERRA CANTABRIA · Crianza

Coffee, tea or infusion

**WINE NOT INCLUDED - 55€**

**WINE INCLUDED - 65€**

PRICES PER PERSON. VAT INCLUDED

## **MENU 4**

### **WELCOME**

Catalan cured meats · Crystal *coca* with tomato

### **STARTERS TO SHARE**

Crunchy corn guacamole · Andalusian-style fried shrimp

Steamed mussels with lemon and fennel · Tomato salad with tuna belly

*Burratina*, courgette *tagliata* and pistachios

### **MAIN COURSES TO SHARE**

*Coca* with chargrilled vegetables · Steak tartare

### **DESSERTS TO CHOOSE**

Classic tiramisu · Crème caramel

### **BEVERAGE**

Still water, soda or wine

D.O. Empordà · CELLER MARTÍ I FABRA · Verd d'albera

D.O. Terra Alta · ALTAVINS · Almodí

Coffee, tea or infusion

**45€**

PRICES PER PERSON. VAT INCLUDED

## MENU 5

### STARTERS TO SHARE

Gyoza with pork, shrimp and cabbage · Traditional cod *esqueixada*

Beef-ham croquettes · Andalusian-style fried shrimp

### MAIN COURSES TO CHOOSE

*Coca* with chargrilled vegetables

Salt-roasted gilt-head bream with vegetables *sott'olio*

Grilled beef sirloin with salad and blue cheese

### DESSERTS TO CHOOSE

Cheesecake with strawberry ice cream · Three textures of orange (3 units)

### BEVERAGE

Still water, soda or wine

D.O. Empordà · Celler Martí i Fabra · Verd d'albera

D.O. Terra Alta · Altavins · Almodí

Coffee, tea or infusion

**55€**

PRICES PER PERSON. VAT INCLUDED

## VEGETARIAN MENU

### SNACK

Crunchy corn guacamole

### STARTER

Cream of courgette with tofu, mushrooms and croutons

### MAIN COURSE

Potato *gnocchi*, Vera paprika sauce, spinach and goat cheese

### DESSERT

Three textures of orange (3 units)

### BEVERAGE

Still water or soda

Wine (optional)

D.O. Empordà · CELLER MARTÍ I FABRA · Verd d'albera

D.O. Terra Alta · ALTAVINS · Almodí

Coffee, tea or infusion

**WINE NOT INCLUDED - 35€**

**WINE INCLUDED - 45€**

PRICES PER PERSON. VAT INCLUDED