

C O L L E C T I O N

Autumn Winter

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Brunch

HEALTHY MORNING

Enjoy a sophisticated and flavorful breakfast!

Our **Brunch** offers you a unique culinary experience, with **fresh seasonal ingredients** and creative combinations.

Refreshing and Energizing Drinks:

- **Smoothie Detox:** Kiwi, pear, spinach and a touch of ginger for an energy boost.
- **Exclusive Tea Blend:** Selected by our chef to pair perfectly with your choice of dishes.

Artisanal Bakery and Accompaniments:

- **Selection of breads:** Whole wheat toast, corn muffins with Taleggio cheese, brioche for the eggs Benedict.
- **Artisanal Butter:** Infused with herbs and sea salt.
- **Homemade Seasonal Jam:** Made with fresh local fruits.

Star Dishes:

- **Marinated Avocado:** With grapefruit honey, blue cheese and toasted hazelnuts.
- **Eggs to your liking:** Benedict on brioche, fried, scrambled or omelette topped with tarragon hollandaise sauce.
- **Gravlax Salmon:** With beetroot cream and kimchi, served on crunchy toast.

Fruits and Yogurt:

- **Seasonal fruits:** Fresh and cut for a sweet and natural touch.
- **Greek yogurt:** With granola and honey.

Prices

2 pax	175€
3 a 6 pax	90€
7 a 12 pax	50€
13 a 20 pax	40€
Más de 20 pax	25€

Customize your Brunch - Prices are per person - VAT NO included

Barbecue

SELECTION OF IBERIAN MEATS

Discover our exquisite selection of regional and **Mediterranean products** on our barbecue. Delight yourself with the delicious Iberian meats, the fresh vegetables from the garden and the authentic Spanish recipes that you the Mediterranean offers. A unique culinary experience that you won't want to miss!

Appetizer:

- Chef's Vermuth, herbs and Mediterranean notes.
- Ham and padrón pepper montadito.
- Pages bread.
- Macerated Olives.

Starters:

- Escalivada timbale with goat cheese and nuts.

Sauces and Toppings:

All i Oli, Romesco, Chimichurri, Olive Oil, Tomato, Garlic.

Grilled Iberian meats:

- Iberian "Pluma"
- Spanish Angus T-bone steak
- Pages Sausages
- Grilled potatoes and green "Mojo Picón"

Dessert:

- Cheesecake with lavender and lime aroma.

Prices

4 pax	328€
5 to 8 pax.....	78€
9 a 12 pax	73€
13 a 20 pax	61€
More than 20 pax	55€

Customize your BBQ - Prices are per person - VAT NO included



Tapas and Rices

MEDITERRANEAN

Let yourself be carried away by an unparalleled tapas and rice experience!

Appetizer:

Enjoy Chef's Vermouth, with its herbs and delicious Mediterranean notes.

Tapas:

- Refresh yourself with our green pepper Gazpacho.
- Delight yourself with our irresistible scrambled Eggs with Iberian Ham.
- Let yourself be seduced by the delicious Escalivada with smoked anchovy.
- Surprise yourself with our boqueron Gildas in vinegar.

Rise (two rices to choose from):

- Immerse yourself in the unique flavor of our Cuttlefish and Prawn Black Rice.
- Enjoy the perfect combination in our Creamy Rice with Seasonal Vegetables and Romesco.
- Let yourself be tempted by the exquisite creamy rice from Presa Ibérica.
- Travel through the flavors with our Senyoret Rice with Prawn, Viera and squid.

The Sweet:

- Finish this culinary experience with our creamy Catalana and biscuit.

Prices

4 pax	328€
5 to 8 pax.....	78€
9 a 12 pax	73€
13 a 20 pax	61€
More than 20 pax	55€

Customize your experience - Prices are per person - VAT NO included

Japanese Iberian

TASTING MENU

Get ready for a gastronomic journey that combines the sophistication of Japanese cuisine with the richness of Spanish tradition!

Appetizers:

- Red cabbage and Padrón pepper gyozas: accompanied by a creamy white cheese and sesame sauce.
- Seasonal mushroom tempura: dipped in an exquisite Jabugo broth with a touch of ginger and foie.

Pre-starter (choose two):

- Red shrimp umaki: spiced Japanese omelette filled with red shrimp and spring onion, topped with oyster sauce and romesco sauce.
- Shrimp tartar with smoked raspberry dressing and a touch of romesco sauce.
- Seasoned tuna tataki: perfectly cooked tuna, accompanied by a teriyaki flavoured with brandy and bacon.

Starter (choose two):

- Poached white asparagus.
- Grilled razor clams with rice noodles: combined with a white truffle, spring onion and soy dressing.
- Bacon marinated with La Vera paprika: served on a fresh cucumber and apple salad, with a special kimchi vinaigrette from the Chef.
- Magret skewer: juicy Mulard in sherry and foie sauce.

Main courses:

- Angus beef at low temperature: seared and bathed in an egg yolk sauce with a touch of seven-spice Shichimi Toraraschi, a perfect fusion of flavors.
- Green rice al Palo Cortado with clams: a brothy rice and smoked dashi, a mix of Japanese touch and the Catalan recipe.

The dessert:

- Black sesame cheesecake, and seasonal fruit jam.

Prices

4 pax	400€
5 to 8 pax.....	95€
9 a 12 pax	88€
13 a 20 pax	75€
More than 20 pax	59€

Customize your experience - Prices are per person - VAT NO included