



Valentía Menu

Appetizers (to share)

Folgueroles coca bread with tomato
Iberian ham and manchego cheese
Spinach tagliatelle with prawns, vegetable crudité, and almond vinaigrette
Seafood croquettes
Mussels fisherman style

Main Course (to be chosen in advance)

Arroz del Senyoret (seafood rice)
Bacalao a la llauna (cod cooked in a tin)
Grilled squid on a bed of potatoes
Beef entrecote with green pepper sauce and roasted potato

Dessert (to be chosen in advance)

Strawberry soup with coconut ice cream
Catalan crème brûlée with carquiñoli (almond biscuits)
Chocolate brownie with vanilla ice cream

Drinks

Mineral water
White Wine "Macabeo and Chardonnay" (D.O. Somontano)
Viñas del Vero Red Wine "Cabernet Sauvignon and Merlot" (D.O. Somontano)
Coffee or herbal tea

MAIN COURSE AND DESSERT TO BE CHOOSE FROM WITH 72 HOURS NOTICE:

The menu includes one bottle of wine (white or red) for every three people. Other beverages not specified on the menu are not included

Generosidad Menu

Appetizers (to share)

Folgueroles coca bread with tomato
Iberian ham and manchego cheese
Xatonada with cured tuna and lupin beans
Fried fish
Batter-dipped squid rings

Main Course (to be chosen in advance)

Scallop and prawn rice
Hake Donostia-style with sauteed vegetables
Cuttlefish, squid and clam stew
Pork ribs with potato and black sausage trinxat

Dessert (to be chosen in advance)

Pineapple carpaccio and mojito sorbet
Cheesecake with berries and a crunchy topping
Chocolate brownie with vanilla ice cream

Drinks

Mineral water
White Wine "Macabeo and Chardonnay" (D.O. Somontano)
Red Wine Beronia (D.O. Rioja)
Coffee or herbal tea

MAIN COURSE AND DESSERT TO CHOOSE BEFORE THE EVENT

The menu includes one bottle of wine (white or red) for every three people. Other beverages not specified on the menu are not included

Nobleza Menu

Appetizers (to share)

Folgueroles coca bread with tomato
Iberian ham and manchego cheese
Dill-marinated salmon with toast and butter
Batter-dipped squid rings
Ham croquettes
Mussels fisherman style

Main Course (to be chosen in advance)

Fideuà with prawns and clams
Grilled squid
On a bed of potatoes
Baked sea bream supreme
with potato slices, fresh tomato and Figueres onion
Beef entrecote with green pepper sauce
and roasted potato

Dessert (to be chosen in advance)

Catalan crème brûlée with carquiñoli (almond biscuits)
Cheesecake with berries and a crispy topping
Tiramisu with coffee cream

Drinks

Mineral water
White Wine "Macabeo and Chardonnay" (D.O. Somontano)
Red Wine Beronia (D.O. Rioja)
Coffee or herbal tea and petit fours

MAIN COURSE AND DESSERT TO CHOOSE BEFORE THE EVENT

El menú incluye una botella de vino (blanco o tinto) cada tres personas otro tipo de bebidas no especificadas en el menú no están incluida

Fuerza Menu

Appetizers (to share)

Folgueroles coca bread with tomato
Iberian ham and manchego cheese
Salmon tartare with guacamole
Seafood croquettes
Grilled scallops

Main Course (to be chosen in advance)

Seafood Paella
Baked Monkfish with iberian sobrasada
Fisherman's stew with potatoes and clams
Beef tenderloin with goat's cheese and stir-fried vegetables

Dessert (to be chosen in advance)

Catalan crème brûlée with raspberries
Chocolate brownie with vanilla ice cream
Strawberry soup with coconut ice cream

Drinks

Mineral water
White Wine "Macabeo and Chardonnay" (D.O. Somontano)
Red Wine Beronia (D.O. Rioja)
Coffee or herbal tea and petit fours

MAIN COURSE AND DESSERT TO CHOOSE BEFORE THE EVENT

El menú incluye una botella de vino (blanco o tinto) cada tres personas otro tipo de bebidas no especificadas en el menú no están incluida

PAYMENT TERMS

A first payment of 20% of the total service cost will be required as confirmation of the reservation.

The second payment of 80% will be due 10 days prior to the event upon final confirmation of attendees and any special menus, or on the day of the event for groups of fewer than 25 guests.

BILLING TERMS

Invoicing will be based on the final confirmation 10 days prior to the event, at which time all event details will be finalized.

CANCELLATION POLICY

Reductions in the number of guests not exceeding 20% of the total number booked will be accepted at no additional cost, provided they are communicated at least 10 days prior to the event.

Cancellations or no-shows not communicated within 10 days of the event will be billed at 100% of the total amount. Cancellations or cancellations made beforehand, already confirmed and not attributable to the restaurant, will incur a 100% penalty.

GROUP TERMS AND CONDITIONS

For groups of 30 or more guests, the main course and dessert must be the same for the entire group. Main courses and desserts must be confirmed at least one week in advance.

For groups of fewer than 30 people, it is possible to choose different main course and dessert options with one week's notice.

The menu includes one bottle of wine (white or red) for every three people. Other beverages not specified on the menu are not included.

Special diets must be indicated one week in advance. After this deadline, no changes can be made.

Please be punctual. Service will not begin until the group is fully seated and dietary and allergy requests have been checked.

These menus will not be valid on the following days: December 24th and 31st (dinner service), December 25th and 26th (lunch service), and January 1st and 6th (lunch service).