



# GROUP MENUS





# TRITÓN

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil

## **Starter**

Mixed Green Salad with Marinated Salmon, Avocado and Edamame Beans

## **Main Course – to be selected in advance**

Costa Brava Paella with Fish and Seafood  
Oven-Baked Sea Bream Fillet with Sliced Potatoes, Fresh Tomato and Figueres Onion  
Beef Entrecôte with Green Peppercorn Sauce and Pilaf Rice

## **Dessert**

Catalan Cream with Carquinyoli Biscuit

## **Beverages**

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Viñas del Vero Red Wine – Cabernet Sauvignon & Merlot  
(D.O. Somontano)  
Coffee or Herbal Tea

**49,50€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.



# ACIS

## Pica-Pica – Sharing Appetizers

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder  
Dill-Marinaded Salmon with Salmon Roe  
Homemade Seafood Croquettes  
Ebro Delta Mussels in Marinara Sauce

## Main Course – to be selected in advance

“Senyoret” Paella – Seafood Paella with Shelled Seafood  
Black Rice with Cuttlefish  
Seafood Fideuà with Clams  
Chicken and Vegetable Paella

## Dessert

Catalan Cream with Carquinyoli Biscuit

## Beverages

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Viñas del Vero Red Wine – Cabernet Sauvignon & Merlot  
(D.O. Somontano)  
Coffee or Herbal Tea

**52€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.



# ZEUS

## **Pica-Pica – Sharing Appetizers**

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder  
Homemade Seafood Croquettes  
Ebro Delta Mussels in Marinara Sauce

## **Main Course – to be selected in advance**

Oven-Baked Sea Bream Fillet  
with Sliced Potatoes, Fresh Tomato and Figueres Onion

Cod with Garlic Mousseline  
on a Bed of Potatoes with Tomato Sauce

Beef Entrecôte  
with Green Peppercorn Sauce and Pilaf Rice

## **Dessert**

Cheesecake with Forest Berries and a Crispy Garnish

## **Beverages**

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Viñas del Vero Red Wine – Cabernet Sauvignon & Merlot  
(D.O. Somontano)  
Coffee or Herbal Tea

**52,75€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.





# GALATEA

## Pica-Pica – Sharing Appetizers

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder  
Dill-Marinated Salmon with Salmon Roe  
"Our Beloved" Calamari  
Ebro Delta Mussels in Marinara Sauce

## Main Course

Costa Brava Paella with Fish and Seafood

## Dessert

Pineapple Carpaccio with Coconut Ice Cream and Pistachios

## Beverages

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Viñas del Vero Red Wine – Cabernet Sauvignon & Merlot  
(D.O. Somontano)  
Coffee or Herbal Tea

**57,75€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.





# DIONISIO

## **Pica-Pica – Sharing Appetizers**

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder and Manchego Cheese  
Spinach Tagliatelle with Prawns, Vegetable Crudités and Almond Vinaigrette  
Homemade Seafood Croquettes  
Ebro Delta Mussels in Marinara Sauce

## **Main Course – to be selected in advance**

“Llauna”-Style Cod with Ganxet Beans  
Donostia-Style Hake Fillet with Sautéed Vegetables  
Beef Entrecôte  
with Green Peppercorn Sauce and Pilaf Rice

## **Dessert**

Chocolate Brownie with Vanilla Ice Cream

## **Beverages**

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Beronia Crianza Red Wine  
(D.O. Rioja)  
Coffee or Herbal Tea

**60€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.



# EGEÓN

## Pica-Pica – Sharing Appetizers

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder and Manchego Cheese  
Salmon Tartare with Guacamole  
Cod Fritters

## Main Course – to be selected in advance

Oven-Baked Northern Hake  
with Potatoes, Tomato and Figueres Onion

Monkfish Suquet  
with Potatoes and Clams

Oven-Baked Lobster  
on a Bed of Potatoes with Garlic Dressing

Brothy Rice with Lobster and Seafood

## Dessert

Tiramisu with Coffee Cream

## Beverages

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Beronia Crianza Red Wine  
(D.O. Rioja)  
Coffee or Herbal Tea and Petit Fours

**75€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests.  
Any other beverages not specifically listed on the menu are not included.





# POSEIDÓN

## Pica-Pica – Sharing Appetizers

Folgueroles Coca Bread with Vine Tomatoes and Arbequina Olive Oil  
Iberian Cured Pork Shoulder and Manchego Cheese  
Dill-Marinated Salmon with Salmon Roe  
Galician-Style Octopus

## Main Course

Grilled Seafood Platter  
½ Lobster, Langoustines, Prawns, King Prawns, Queen Scallops, Razor  
Clams, Clams and Mussels

## Dessert

Strawberry Soup with Coconut Ice Cream

## Beverages

Mineral Water  
Viñas del Vero White Wine – Macabeo & Chardonnay  
(D.O. Somontano)  
Beronia Crianza Red Wine  
(D.O. Rioja)  
Coffee or Herbal Tea and Petit Fours

**145€ PER PERSON / VAT INCLUDED**

The menu includes one bottle of wine (red or white) for every three guests. Any other beverages not specifically listed on the menu are not included.



## **PAYMENT TERMS**

A first payment of 20% of the total service amount is required to confirm the reservation.

The remaining 80% balance must be paid 10 days prior to the event, upon final confirmation of the number of guests and any special dietary requirements. For groups of fewer than 25 guests, the remaining balance may alternatively be paid on the day of the event.

## **INVOICING TERMS**

The final invoice will be based on the last confirmation received 10 days before the event, at which point all event details will be considered final.

## **CANCELLATION POLICY**

Reductions in the number of guests of up to 20% of the original booking will be accepted at no additional charge, provided they are communicated at least 10 days before the event.

For cancellations or no-shows notified less than 10 days before the event, 100% of the total amount will be charged.

Any confirmed booking cancelled for reasons not attributable to the restaurant will incur a 100% cancellation fee.

## **GROUP TERMS & CONDITIONS**

For groups of 30 guests or more, the main course and dessert must be the same for the entire group. The final selection of main course and dessert must be confirmed at least one week before the event.

For groups of fewer than 30 guests, different main course and dessert options may be selected, provided they are confirmed at least one week in advance.

The menu includes one bottle of red or white wine for every three guests. Any other beverages not specifically listed on the menu are not included.

Any special dietary requirements must be communicated at least one week before the event. After this deadline, no changes can be accommodated.

We kindly request punctuality. Service will not begin until the entire group is seated and all dietary requirements and allergies have been confirmed.

These group menus are not available on the following dates: 24 and 31 December (Dinner service), 25 and 26 December (Lunch service), 1 and 6 January (Lunch service)