

# LA VENTA

## A

ONION AND BACON QUICHE

*CARN D'OLLA* AND HAM CROQUETTES

COD FRITTERS

GRILLED VEGETABLES AND ANCHOVIE AMUSE-GUEULE

MARINATED SALMON TOAST

BLACK AND WHITE COLD SAUSAGE FROM PLA DE L'ESTANY

*LACÓN* SHAVINGS DRESSED WITH RED PEPPER FROM LA VERA

BREAD WITH TOMATO

PRAWN CREAMY RICE

*or*

*ESCARGOTS* RICE

CRÈME BRULÉE

PRICE: 45,00€

(BEVERAGES AND VAT INCLUDED)



# LA VENTA

B

ONION AND BACON QUICHE

*CARN D'OLLA* AND HAM CROQUETTES

COD FRITTERS

GRILLED VEGETABLES AND ANCHOVIE AMUSE-GUEULE

MARINATED SALMON TOAST

BLACK AND WHITE COLD SAUSAGE FROM PLA DE L'ESTANY

*LACÓN* SHAVINGS DRESSED WITH RED PEPPER FROM LA VERA

BREAD WITH TOMATO

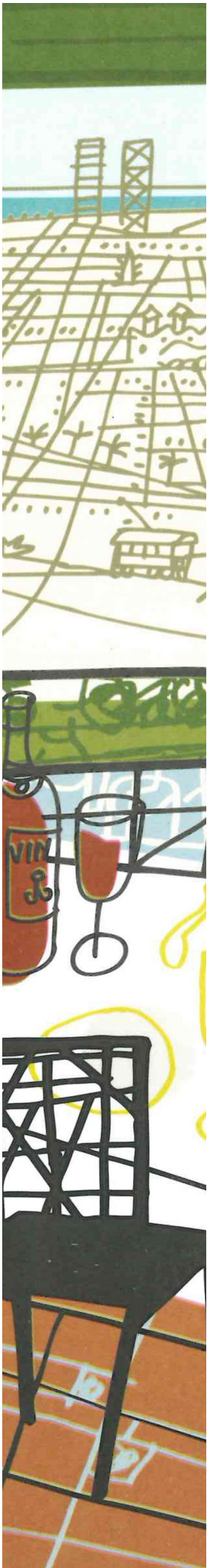
GRILLED SCALLOP WITH SPRING ONION TEMPURA AND ROMESCO SAUCE

OXTAIL BONED WITH MASHED POTATOES

MILK CURD PUDDING WITH HONEY ICE CREAM

PRICE: 51,00€

(BEVERAGES AND VAT INCLUDED)



# LA VENTA

C

SEA URCHINS AU GRATIN

ROMAN STYLE SQUID

*CARN D'OLLA* AND HAM CROQUETTES

COD FRITTERS

GRILLED VEGETABLES AND ANCHOVIE AMUSE-GUEULE

FOIE WITH PEARS AND NUTS JAM TOAST

BLACK AND WHITE COLD SAUSAGE FROM PLA DE L'ESTANY

ACORN FED IBERIAN HAM DO GUIJUELO

BREAD WITH TOMATO

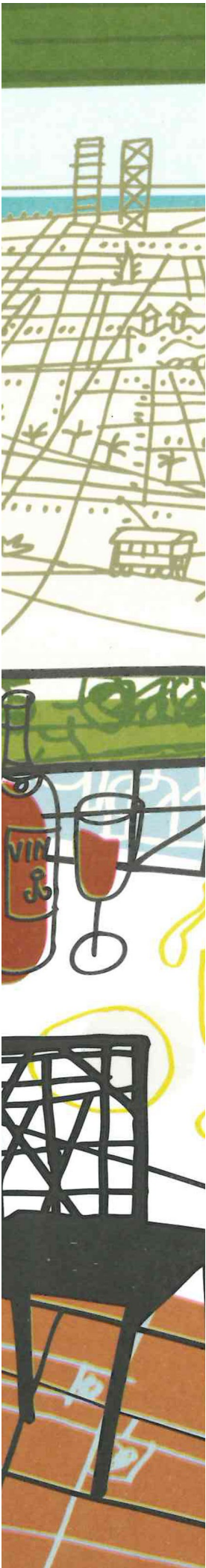
GRILLED CUTTLEFISH WITH GREEN ASPARAGUS

VEAL SIRLOIN WITH FRENCH FRIES

CHOCOLATE SOUFLÉ

PRICE: 57,00€

(BEVERAGES AND VAT INCLUDED)



# LA VENTA

included beverages



## LIMBEU NEGRE JOVE

Cellar: Mas la Caçadora - DO. Montsant

60% merlot - 40% Garnatxa tinta

Taste note: generous wine, cherry red color, with red fruit aromas and a little spicy. The palate is subtle and fresh.

## CA N'ESTRUC BLANC

Cellar: Ca n'Estruc - DO. Catalunya

Xarelo, Moscatell, Garnatxa blanca, Chardonnay, Macabeu

Taste note: golden white wine, with polite fruity aroma



## MINERAL WATERS

## COFFEE - INFUSIONS

conditions

Meals at saloon Mirador will have and extra charge of 175€

Extras will be billed to the person behind the group.

It's essential to communicate the exact number of guests 24 hours in advance, otherwise we will charge the number of clients booked.

For bookings up to 8 people a deposit of 25% of the meals will be made by cash or bank transfer, and can be cancelled up to 72 hours before the event with no cancellation cost.