



LA VENTA

menú tast

RUSSIAN SALAD

CARN D'OLLA AND HAM CROQUETTES

GRILLED VEGETABLES ON *COCA* BREAD WITH ANCHOVIE

AUBERGINE IN TEMPURA WITH HONEY

ROMAN STYLE SQUID

LACÓN SHAVINGS DRESSED WITH RED PEPPER FROM LA VERA
BREAD WITH TOMATO

GRILLED CUTTLEFISH WITH GREEN ASPARAGUS


CHARCHOAL-GRILLED *BOTIFARRA* WITH WHITE KIDNEY BEANS

MILK CURD PUDDING WITH HONEY ICE CREAM

Price: 45€

(with beverages included)

Menu's price without wines: 39,00€



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.

CIGONYES WHITE

Cellar: Perelada - DO. Empordà

Xarelo, Moscatell, Garnatxa blanca, Chardonnay, Macabeu

Taste note: golden white wine, with polite fruity aroma

SUMARROCA BRUT RESERVA

Cellar: Sumarroca - DO. Cava

MINERAL WATERS

COFFEE - INFUSIONS

conditions

Meals at saloon Mirador will have an 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.