

# LA VENTA

## A

APPETIZER OF THE DAY

*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

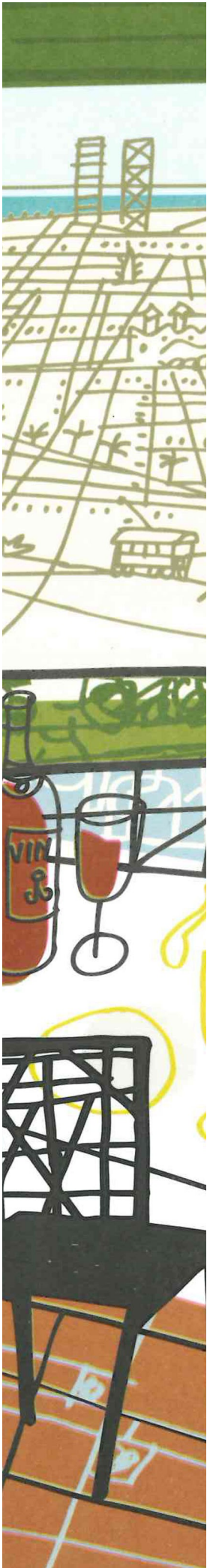
*or*

*ESCARGOTS* RICE

CRÈME BRULÉE

PRICE: 52,00€

(BEVERAGES AND VAT INCLUDED)



# LA VENTA

B

APPETIZER OF THE DAY

*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

BATTERED HAKE WITH MAYONNAISE SAUCE

OXTAIL BONED WITH MASHED POTATOES

MILK CURD PUDDING WITH HONEY ICE CREAM

PRICE: 58,00€

(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: 64,00€

(BEVERAGES AND VAT INCLUDED)





# LA VENTA

included beverages

## **LIMBEU NEGRE JOVE**

Cellar: Mas la Caçadora - DO. Montsant

## **CIGONYES WHITE**

Cellar: Perelada – DO Empordà

## **MINERAL WATERS**

## **COFFEE - INFUSIONS**

conditions

Meals at saloon Mirador will have a charge for exclusivity 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.