



## *DISHES*

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FOIE DE CANARD - Duck foie medallion with Monastrell red wine marmalade

LOMO IBÉRICO DE BELLOTA - *A great pleasure.* Dish to share. Cured iberico pork loin

CHEESE BOARD - San Simón, Luna Nueva, Mascarpone and Gorgonzola, Crottin with papaya

TUNA SALAD - Tuna belly, fine Navarre red pepper and caramelized onion

SALMOREJO - Andalusian cold tomato soup with tiny jamon iberico slivers and virgin olive oil

## *BOCADILLOS*

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TORTILLA DE PATATA - *Get this sandwich now! Totally addictive.* Crystal bread filled with juicy tortilla de patata (Spanish omelet) and mayo

CHIQUITO - *Making history.* Crystal brad filled with delicious truffled mortadella, arugula, Parmesan cheese, quince cheese and Dijonnaise

PÁEZ - *Olé! Andalucía is art.* Artisanal mollete andaluz bun stuffed with jamon iberico, virgin olive oil and crushed tomato. Olé, olé, olé!

"PERRITO PUCHI" - *We love Catalonia.* Wood oven bread filled with butifarra blanca de perol (Catalan sausage) following a butcher's third-generation recipe with crushed tomato and Dijonnaise mustard

## *DESSERTS FOR SWEETS*

A selection of varied desserts to share.

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## *DRINKS*

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WINE, BEER, SPIRITS:  
Open bar

CAVA CONDE DE CARALT  
Open bar

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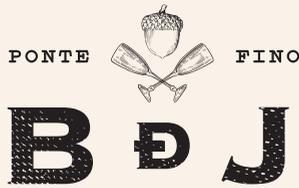
*Special prize hard drinks 6,50€/9,00€*

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# MENU BUBBLES



# 25€ PERSON



## *DISHES*

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FOIE DE CANARD - Duck foie medallion with Monastrell red wine marmalade

JAMÓN IBÉRICO DE BELLOTA - *A great pleasure.* Dish to share

CHEESE BOARD - San Simón, Luna Nueva, Mascarpone and Gorgonzola, Crottin with papaya

TUNA SALAD - Tuna belly, fine Navarre red pepper and caramelized onion

SALMOREJO - Andalusian cold tomato soup with tiny jamon iberico slivers and virgin olive oil

## *BOCADILLOS*

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TORTILLA DE PATATA - *Get this sandwich now! Totally addictive.* Crystal bread filled with juicy tortilla de patata (Spanish omelet) and mayo

CHIQUITO - *Making history.* Crystal bread filled with delicious truffled mortadella, arugula, Parmesan cheese, quince cheese and Dijonnaise

STEAK TARTAR CON BURRATA - *Simply elegant.* Crystal bread filled with veal steak tartare with a surprising dressing and juicy Burrata cheese

PÁEZ - *Olé! Andalucía is art.* Artisanal mollete andalus bun stuffed with jamon iberico, virgin olive oil and crushed tomato. Olé, olé, olé!

## *DESSERTS FOR SWEETS*

A selection of varied desserts to share.

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## *DRINKS*

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CAVA, WINES, BEER,  
SPIRITS  
2 drinks each

CHAMPAGNE  
MERCIER  
1/2 bottle per person

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*Special prize hard drinks 6,50€/9,00€*

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# MENU CHAMPAGNE



# 50€ PERSON