



ROOFTOP TERRACE COCKTAIL I

SNACKS

Mediterranean baby vegetable crisps
Tin of our marinated mussels
Crunchy cereal-coated Iberian neck pieces with lime

STARTERS AND MINI-SANDWICHES

Shot of Andalusian-style chilled tomato soup
Roast pepper and aubergine with small sardines on mini ciabatta
Crispy coca bread with slivers of Iberian ham
Alma spiced brava potatoes

FISH

Mini omelette with shrimps
Smoked salmon on cream cheese with Raifort
Octopus skewers with first early potatoes
Cubed tuna with soy and ginger

MEATS

Iberian ham croquettes
Steak tartare balls with parmesan flakes
Beef carpaccio with rosemary oil
Mini veal fillet sandwich with mustard mayonnaise and crispy onion.
Thai-style chicken wings

DESSERTS

Chocolate brownie with nuts
White peach with yoghurt foam
Alma lemon
Assortment of osmotically dehydrated fruit on a bed of crushed ice

SEASONS

Girardot oysters with toast, butter and tarragon vinaigrette
Glass of Mas Candí cava

Farmhouse cheeses made with unpasteurised milk with a selection of breads, dried fruit and nuts and quince preserve
Glass of Desig (white, Xarel·lo variety)

WINES AND SOFT DRINKS

Mas Candí (Cava)
Otazu Chardonnay (DO Navarra, white)
Otazu Premium Cuvée (DO Navarra, red)
Beers and soft drinks and mineral waters

€ 120 — DURATION: 3 hrs
(VAT included. Minimum 30 people)