



SNACKS

Crunchy baby vegetables
Crunchy cereal-coated Iberian neck pieces with lime

STARTERS AND SANDWICHES

Shot of Andalusian-style chilled tomato soup
Mini sandwich with Iberian *sobrasada* pork spread and buffalo mozzarella served with fig compote and Kalamata olives
Crispy coca bread with Iberian ham shavings
Alma spiced brava potatoes

FISH

Crispy involtini with prawns and *romesco* nut and pepper sauce
Mini-omelette with shrimps
Octopus skewers with first early potatoes
Tuna cubes with soy and ginger

MEATS

Roast chicken croquettes
Steak tartare with parmesan flakes
Mini sirloin steak sandwich with mustard mayonnaise and crunchy onion

DESSERTS

Salty praline crunch
Choc-raspberry shots with peppery crumble
Assortment of osmotically dehydrated fruit on a bed of crushed ice
70% truffles

SEASONS

Smoked: Fillets of wild salmon, Islandic cod cubes with trout fillets, smoked sardine supremes.
Multi-grain toasts. Cream cheese with *raifort* and a selection of Alma pickles
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 wine, Xarel·lo variety)

WINES AND SOFT DRINKS

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

€ 99 — DURATION: 2 hrs
(VAT included. Minimum 30 people)