



Mediterranean baby vegetables

Crunchy cereal-coated Iberian neck pieces with lime

STARTERS AND SANDWICHES

Shot of Andalusian-style 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

Galician-style pastry with sardines

FISH

Crispy involtini with prawns and *romesco* nut and pepper sauce

Mini-omelette with shrimps

Octopus skewers with first early potatoes

Cubes of tuna with soy and ginger

MEATS

Roast chicken croquettes

Steak tartare with parmesan shavings

Tagliatta with Mediterranean herbs

Mini sirloin steak sandwich with mustard mayonnaise and crunchy onion

DESSERTS

Salty praline crunch

Choco-raspberry shots with peppery crumble

Assortment of osmotically dehydrated fruit on a bed of crushed ice

70% truffles

SEASONS

Girardot oysters with toast, butter and shallot and tarragon vinaigrette

Glass of Mas Candí cava sparkling wine (supplement for Champagne is optional)

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 water

€ 120 — DURATION: 3 hrs

(VAT included. Minimum 30 people)