

CHRISTMAS MENU 1

Acorn-fed Iberian ham croquettes

Srimp salad, tomato tartare, mango and sprouts
or
Roasted pumpkin cream with parmesan foam

Grilled hake with sautéed vegetables and
rosemary oil
or
Grilled beef entrecôte with Oporto sauce and
mille-feuille potatoes

Bread
Noel Cheesecake
Wine Cellar:
Xic Blanc d'Agustí Torelló
Arienzo Crianza Marqués de Riscal
Cava
Water, infusion and coffee

33€
vat included

NEW YEAR'S EVE MENU

Pumpkin cream with parmesan
Acorn-fed Iberian ham croquette
Shrimp brochette with lime mayonnaise
Fillet steak with "Pedro Ximénez" snack
Bluefin tuna tataki with apple, avocado
and hoisin sauce
Foie bonbons with Granny Smith apple

Roasted monkfish with mushrooms and seafood sauce
and
Beef fillet with truffled potato and red wine onion

Bread
Petit Fours
Wine Cellar:
Viña Cimbrón Sauvignon (White)
Idoia (Red)
Cava
Water, infusion and coffee

Grapes and new year's gift bag

56€
vat included

CHRISTMAS MENU 2

Parmentier with ham shavings
"Piquillo" peppers croquettes
Bravas potatoes with "very brava" sauce
Chicken broquette with explosive sauce
Sea bream "tiradito" with mango and apple
Avocado tartare with wakame seaweed

Beef fillet with truffled potato and red wine onion
or
Salmon wrapped in banana leaves, fruits sauce
and sautéed vegetables

Bread
Noel Cheesecake
Wine Cellar:
Xic Blanc d'Agustí Torelló
Arienzo Crianza Marqués de Riscal
Cava
Water, infusion and coffee

39,50€
vat included



MAKE YOUR BOOKING

Gandesa, 10
(with Av. Diagonal)
93 410 48 47

www.labotigarestaurant.com

