

CHRISTMAS MENU 1

Squid and "Padrón" peppers with shichimi
Boletus cream with Idiazábal cheese

Shrimp salad with avocado, cheese cream and
berry vinaigrette

or

Parmentier with Iberian ham and foie shavings

Roasted croaker with confit potatoes

or

Veal entrecote with boletus sauce, potato and pumpkin

Bread

Noel Cheesecake

Wine Cellar:

Xic Blanc d'Agustí Torelló

Arienzo Crianza Marqués de Riscal

Cava

Water, infusion and coffee

35€

vat included

NEW YEAR'S EVE MENU

Boletus cream with Idiazábal cheese

Acorn fed Iberian ham croquette

Shrimp brochette with lime mayonnaise

Cod with olive sauce, corn nuts and mango

Foie-gras and caramelised apple mille-feuille
with smoked sardine loin

Acorn fed Iberian ham snack

Turbot with black trumpet mushrooms, peas and crab sauce
and

Beef fillet with truffle potato and red wine onion

Bread

Petits Fours

Wine Cellar:

Cérvoles Colors Blanc

Raimat Abadia Crianza

Cava

Water, infusion and coffee

Grapes and new year's gift bag

56€

vat included

CHRISTMAS MENU 2

Pumpkin cream with parmesan

Seafood croquettes

Potato with "very spicy brava" sauce

Steak with "Pedro Ximénez" snack

Shrimp in brick pastry with kimchi mayonnaise

Hazelnut hummus with papadum

Roasted monkfish with shrimps, quinoa and kale
or

Roasted beef fillet with cream of tubers and thin
slices of Iberian meat

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

Casp, 19
93 301 76 10

Aragó, 261
93 487 61 51

C.C. Pedralbes Centre, 27
Av. Diagonal, 611-613
93 410 13 17

C.C. Les Glòries, Plaza Central
Av. Diagonal, 208
93 486 18 20

www.mussolrestaurant.com

