



**LA
BOTIGA**
RESTAURANT

CHRISTMAS

Menu 1

Andalusian style squids and Padrón peppers with shichimi

Mini boconccini brochette, cherry tomatoes and pesto oil



Prawn salad with seasoned avocados, cream cheese and red fruit vinaigrette

or

Poularda cannelloni with truffled bechamel sauce and sautéed boletus



Baked sea bass supreme with candied potato

or

"Carn d'olla" with its vegetables and chickpeas
(Traditional Catalan meat and vegetable stew and soup)



Cheesecake and nougat trunk

Bread and water or soft drink

Coffee or infusion

Wine cellar:

Xic Blanc d'Agustí Torelló

Arienzo Crianza, Marqués de Riscal

Brut Cava

35€

vat included

CHRISTMAS

Menu 2

Also available for New Year's eve

Acorn-fed Iberian ham montadito

Truffle croquettes

"Patata brava" with a very spicy sauce



Christmas "escudella" with meatballs and pasta
(Traditional Catalan Christmas soup)

or

Stuffed avocados with prawns, mango and citric sauce



Baked monkfish with prawns, potatoes and sauce from its broth

or

Timbale of duck confit with pear, plums, nuts and its sauce



Cheesecake and nougat trunk

Bread and water or soft drink

Coffee or infusion

Wine cellar:

Xic Blanc d'Agustí Torelló

Arienzo Crianza, Marqués de Riscal

Brut Cava

39,50€

vat included

New Year's eve +12€ extra :
grapes, new year's gift bag and cava

MAKE YOUR BOOKING

• Gandesa, 10 (corner with Av. Diagonal) **+34 93 410 48 47**

• C.C. Arenas de Barcelona. Gran Via de les Corts Catalanes, 373-385 Terrace **+34 93 425 36 56**

www.labotigarestaurant.com

