

Leave the cooking to us
this Christmas

1881

per SAGARDI

el restaurant del Museu d'Història de Catalunya



“SAGARDI”

84€ per person

APPETIZERS

Gilda —olive, chilli and anchovy—

Fried Orio txistorra

Idiazabal cheese, spinach and walnuts salad

TO SHARE

Iberian ham 100% “bellota” D.O. Salamanca

Iberian ham croquettes

Grilled “morcilla” (black pudding) from Biscay

MAIN COURSE

to share in the center of the table

Matured beef txuleton (fore rib on the bone) from the grill
(450 g per person)

side dishes

Tolosa style piquillo peppers

DESSERT

Goxua

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread with
sourdough starter fermented for 48 hours

COCKTAIL 1

79€ per person

SNACKS

Vegetable chips

Gilda —olive, chilli and anchovy—

COLD GASTRONOMY

Folgueroles coca with pure acorn-fed Iberian ham

Homemade charcoal-roasted paté de campagne from Ibai

Diced cod esqueixada

HOT GASTRONOMY

Mini Iberian-ham croquettes

Crunchy prawn with special mayonnaise

Txampi-txistu

Mini chilli cheese burger

Fishermen’s-style rice from the Barcelona docks

DESSERT

Mignardises

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

1881

94€ per person

APPETIZERS

Gilda —olive, chilli and anchovy—

TO SHARE

Escalivada with marinated anchovies in vinegar
from the Barceloneta fish market

Galician PREMIUM cured beef carpaccio

Mushroom croquettes

MAIN COURSE

to share in the center of the table

Grilled monkfish
(500 g per person)

side dishes

Lettuce and spring onions from our garden

DESSERT

Catalan crème brûlée

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread with
sourdough starter fermented for 48 hours

COCKTAIL 2

89€ per person

SNACKS

Vegetable chips

Gilda —olive, chilli and anchovy—

COLD GASTRONOMY

“Rubia gallega” matured beef ham PREMIUM
on Folgueroles coca with tomato

Guacamole with totopos from Oaxaca

Diced salmon with yoghurt cream and dill

HOT GASTRONOMY

Mini mushroom croquette

Barceloneta-style bombas

Fried “txistorra” (basque sausage) from Orio

Mini chilli cheese burger

Fishermen’s-style rice from the Barcelona docks

DESSERT

Seasonal fruit skewer

Mignardises

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

PALAU DE MAR

101€ per person

APPETIZERS

“Spéciale de Claire” oysters
from Marennes-Oléron

TO SHARE

Red tuna tartare with guindilla peppers from Ibarra

Escalivada with marinated anchovies in vinegar
from the Barceloneta fish market

White shrimp

Razor clams from Delta de l'Ebre

MAIN COURSE

to choose between

Cod ajoarriero
—cod with garlic, oil and paprika—

Grilled sirloin

DESSERT

Bread with oil and chocolate

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread with sourdough starter fermented for 48 hours

RECOMMENDED BEVERAGES

All the options include half a bottle of wine, mineral water and coffee

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—

White wine Nivarius N —D.O.Ca. Rioja—

17,00€ per person

Red wine Trus Roble —D.O. Ribera del Duero—

White wine Menade Nosso —D.O. Rueda—

18,00€ per person

Red wine Hito Tinto —D.O. Ribera del Duero—

White wine El Zarzal —D.O. Bierzo—

20,00€ per person

Red wine Jaspí Negre —D.O. Montsant—

White wine Freyé Vinyes Velles —D.O. Penedès—

18,00€ per person

Red wine Pétalos de Bierzo —D.O. Bierzo—

White wine Pedralonga —D.O. Rías Baixas—

23,00€ per person

ENHANCE YOUR MENU

ADD

Ham Station

from 950 €

Cheese Station

for 30 pax from 600 €

starting at 30 pax from 14€/pax

Guacamole Station

for 30 pax from 450€

starting at 30 pax from 10€/pax

Estación de Tartar’s

(Corvina y Vaca vieja)

para 30 pax from 720€

starting at 30 pax from 20€/pax

Estación de Ostras

minimum 30 pax from 720€

starting at 30 pax from 16€/pax

Welcome drink

—3 canapés and 2 drinks—

from 30€ per person

Open Bar for 2 hours

from 50€ per person

PREMIUM Open Bar for 2 hours

from 70€ per person



TERMS AND CONDITIONS



TERMS OF PAYMENT

A prepayment of 70% of the total amount of the service will be requested upon confirmation of the group (20% - 50% if the date is more than 30 days from the day of the service). The remaining 30% will be paid within 72 hours prior to the service or at the restaurant at the end of the service by credit card or cash.

INVOICING CONDITIONS

Invoicing will be based on confirmation. Subsequently, 72 hours prior to the service, all details must be definitively established, in accordance with the cancellation policy.

CANCELLATION POLICY

Cancellations or changes to the event, not attributable to the restaurant, will be subject to a 20% cancellation penalty if warned with 30 days notice; 70% if notified 72 hours prior of the event and 100% after this period.

Changes in guest numbers for group reservations:

Changes are accepted without charge, as long as they do not exceed 50% of the number of contracted guests, up to 30 days before the service from the moment the service is confirmed.

Changes are accepted without charge, as long as they do not exceed 20% of the number of contracted guests, from 30 days before the service until 72 hours prior to the service. Cancellations within 72 hours will be charged 100% of the reserved amount.

CONTACT

For more details please contact us on
ph. 679 202 040 · e-mail: reservas@gruposagardi.com