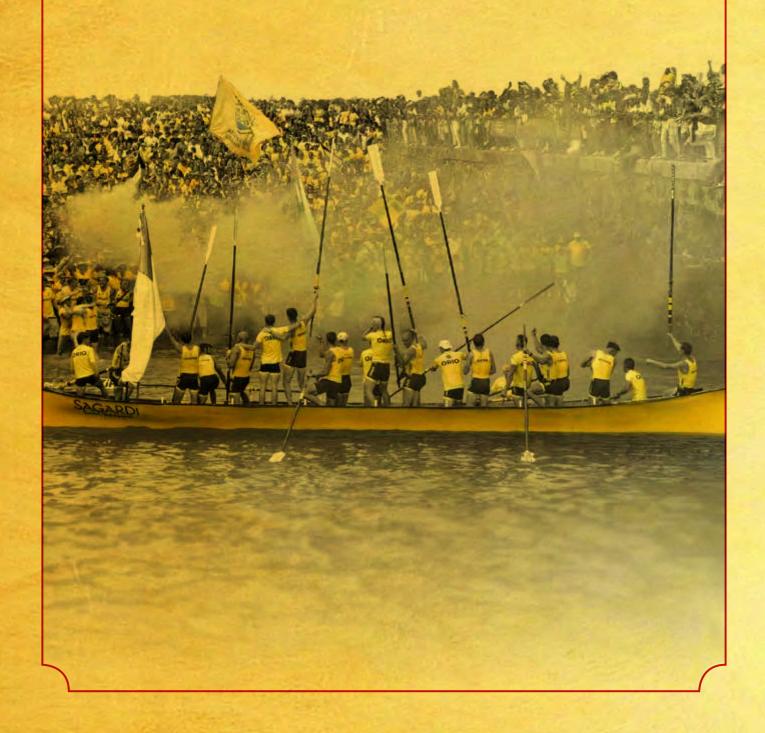
# Leave the cooking to us this Christmas (ADAQUES





# **MENU 1**

64€ per person

**APPETIZER** 

Basque gilda

(skewer with peppers, anchovies and olives)

TO SHARE

Coca de recapte with anchovied sardines (with roasted aubergine and peppers)

Russian salad with tuna belly

Spicy mussels

Sautéed squid

MAIN COURSE
—to share—

Rice with duck and salsify

DESSERTS

"El tap de Cadaqués", a bit boozy, of course (mini sponge cake with rum)

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

**MENU 2** 

69€ per person

**APPETIZER** 

Black "Bisbe"

TO SHARE

Coca de recapte with anchovied sardines (with roasted aubergine and peppers)

Matured-beef tartare with tuna heart from the Barbate almadraba

Juicy omelette with shrimp "romescada"

MAIN COURSE

-to share-

Mature-beef entrecôte

Baker's style roasted potatoes

DESSERTS

Swiss roll

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

**MENU 3** 

75€ per person

APPETIZER

Basque gilda

(skewer with peppers, anchovies and olives)

TO SHARE

Coca de recapte with anchovied sardines (with roasted aubergine and peppers)

Russian salad with tuna belly

Spicy mussels

MAIN COURSE

"Brut" rice with cuttlefish, monkfish and seafood

DESSERTS

Flan, flan

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

**ENHANCE YOUR MENU** 

NOVL

**ACCOMPANIES** 

Twice-cooked potato wedges

from 3,50€ per person

Lettuce from the Hernani gardens with spring onions

from 4€ per person

Wild asparagus

from 4€ per person

Escalivada (roasted vegetables)

from 3,50€ per person



EXTRA SERVICES

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



## MENU 4

84€ per person

APPETIZER

Black "Bisbe"

TO SHARE

Anchovies from the barrel

Juicy omelette with shrimp "romescada"

STARTERS

—to share—

Grilled monkfish

(300 gr. per person)

Baker's style roasted potatoes

Rice with duck and salsify

**DESSERTS** 

Catalan crème brûlée

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

MENU 5

94€ per person

APPETIZER

Black "Bisbe"

TO SHARE

"Coca" tomato-rubbed with anchovies from the barrel

Cal Rovira pork belly with tartare of bonito belly from Ondarroa —or the other way round but it's the same—

White shrimps

STARTERS

—to share—

Grilled monkfish

(300 gr. per person)

Lettuce and spring onions salad

Matured "Pio Negro" pork chop (300 gr. per person)

Baker's style roasted potatoes

DESSERTS

Traditional ice cream sandwich

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

**VEGETARIAN** 

64€ per person

APPETIZER

Escalivada

(roasted vegetables)

STARTERS

Chargrilled baby leeks with romesco sauce

Ganxet white beans with spinach

MAIN COURSE

Seasonal vegetables

DESSERT

Swiss roll

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

White wine Can Estruch — D.O. Catalunya—

Red wine L'Oratori — D.O. Empordà—

19,00€ per person

White wine Espelt Vailet — D.O. Empordà— Red wine L'Oratori — D.O. Empordà— 19,00€ per person

White wine Menade Nosso — D.O. Rueda— Red wine Etxeita Joven — D.O.Ca. Rioja Alavesa— 20,00€ per person



## **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 tel. 679 202 040 · e-mail: reservas@gruposagardi.com