

Leave the cooking to us
this **Christmas**
KRESALA

— BASCOS AL FOC —





MENU 1

109€ per person

APPETIZERS

Marinated mussel

TO SHARE

“Tiradito” marinated white sea bass with sweet chili ashes
Fresh red prawn salad from Palamós with tuna belly and capers
Grilled cockles from “Ria d’Arousa”
Seasonal vegetables

MAIN COURSE to share in the center of the table

Grilled monkfish
(350 g per person)

side dishes

Lettuce from the Hernani Gardens with spring onions
Homemade french fries

DESSERT

Artisanal creamy cheese flan
—
Homemade nougat
Júlia Bernet Ingenius Brut Nature, glass of cava
—
Our house-made bread with
sourdough starter fermented for 48 hours

COCKTAIL 1

109€ per person

APPETIZER

Marinated mussel
Hand-cut acorn-fed Iberian ham from Salamanca
Folgueroles coca with tomato and olive oil

COLD GASTRONOMY

Soy marinated Bluefin tuna on toasted cornbread
with Espelette pepper mayonnaise
Salted and hand-cleaned anchovies from Bermeo
“Esqueixada” white beans salad with codfish

HOT GASTRONOMY

Creamy rice with Palamós red prawns
Grilled monkfish
—
PREMIUM matured beef steak (Galician Blonde cow)

DESSERTS

Chargrilled pineapple with nicaraguan rum syrup
Chocolate truffles
—
Homemade nougat
Júlia Bernet Ingenius Brut Nature, glass of cava

MENU 2

129€ per person

APPETIZERS

Homemade marinated mussel

TO SHARE

Soy marinated Bluefin tuna on toasted cornbread
with Espelette pepper mayonnaise
“Tiradito” marinated red mullet with ponzu sauce
Salted and hand-cleaned anchovies from Bermeo
—
Grilled squid from the fresh fish Market

TO CONTINUE to share

Creamy rice with Palamós red prawns

MAIN COURSE to share in the center of the table

Grilled monkfish
(350 g per person)

side dishes

Lettuce from the Hernani Gardens with spring onions
—
Strawberries and cream
Chocolate truffles
—
Homemade nougat
Júlia Bernet Ingenius Brut Nature, glass of cava
—
Our house-made bread with sourdough starter fermented for 48 hours

COCKTAIL 2

144€ per person

APPETIZER

Homemade marinated mussel
Trio of oysters
— oyster with Espelette pepper granita, oyster with red tuna tartare and ponzu
sauce (soy and lemon juice), oyster with bone marrow and grilled grape —

COLD GASTRONOMY

Hand-cut acorn-fed Iberian ham from Salamanca
Folgueroles coca with tomato and olive oil
Fresh red prawn salad from Palamós with tuna belly and capers
—
“Tiradito” marinated red mullet with ponzu sauce
Lobster salpicó —tomato and chive vinagrette—

HOT GASTRONOMY

Galician razor clams with “vin blanc”sauce and Beluga caviar
Grilled white sea bass
—
Creamy rice with Palamós red prawns
Japanese Wagyu

DESSERTS

Homemade cream flavoured ice cream
Chocolate truffles
—
Homemade nougat
Júlia Bernet Ingenius Brut Nature, glass of cava

MENU 3

159€ per person

APPETIZERS

Artisanal butter from Betelu with seaweed ashes
Homemade marinated mussel

TO SHARE

“Tiradito” marinated white sea bass with sweet chili ashes
Lobster salpicó —tomato and chive vinagrette—

TO CONTINUE

Grilled galician razor clams
Galician grilled cockles from “Rías de Arousa”

MAIN COURSE

Grilled red sea bream
(350 g per person)
side dishes
Roasted and hand-peeled fresh red “piquillo” peppers

DESSERT

Alaska —almond sponge cake, vanilla ice cream and meringue—
—
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

Cava Xarel·lo Brut Nature, Júlia Bernet —Corpinnat—
White wine TX Sobre Lías 2022, Txomin Etxaniz —DOP Getariako Txakolina—
Red wine El de Debajo de la Escalera, T&M Etxeita —DOCa Rioja—
35,00€ per person

Cava Xarel·lo Brut Nature, Júlia Bernet —Corpinnat—
White wine Chablis, Billaud-Simon —AOP Chablis-France—
Red wine Cuvée Saint-Vicent, Vincent Girardin —AOP Bourgogne-France—
50,00€ per person

RECOMMENDED BEVERAGES FOR COCKTAIL MENUS

All options include half a bottle of wine, mineral water, soft drinks and beer

Cava Xarel·lo Brut Nature, Júlia Bernet —Corpinnat—
White wine TX Sobre Lías 2022, Txomin Etxaniz —DOP Getariako Txakolina—
Red wine El de Debajo de la Escalera, T&M Etxeita —DOCa Rioja—
43,00€ per person

Cava Xarel·lo Brut Nature, Júlia Bernet —Corpinnat—
White wine Chablis, Billaud-Simon —AOP Chablis-France—
Red wine Cuvée Saint-Vicent, Vincent Girardin —AOP Bourgogne-France—
58,00€ per person



ENHANCE YOUR MENU

ADD

Champagne glass
Blanc de Noirs 1er Cru Brut 2020.
Gonet-Médeville (DOP Champagne -France) Pinot Noir
from 15€ per person

Ham station
from 950 €



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*