

BANQUET MENU

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Nº1

APPETIZERS

Acorn-fed Iberian ham, crystal bread and seasonal
tomato
Artisan cheese board
Chicken ají taco

STARTERS (TO SHARE)

Grilled avocado salad with confit tomato and cottage
cheese
Foie micuit coca with anchovies and roasted eggplant
with honey and lemon
Salmon gravlax salad with basil “soil”

MAIN COURSE (CHOICE OF ONE)

Iberian pork shoulder with garnish

Cod with black garlic pil pil

Aged beef and mushroom rice

DESSERTS

Baked cheesecake with red fruit sorbet

DRINKS INCLUDED

UNNIC wine selection
Water, soft drinks, beer
Coffee

PRICE: 79 €/
person
(IGI included)

BANQUET MENU

Nº2

APPETIZERS

Acorn-fed Iberian ham, crystal bread and seasonal
tomato

Artisan cheese board

Cod fritters with pil pil sauce

STARTERS (TO SHARE)

Oak leaf salad with paprika goat cheese, red
berries and quince

Fresh sardine coca with cream cheese, honey,
green apple, mango and cucumber

Tuna tartare with fried broccol

MAIN COURSE (CHOICE OF ONE)

Stew cannelloni with mushrooms and truffle

Sea bass with crispy skin and pisto

Arroz a banda with fresh shrimp from Tarragona

DESSERTS

Chocolate with hazelnut praline and caramel

DRINKS INCLUDED

UNNIC wine selection

Water, soft drinks, beer

Coffee

PRICE: 89 €/
person
(IGI included)

BANQUET MENU

Nº3

Appetizers

Acorn-fed Iberian ham, crystal bread and seasonal tomato

Artisan cheese board

Natural Guillardéau oysters Nº2

STARTERS (TO SHARE)

Smoked duck breast salad with lamb's lettuce and orange
vinaigrette

Foie micuit and quince mille-feuille with almond and ginger
"soil" and PX reduction

Salmon tartare

Grilled octopus with "quinotto" and its juice emulsion

MAIN COURSE (CHOICE OF ONE)

Grilled beef fillet with garnish

Grilled turbot with romesco sauce and sautéed vegetables

Toasted Andorran beer rice with rabbit

DESSERTS

Nutella cheesecake

DRINKS INCLUDED

UNNIC wine selection

Water, soft drinks, beer

Coffee

Price: 99 €/person
(IGI included)

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