

# ▪ FRAGATA ▪

## PRESENTATION

The FRAGATA restaurant was inaugurated in 1965 and renovated with exquisite taste in 2005, and is referred to as a gastronomic reference in Sitges.

With its privileged position in front of the beach, at the feet of the bastion which crowns Bartomeu and Santa Tecla church, FRAGATA offers the possibility to enjoy an excellent meal in an incomparable setting.

The Fragata cuisine has a clear Catalan and Mediterranean inspiration, which relies on a careful selection of raw produce, resulting in an extensive and varied range of dishes designed in terms of respect for the product.

Regarding the selection of wines, FRAGATA has an extensive cellar with more than 200 national and international wines, always served at the correct temperature for tasting.

FRAGATA is recommended in all the main restaurant gastronomic guides: Michelin Guide, Repsol Guide, Gourmetour, etc. Similarly it has been featured in newspapers and television, always with excellent reviews: La Vanguardia (5 Taula, Qué Fem), El Periódico, El Mundo, Época magazine and five programs “Cuines” TV3 dedicated to this establishment. FRAGATA has also been part of the emblematic Catalan team of 25 restaurants offering a dinner tribute to “Catalan of the year” for 1.000 people in 2008, partaking with some of the best restaurants in Catalonia.

## OUR EXPERIENCE

More than one million clients have dined in FRAGATA in the past 50 years since we opened our establishment. In the last four years we have celebrated more than 750 events for Companies, Institutions and for family celebrations, resulting all in absolute satisfaction from all our clients and of their hosts.

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## EVENT MENUS

We have developed two types of different menus:

- **Menus CUATRO** which comprises of three plates and a dessert
- **Menus TAST** comprises of various starters to share, a main plate and a dessert

The wines offered, mineral water and coffee are included in the price of the menu.

Hold the event on the terrace has a 5% surcharge on the prices shown on menus

## PERSONALIZED MENUS

We can create a menú for your event completely customized according to your preferences. Also we can provide an excellent Menu Tasting option from five to nine plates, or menu "TAST" of up to fifteen dishes to share.

## BENEFIT FROM OUR REDUCED TARIFFS

We cannot lower our quality but we can offer important reductions during more than 300 days of the year.

- **Lunches, Monday to Friday during the whole year except holidays.**
- **Dinner from the 1st October until the 31th May, except Fridays and Saturdays and public holiday's eves.**

Finally, thank you for your interest in our Restaurant and on behalf of the entire team at FRAGATA our professionalism, experience and enthusiasm are at your disposal to create the event you require.

**ALBERTO CASANOVA**

Managing Director

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| <i>MENU</i>       | <i>REDUCED TARIFF</i> | <i>NORMAL TARIFF</i> |
|-------------------|-----------------------|----------------------|
| CUATRO.1          | 42,50                 | 46,00                |
| CUATRO.2          | 44,90                 | 48,25                |
| CUATRO.3          | 47,85                 | 52,00                |
| CUATRO.4          | 48,00                 | 52,25                |
| CUATRO.5          | 49,25                 | 54,00                |
| CUATRO.6          | 56,50                 | 62,75                |
| CUATRO.7          | 57,75                 | 63,90                |
| <br>              |                       |                      |
| TAST-FISH 1       | 40,00                 | 43,00                |
| TAST-FISH 2       | 43,15                 | 46,90                |
| TAST-FISH 3       | 51,00                 | 55,00                |
| TAST-FISH 4       | 56,90                 | 62,95                |
| <br>              |                       |                      |
| TAST-MEAT 1       | 41,00                 | 44,00                |
| TAST-MEAT 2       | 44,00                 | 47,75                |
| TAST-MEAT 3       | 46,00                 | 50,50                |
| TAST-MEAT 4       | 57,50                 | 62,95                |
| <br>              |                       |                      |
| TAST-RICE 1       | 41,45                 | 44,50                |
| TAST-RICE 2       | 43,00                 | 46,75                |
| TAST-RICE 3       | 45,50                 | 49,95                |
| TAST-RICE 4       | 55,50                 | 61,50                |
| <br>              |                       |                      |
| TAST- FISH-MEAT 1 | 58,50                 | 63,50                |
| TAST- FISH-MEAT 2 | 63,50                 | 69,50                |

Prices in €

10% Taxes not included

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## CUATRO.1

**Cep Cream Soup**, "Aestivium" Truffle, Chestnuts, Foie Poêlée, Pumpkin, Roasted Ciabatta Bread

\*\*\*\*

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

\*\*\*\*

**Tuna Tartar**, Pressed Avocado, Sesame Oil and Soy, Cassava Chips

\*\*\*\*

**Mango and Passion Fruit Ice-Cream**, Chocolate Soufflé Sao Tomé 74%, Cocoa Sablé

\*\*\*\*

**Albet i Noya Xarel·lo, Viñas del Vero Tinto, Water and Coffees**

**PVP 46,00 €**

**With Reduced Tariff PVP 42,50 €**

10% Taxes not included

## CUATRO.2

**Italian Burrata** (Creamy Mozzarella) Salad, Mezclum Salad, Dried Fruits, Basil and Kalamata Olives

\*\*\*\*

**Seafood and Fish Soup "All Cremat"** (Caramelized Garlic) and Roasted Toast with Mild Garlic Mayonnaise

\*\*\*\*

**Presa Ibérica** (Tender Cut of Iberian Pork), on Puff Pastry, Caramelized Apples, Gravy, Berries, Sweet Potato Chips

\*\*\*\*

**Coconut Sorbet**, Passion Fruit Cream, Streusel Cookie Crumb

\*\*\*\*

**Albet i Noya Xarel·lo, Viñas del Vero Tinto, Water and Coffees**

**PVP 48,25 €**

**With Reduced Tariff PVP 44,90 €**

10% Taxes not included

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## CUATRO.3

**King Prawns Salad**, Tomato and Marinated Red Onion, With Citric Vinaigrette

\*\*\*\*

**Monkfish in a Stock of Seafood**, Prawns and Shallots, Grilled with Green Garlic Mayonnaise

\*\*\*\*

**Boneless Iberian Suckling Pork**, Baked 12 Hours, Shallots, Apple Purée, Textures of Apple

\*\*\*\*

**Our Cheesecake**, Cream Cheese, Compote of Berries, Crisp Crumbed Biscuit

\*\*\*\*

**Albet i Noya Xarel-lo, Viñas del Vero Tinto, Water and Coffees**

**PVP 52,00 €**

**With Reduced Tariff PVP 47,85 €**

10% Taxes not included

## CUATRO.4

**Mi-Cuit of Foie Gras Homemade**, “Aestivium” Truffle” Exotic Salts, Tomato Chutney

\*\*\*\*

**Grilled Scallops**, Sea Urchin Emulsion, Asparagus, Shallots and Iberian Ham

\*\*\*\*

**Tender Loin Veal Steak** Stilton Cheese & Mushroom Sauce, Confit Potatoes, “Padrón” Small Peppers

\*\*\*\*

**Coconut Sorbet**, Passion Fruit Cream, Streusel Cookie Crumb

\*\*\*\*

**Palacio de Bornos Verdejo, Viñas de Vero Tinto, Water and Coffees**

**PVP 52,25 €**

**With Reduced Tariff PVP 48,00 €**

10% Taxes not included

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## CUATRO.5

**Cep Cream Soup, "Aestivium" Truffle, Chestnuts, Foie Poêlée, Pumpkin, Roasted Ciabatta Bread**

\*\*\*\*

**Confit Dry Salted Cod, Grilled with Mild "All i Oli" and Honey, Spinach's Parmentier, Green Asparagus**

\*\*\*\*

**Boneless Iberian Suckling Pork, Baked 12 Hours, Shallots, Apple Purée, Textures of Apple**

\*\*\*\*

**Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb**

\*\*\*\*

**Palacio de Bornos Verdejo, Viñas del Vero Tinto, Water and Coffees**

**PVP 54,00 €**

**With Reduced Tariff PVP 49,25 €**

10% Taxes not included

## CUATRO.6

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

\*\*\*\*

**Steamed Lobster, Cut and Sautéed in Prawn Oil, Bouquet of Greens**

\*\*\*\*

**Beef Sirloin with Grilled Foie Gras, Potatoes and Sautéed Vegetables**

\*\*\*\*

**Mango and Passion Fruit Ice-Cream, Chocolate Soufflé Sao Tomé 74%, Cocoa Sablé**

\*\*\*\*

**Can Feixes Selecció, Prado Rey Roble, Water and Coffees**

**PVP 62,75 €**

**With Reduced Tariff PVP 56,50 €**

10% Taxes not included

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## **CUATRO.7**

***Dublin Bay Prawns au Gratin, Red Pepper Mousseline***

\*\*\*\*

***Wild Sea Bass in Fennel's Sauce, Sautéed of Fennel Bulb and Bacon, Purple Potato***

\*\*\*\*

***Beef Sirloin with Grilled Foie Gras, Potatoes and Sautéed Vegetables***

\*\*\*\*

***Our Cheesecake, Cream Cheese, Compote of Berries, Crisp Crumbed Biscuit***

\*\*\*\*

***Palacio de Bornos Verdejo, Prado Rey Roble, Water and Coffees***

**PVP 63,90 €**

**With Reduced Tariff PVP 57,75 €**

*10% Taxes not included*

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## **TAST - FISH 1**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Catalan Escalivada (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives**

**Grilled Small Squids with Caramelized Onion, Infused Coal Oil, Chive Mayonnaise**

**Homemade Croquettes of Fish and Sea Food**

\*\*\*\*

**Icelandic Salmon in Low-Temperature Cooking, 'Idiazábal' Cream, Laminated Bacon**

\*\*\*\*

**Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb**

\*\*\*\*

**Marqués de Monistrol Blanc de Blancs, Water and Coffees**

**PVP 43,00 €**

**With Reduced Tariff PVP 40,00 €**

10% Taxes not included

## **TAST - FISH 2**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Tuna Carpaccio, Mild Vinaigrette of Spring Onions and Mustard Seeds**

**Homemade Croquettes of Fish and Sea Food**

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

\*\*\*\*

**Confit Dry Salted Cod, Grilled with Mild "All i Oli" and Honey, Spinach's Parmentier, Green Asparagus**

\*\*\*\*

**Our Cheesecake, Cream Cheese, Compote of Berries, Crisp Crumbed Biscuit**

\*\*\*\*

**Marqués de Monistrol Blanc de Blancs, Water and Coffees**

**PVP 46,90 €**

**With Reduced Tariff PVP 43,15 €**

10% Taxes not included



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## **TAST - FISH 3**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

**Tuna Carpaccio, Mild Vinaigrette of Spring Onions and Mustard Seeds**

**Homemade Croquettes of Fish and Sea Food**

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

\*\*\*\*

**Monkfish in a Stock of Seafood, Prawns, Grilled with Green Garlic Mayonnaise**

\*\*\*\*

**Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb**

\*\*\*\*

**Palacio de Bornos Verdejo, Water and Coffees**

**PVP 55,00 €**

**With Reduced Tariff PVP 51,00 €**

10% Taxes not included

## **TAST - FISH 4**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Cured Iberian Ham from Guijuelo "4 years Reserve"**

**Mi-Cuit of Foie Gras Homemade, "Aestivium" Truffle" Exotic Salts, Tomato Chutney**

**Homemade Croquettes of Fish and Sea Food**

\*\*\*\*

**Wild Sea Bass in Fennel's Sauce, Sautéed of Fennel Bulb and Bacon, Purple Potato**

\*\*\*\*

**Mango and Passion Fruit Ice-Cream, Chocolate Soufflé Sao Tomé 74%, Cocoa Sablé**

\*\*\*\*

**Can Feixes Selecció, Water and Coffees**

**PVP 62,95 €**

**With Reduced Tariff PVP 56,90 €**

10% Taxes not included

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## **TAST - MEAT 1**

*Ciabatta Bread with Tomato, Virgin Olive Oil*

*Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp*

*Catalan Escalivada (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives*

*Homemade Croquettes of Fish and Sea Food*

*Grilled Small Squids with Caramelized Onion, Infused Coal Oil, Chive Mayonnaise*

\*\*\*\*

*Canneloni, Stuffed with Oxtail, Confit of Duck and Foie Sauce of Gravy and Mushrooms*

\*\*\*\*

*Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb*

\*\*\*\*

*Viñas del Vero Tinto, Water and Coffees*

**PVP 44,00 €**

**With Reduced Tariff PVP 41,00 €**

10% Taxes not included

## **TAST - MEAT 2**

*Ciabatta Bread with Tomato, Virgin Olive Oil*

*Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp*

*Catalan Escalivada (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives*

*Homemade Croquettes of Fish and Sea Food*

*Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces*

\*\*\*\*

*Presa Ibérica (Tender Cut of Iberian Pork), on Puff Pastry, Caramelized Apples, Gravy, Berries, Sweet Potato Chips*

\*\*\*\*

*Our Cheesecake, Cream Cheese, Compote of Berries, Crisp Crumbed Biscuit*

\*\*\*\*

*Marqués de Monistrol Blanc de Blancs, Viñas del Vero Tinto, Water and Coffees*

**PVP 47,75 €**

**With Reduced Tariff PVP 44,00 €**

10% Taxes not included

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## **TAST - MEAT 3**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

**Ravioli Stuffed with Foie, Morel's Sauce**

**Homemade Croquettes of Fish and Sea Food**

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

\*\*\*\*

**Tender Loin Veal Steak** Stilton Cheese & Mushroom Sauce, Confit Potatoes, "Padrón" Small Peppers

\*\*\*\*

**Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb**

\*\*\*\*

**Palacio de Bornos Verdejo, Viñas del Vero Tinto, Water and Coffees**

**PVP 50,50 €**

**With Reduced Tariff PVP 46,00 €**

10% Taxes not included

## **TAST - MEAT 4**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Cured Iberian Ham from Guijuelo "4 years Reserve"**

**Mi-Cuit of Foie Gras Homemade, "Aestivium" Truffle" Exotic Salts, Tomato Chutney**

**Homemade Croquettes of Fish and Sea Food**

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

\*\*\*\*

**Beef Sirloin with Grilled Foie Gras, Potatoes and Sautéed Vegetables**

\*\*\*\*

**Mango and Passion Fruit Ice-Cream, Chocolate Soufflé Sao Tomé 74%, Cocoa Sablé**

\*\*\*\*

**Can Feixes Selecció, Viñas del Vero Tinto, Water and Coffees**

**PVP 62,95 €**

**With Reduced Tariff PVP 57,50 €**

10% Taxes not included

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## **TAST - RICE 1**

**Ciabatta Bread with Tomato**, Virgin Olive Oil

**Anchovies from Cantabrian Sea**, on a Parmesan Tart with Fresh Tomato Pulp

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

**Grilled Small Squids** with Caramelized Onion, Infused Coal Oil, Chive Mayonnaise

**Homemade Croquettes** of Fish and Sea Food

\*\*\*\*

**Shellfish Paella** (Shrimps, Small Squids and Mussels)

\*\*\*\*

**Coconut Sorbet**, Passion Fruit Cream, Streusel Cookie Crumb

\*\*\*\*

**Marqués de Monistrol Blanc de Blancs, Water and Coffees**

**PVP 44.50 €**

**With Reduced Tariff PVP 41,45 €**

10% Taxes not included

## **TAST - RICE 2**

**Ciabatta Bread with Tomato**, Virgin Olive Oil

**Anchovies from Cantabrian Sea**, on a Parmesan Tart with Fresh Tomato Pulp

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

**Grilled Small Squids** with Caramelized Onion, Infused Coal Oil, Chive Mayonnaise

**Homemade Croquettes** of Fish and Sea Food

\*\*\*\*

**Fideuá** (Noodles In A Seafood Stock), Sautéed Sliced Calamari, Garlic Mayonnaise

\*\*\*\*

**Crepes of "Crema Catalana"**, Lemon Coulis and Berries

\*\*\*\*

**Marqués de Monistrol Blanc de Blancs, Water and Coffees**

**PVP 46,75 €**

**With Reduced Tariff PVP 43,00 €**

10% Taxes not included

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## **TAST - RICE 3**

**Ciabatta Bread with Tomato**, Virgin Olive Oil

**Catalan Escalivada** (Roasted Peppers, Eggplant) on Pressed Puff Pastry, Goat's Cheese au Gratin and Olives

**Tuna Carpaccio**, Mild Vinaigrette of Spring Onions and Mustard Seeds

**Homemade Croquettes** of Fish and Sea Food

**Fry of King Prawns and Small Squids**, Romesco and All i Oli Sauces

\*\*\*\*

**Paella "Tot Pelat"** (Peeled) of Fish and Seafood (King Prawns, Monkfish, Cuttlefish and Mussels)

\*\*\*\*

**Chocolate Soup**, with Fruits, Cocoa Croutons and Balsamic Reduction

\*\*\*\*

**Palacio de Bornos Verdejo**, Water and Coffees

**PVP 49,95 €**

**With Reduced Tariff PVP 45,50 €**

10% Taxes not included

## **TAST - RICE 4**

**Ciabatta Bread with Tomato**, Virgin Olive Oil

**Anchovies from Cantabrian Sea**, on a Parmesan Tart with Fresh Tomato Pulp

**Cured Iberian Ham from Guijuelo** "4 years Reserve"

**Mi-Cuit of Foie Gras Homemade**, "Aestivium" Truffle" Exotic Salts, Tomato Chutney

**Homemade Croquettes** of Fish and Sea Food

**Fry of King Prawns and Small Squids**, Romesco and All i Oli Sauces

\*\*\*\*

**Juicy Rice with Lobster** and Baby Squids Legs

\*\*\*\*

**Texture of Chocolate Sacher** (Mousse, Cream, Biscuit, Cookie), Mint of Orange Reduction

\*\*\*\*

**Can Feixes Selecció**, Water and Coffees

**PVP 61,50 €**

**With Reduced Tariff PVP 55,50 €**

10% Taxes not included

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## **TAST - FISH - MEAT 1**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Cured Iberian Ham from Guijuelo “4 years Reserve”**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Tuna Carpaccio, Mild Vinaigrette of Spring Onions and Mustard Seeds**

**Homemade Croquettes of Fish and Sea Food**

\*\*\*\*

**Monkfish in a Stock of Seafood, Prawn, Grilled with Green Garlic Mayonnaise**

\*\*\*\*

**Tender Loin Veal Steak Stilton Cheese & Mushroom Sauce, Confit Potatoes, “Padrón” Small Peppers**

\*\*\*\*

**Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb**

\*\*\*\*

**Can Feixes Selecció, Prado Rey Roble, Water and Coffees**

**PVP 63,50 €**

**With Reduced Tariff PVP 58,50 €**

10% Taxes not included

## **TAST - FISH - MEAT 2**

**Ciabatta Bread with Tomato, Virgin Olive Oil**

**Cured Iberian Ham from Guijuelo “4 years Reserve”**

**Anchovies from Cantabrian Sea, on a Parmesan Tart with Fresh Tomato Pulp**

**Fry of King Prawns and Small Squids, Romesco and All i Oli Sauces**

**Ravioli Stuffed with Foie, Morel’s Sauce**

\*\*\*\*

**Wild Sea Bass in Fennel’s Sauce, Sautéed of Fennel Bulb and Bacon, Purple Potato**

\*\*\*\*

**Beef Sirloin with Grilled Foie Gras, Potatoes and Sautéed Vegetables**

\*\*\*\*

**Our Cheesecake, Cream Cheese, Compote of Berries, Crisp Crumbed Biscuit**

\*\*\*\*

**Can Feixes Selecció, Prado Rey Roble, Water and Coffees**

**PVP 69,50 €**

**With Reduced Tariff PVP 63,50 €**

10% Taxes not included