

▪ 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 31st 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	44.75	48.50
CUATRO.2	45.85	49.75
CUATRO.3	46.90	50.90
CUATRO.4	47.50	51.90
CUATRO.5	49.25	54.00
CUATRO.6	56.50	62.75
CUATRO.7	57.75	63.90
TAST-FISH 1	39.25	42.50
TAST-FISH 2	41.50	46.90
TAST-FISH 3	51.00	55,00
TAST-FISH 4	56.90	62.95
TAST-MEAT 1	38.50	42.50
TAST-MEAT 2	43.50	47.75
TAST-MEAT 3	45.75	50,25
TAST-MEAT 4	57.50	62.95
TAST-RICE 1	40.00	43.00
TAST-RICE 2	41.50	45.25
TAST-RICE 3	43.75	49.95
TAST-RICE 4	55.50	61.50
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

Salmorejo (Cold Soup of Tomato and Baked Vegetables) Iberian Ham, Quail's Egg, Pesto Croutons

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 48,50 €

With Reduced Tariff PVP 44,75 €

10% Taxes not included

CUATRO.2

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 49,75 €

With Reduced Tariff PVP 45,85 €

10% Taxes not included

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CUATRO.3

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 50,90 €

With Reduced Tariff PVP 46,90 €

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, Red Quinoa with Raisins and Pine Nuts

Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb

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

PVP 51,90 €

With Reduced Tariff PVP 47,50 €

10% Taxes not included

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CUATRO.5

Salmorejo (Cold Soup of Tomato and Baked Vegetables) Iberian Ham, Quail's Egg, Pesto Croutons)

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

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

Homemade Croquettes of Fish and Sea Food

Steamed Mussels, Txakolí Wine Sauce

Hooked Hake in Green Sauce, with Broccoli, Green Asparagus Small Squids, King Prawn and Quail's Egg

Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb

Marqués de Monistrol Blanc de Blancs, Water and Coffees

PVP 42,50 €

With Reduced Tariff PVP 39,25 €

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

Dry Salted Cod, Baked Tomato Pulp with Herbs, Potato Foam with Crispy Bread Crumbs and Dried Black Olives

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 41.50 €

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 and Spring Onions, 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 42,50 €

With Reduced Tariff PVP 38,50 €

10% Taxes not included

*The "Calçots" are a season vegetables only available from February to May

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 43,50 €

10% Taxes not included

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TAST - MEAT 3

Ciabatta Bread with Tomato, Virgin Olive Oil

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

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

Tender Loin Veal Steak Stilton Cheese & Mushroom Sauce, Red Quinoa with Raisins and Pine Nuts

Coconut Sorbet, Passion Fruit Cream, Streusel Cookie Crumb

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

PVP 50,25 €

With Reduced Tariff PVP 45,75€

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

Homemade Croquettes of Fish and Sea Food

Steamed Mussels, Txakolí Wine Sauce

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 43.00 €

With Reduced Tariff PVP 40,00 €

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

Homemade Croquettes of Fish and Sea Food

Steamed Mussels, Txakolí Wine Sauce

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 45,25 €

With Reduced Tariff PVP 41,50 €

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 43,75 €

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, Prawns and Shallots, Grilled with Green Garlic Mayonnaise

Tender Loin Veal Steak Stilton Cheese & Mushroom Sauce, Red Quinoa with Raisins and Pine Nuts

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