

▪ FRAGATA ▪

MENU CUATRO-A

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

CELLAR

White Wine Palacio de Bornos Verdejo -Rueda-

Red Wine Viñas del Vero Tinto -Somontano-

PPP 54,25 €

10% VAT not included

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MENU CUATRO.B

Cep Cream Soup, "Aestivium" Truffle, Chestnuts, Foie Poêlé, 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

CELLAR

White Wine **Palacio de Bornos Verdejo** -Rueda-

Red Wine **Viñas del Vero Tinto** -Somontano-

PPP 56,00 €

10% VAT not included

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MENU CUATRO.C

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

CELLAR

White Wine **Can Feixes Selecció** -Penedés-

Red Wine **Prado Rey Roble** -Ribera de Duero-

PPP 64.75 €

10% VAT not included

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MENU TAST RICE A-1

Ciabatta Bread with Tomato, Virgin Olive Oil

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

Tuna Carpaccio, Mild Vinaigrette of Spring Onions and Mustard Seeds

Homemade Croquettes of Fish and Seafood

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

CELLAR

White Wine **Palacio de Bornos Verdejo** -Rueda-

PPP 51,95 €
10% VAT not included

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MENU TAST RICE A-2

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 Seafood

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

CELLAR

White Wine Can Feixes Selecció -Penedés-

PPP 63,50 €

10% VAT not included

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MENU TAST MEAT C-1

Ciabatta Bread with Tomato, Virgin Olive Oil

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

Ravioli Stuffed with Foie, Morel's Sauce

Homemade Croquettes of Fish and Seafood

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

CELLAR

White Wine **Palacio de Bornos Verdejo** -Rueda-

Red Wine **Viñas del Vero Tinto** -Somontano-

PPP 52,50 €

10% VAT not included

▪ FRAGATA ▪

MENU TAST MEAT C-2

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 Seafood

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

CELLAR

White Wine **Can Feixes Selecció** -Penedés-

Red Wine **Viñas del Vero Tinto** -Somontano-

PPP 64,95 €

10% VAT not included

▪ FRAGATA ▪

MENU TAST FISH P-1

Ciabatta Bread with Tomato, Virgin Olive Oil

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

Tuna Carpaccio, Mild Vinaigrette of Spring Onions and Mustard Seeds

Homemade Croquettes of Fish and Seafood

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

CELLAR

White Wine **Palacio de Bornos Verdejo** -Rueda-

PPP 57,00 €
10% VAT not included

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MENU TAST FISH P-2

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 Seafood

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

CELLAR

White Wine Can Feixes Selecció -Penedés-

PPP 64,95 €

10% VAT not included