

Menu live, laugh, love... eat!!

CATALONIA REINA VICTORIA

APERITIVO

Aperitivo del Chef

ENTRANTE

Croquetas caseras de puchero con mayonesa de hierbabuena

○

Crema de calabaza con chantarellas y taquitos de jamón ibérico al oloroso

○

Mosaico de verduras al grill con salsa romescu y sal negra

PRINCIPAL

Timbal de rabo de toro en su jugo, con patatas paja y peras con canela

○

Presas ibéricas de bellota ahumada con leña de vid, patata parmentina especiada y salsa de vino fino aromatizada

○

Merluza de pincho sobre risotto de trigo con verduras y salsa de mantequilla a la naranja

POSTRE

Brownie de chocolate 70% con ganache de chocolate, nueces y helado

○

Tarta de queso a la vainilla de Madagascar y salsa toffee

○

Ensalada de fruta de temporada

Bebidas no incluidas



CATALONIA

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APPETIZER

Chef's appetizer

STARTER

Homemade croquettes with mint mayonnaise

or

Pumpkin cream with chanterelle and Iberian ham cubes with sherry wine

or

Grilled vegetables mosaic with "romesco" sauce and black salt

MAIN COURSE

Oxtail timbale in its own juice with straw potatoes and cinnamon pears.

or

Iberian pork smoked with grapevine firewood, spiced parmentine potatoes and an aromatised fine wine sauce.

or

Line-caught hake on wheat risotto with vegetables and orange flavored butter sauce.

DESSERT

Chocolate Brownie 70% with ganache chocolate, walnuts and ice cream

or

Cheesecake with Madagascar vanilla and toffee sauce

or

Seasonal fruit salad

Drinks not included



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