

GASTRONOMÍA

RAMÓN CASAS

Starter...

Tuna tartar pickled with seaweed cream of *escalivada* pumpkin and mustard

Main Course...

Free-range chicken boneless, its juice, spinachs *parmentier*, raisins and pine nuts

Dessert...

Custard little cake with walnuts and citrus

Cellar...

Mineral Water

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

Coffees and teas

49.00 €

(TAX included)

Manten Perrotegui

GASTRONOMÍA

SIRENAS

The delights of the Fonda...

Iberian ham

Ciabatta bread with tomato

Croquettes Fonda style

Marinated mussels with coriander and hot pepper

Starter...

Prawns with ecologic tomatoes, parmesan, arugula's pesto and nuts

Main Course...

Veal tenderloin on potato parmentier and smoked terrine

Dessert...

Chocolate cake, raspberry jam and chocolate cream

Cellar

Mineral Water

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

Coffees and teas

59.00 €

(VAT included)

Martin Perastegui

GASTRONOMÍA

PICA-PICA MENU

Pica-pica

Iberian Ham

Coca (Puff pastry) with tomato

Ham croquets

Andalusian squids

Salmon and avocado tartar

Grilled prawns with its juice (2 per person)

Hot sauce chicken wings

Mini hamburgers with brie cheese and tomato jam

Steamed mussels

Main course

Boneless charcoal-grilled leg of lamb with molasses and spices, vegetable *cous cous* and mint

Dessert

Half sphere of creamy chocolate and sponge cake

Cellar

Mineral water

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

Coffee or Tea infusion

63,00 €

(TAX included)