

SAN ESTEBAN MENU

Tradition at the table, joy in every dish

APPETIZER

OXTAIL CROQUETTE

BLACK ANGUS CURED BEEF, ALMOND AND OLIVE OIL

CRYSTAL BREAD WITH TOMATO

STARTERS TO CHOOSE

ESCUDELLA SOUP WITH GALETS AND MEATBALL

ROAST MEAT CANNELLONI, GRATINATED WITH TRADITIONAL BÉCHAMEL

MAIN COURSES TO CHOOSE

LINE-CAUGHT HAKE IN TRADITIONAL SUQUET WITH MUSSELS AND PRAWN

CHARCOAL-GRILLED BEEF STRIP LOIN, POTATO PARMENTIER, SAUTÉED
PORCINI AND ROASTED MEAT JUS

DESSERTS TO CHOOSE

CHEESECAKE

THREE CHOCOLATE DESSERT

LEMON AND RED FRUIT MILLEFEUILLE WITH ICE CREAM

WINERY

WHITE: PAZO DAS BRUIXAS D.O. RÍAS BAIXAS

RED: SENAT DEL MONTSANT D.O. MONTSANT

CAVA: ORIOL ROSSELL BRUT NATURE

49€

Price per person. VAT included.
Water, wine cellar and coffee.



NEW YEAR'S EVE MENU

Let's say goodbye to the year together, in the best way possible

TO SHARE

BLACK ANGUS CURED BEEF, ALMOND AND OLIVE OIL

TOAST WITH AGED PICANHA STEAK TARTARE, EEL AND CURED EGG YOLK

CRYSTAL BREAD WITH TOMATO

GRILLED RED PRAWN

OCTOPUS, PAPRIKA PARMENTIER AND ITS DRESSING

MAIN COURSES TO CHOOSE

HALF HAKE IN GREEN SAUCE WITH GALICIAN COCKLES AND WILD ASPARAGUS

HALF BRAISED BEEF CHEEK IN RED WINE, PARMENTIER AND FOIE GRAS

DESSERTS TO CHOOSE

NOUGAT DESSERT

CHOCOLATE TRUFFLES

WINERY

WHITE: PAZO DAS BRUIXAS D.O. RÍAS BAIXAS

RED: SENAT DEL MONTSANT D.O. MONTSANT

CAVA: ORIOL ROSSELL BRUT NATURE

49€

COTILLON AND NOUGATS INCLUDED

Price per person. VAT included.

Water, wine cellar and coffee.

