

BRUNCH MENU

25, 26TH DECEMBER AND 1ST JANUARY

13:00 - 16:00

VERMOUTH WITH TASTY TINNED SEAFOOD, SMOKED MEATS AND PICKLED VEGETABLES

Espinaler: Cockles, mussels, olives and crisps
Gildas ("pinchos"), capers, piparra peppers
Smoked fish: Salmon, cod and anchovies

FRESH AND NATURAL PRODUCTS

Amélie oysters, crab, salted prawns, sea snails, king prawns, mussels and crab meat
Smoked salmon "waffle" blini
Steak tartar with chopped vegetables

COLD DISH ASSORTMENT

Assortment of fresh salad leaves
Sofia russian salad

Guacamole and corn crisp
Babaganoush with papadum

Tomato salad with tuna belly
Beetroot dips and inger dips

ASSORTED IBERAN MEATS

Iberian ham, Iberian "chorizo", Iberian pork loin, pork sausage and sobrossada sausage

CHEESE FOIE GRAS AND TERRINES

Cheese: Payoyo, Stilton, Comté and Manchego cheese
Foie gras mi-cuit, pepper and apple compote
Country-style paté terrine with ginger and dried apricot chutney

ASSORTED BREADS

Catalan thin crispy bread, double-fermented bread, focaccia and brioche

"LIVE COOKING"

Eggs Benedict with smoked salmon

Catalan bread with mushrooms, brie and Iberian ham

Josper-oven style skirt steak

CHRISTMAS CLASSICS

Christmas "escudella" (meatball and pasta broth)

Traditional cannelloni with truffle béchamel sauce

BUFFET WITH HOT DISHES

Catalan-style grilled poussin
Iberian barbel "fricandó" stew with chestnut and baby shallots

Salted sea bream with truffle vinaigrette
"Cim i tomba" monkfish stew from "Tossa de Mar"

Rice with mushrooms and artichokes in saffron cream
Potato and sweet potato au gratin with Idiazábal cheese

SWEET DISHES

German "Stollen"
Christmas log

Panettone
Passion fruit truffles

Christmas cookies
Cup of praline and vanilla

Cup of ginger and lemon
"Turrón" and "neules"

WINES

Selection of wines and IMPAR cava
Mineral waters

Beers
Soft drinks
Coffee and tea

79 €

WINE PAIRING AND 10% VAT INCLUDED

Please let our staff know about any allergy or intolerance you may have

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