

G R O U P  
M E N U

F I E R O + F I E R A

THE DIFFERENT GROUP MENUS ARE DESIGNED FOR  
TABLES OF 6 TO 10 PEOPLE, OFFERING A  
JOURNEY THROUGH OUR CUISINE.

THE MENU CONSISTS OF A COUPLE OF INDIVIDUAL BITES AND A SELECTION OF  
SMALL PLATES —GRILL INCLUDED— AND SHARED DESSERTS.

C O N D I T I O N S

PRICES IN € PER PERSON - VAT INCLUDED - DRINKS NOT INCLUDED

ALL GUESTS MUST CHOOSE THE SAME MENU

MENU DISHES ARE SERVED TO SHARE  
(THEY ARE NOT INDIVIDUALLY PLATED)

DISH MODIFICATIONS BY PRIOR AGREEMENT AND  
SUBJECT TO A SUPPLEMENT

PORTIONS ARE ADJUSTED ACCORDING TO  
THE NUMBER OF GUESTS



R I B E Y E M E N U

65

F I N G E R F O O D

COCA BREAD FROM "FOLGUEROLES"  
WITH TOMATO AND EXTRA VIRGIN  
OLIVE OIL

ACORN-FED 100% IBERIAN HAM  
CROQUETTE (PC.)

GRILLED BUN WITH  
"CAL TOMÀS" ECOBEEF  
STEAK TARTARE AND  
SMOKED EGG YOLK (PC. )

DISCARLUX DRY-AGED PICANHA TOAST,  
SMOKED EGG YOLK AND CURED MAHÓN CHEESE (PC.)

T O S H A R E

RAW BLUEFIN RED  
TUNA BELLY, GRILLED TOMATO  
AND ÑORA PONZU

FIRST-LAY FRIED EGGS,  
RED PRAWN, IBERIAN PANCETTA,  
ESPELETTE PEPPER AND CONFIT TOMATOES

"ROSTIT" MACARONI  
WITH THREE TYPES OF MEAT  
GRATINÉED WITH ALTEJO "MOLÍ DE GER" CHEESE

G R I L L

40 DAY DRY-AGED "DISCARLUX"  
BEEF RIBEYE STEAK

FRIES

CONFIT CHARRED RED PEPPERS

D E S S E R T

WHITE CHOCOLATE AND BASIL CRÉMEUX, STRAWBERRIES FROM MARESME,  
YOGURT ICE CREAM AND MERLOT VINEGAR

70% VALRHONA CHOCOLATE GRAND COULANT  
WITH "CARQUINYOLI" ICE CREAM (12 MIN)

S E A B A S S M E N U

50

F I N G E R F O O D

COCA BREAD FROM "FOLGUEROLES"  
WITH TOMATO AND EXTRA VIRGIN  
OLIVE OIL

ACORN-FED 100% IBERIAN HAM  
CROQUETTE (PC.)

GRILLED BUN WITH  
THREE-MEAT "ROSTIT" (PC.)

POTATO, EGG AND  
BONITO SALAD

T O S H A R E

STRACCIATELLA, PINENUTS-BASIL PESTO,  
TOMATO AND KALE

ROASTED LEEKS,  
TOASTED ALMOND ESCABECHE AND  
HERBS SALAD

"CAL TOMÀS" ECOBEEF  
STEK TARTAR, CHIPOTLE CHILI  
AND SMOKED EGG YOLK

G R I L L

GRILLED SEA BASS

BATAVIA LETTUCE WITH SPRING ONION DRESSING

CONFIT CHARRED RED PEPPERS

D E S S E R T

WHITE CHOCOLATE AND BASIL CRÉMEUX, STRAWBERRIES FROM MARESME,  
YOGURT ICE CREAM AND MERLOT VINEGAR

MILLE-FEUILLE WITH TONKA BEAN CREAM,  
RASPBERRIES & SALTED CARAMEL

F I E R O M E N U

45

F I N G E R F O O D

COCA BREAD FROM "FOLGUEROLES"  
WITH TOMATO AND EXTRA VIRGIN  
OLIVE OIL

ACORN-FED 100% IBERIAN HAM  
CROQUETTE (PC.)

GRILLED BUN WITH  
THREE-MEAT "ROSTIT" (PC.)

DISCARLUX DRY-AGED PICANHA TOAST,  
SMOKED EGG YOLK AND CURED MAHÓN CHEESE (PC.)

T O S H A R E

ROASTED LEEKS,  
TOASTED ALMOND ESCABECHE  
AND HERBS SALAD

"CAL TOMÀS" ECOBEEF  
STEK TARTAR, CHIPOTLE CHILI  
AND SMOKED EGG YOLK

"ROSTIT" MACARONI  
WITH THREE TYPES OF MEAT  
GRATINÉED WITH ALTEJO "MOLÍ DE GER" CHEESE

G R I L L

GRILLED IBERIAN PORK PLUMA

FRIES

D E S S E R T

CREAMY EGG YOLK FLAN WITH  
BOURBON VANILLA, CHANTILLY & LIME

C A S A M E N U

40

F I N G E R F O O D

COCA BREAD FROM "FOLGUEROLES"  
WITH TOMATO AND EXTRA VIRGIN  
OLIVE OIL

ACORN-FED 100% IBERIAN HAM  
CROQUETTE (PC.)

GRILLED BUN WITH  
"CAL TOMÀS" ECOBEEF  
STEAK TARTARE AND  
SMOKED EGG YOLK (PC. )

T O S H A R E

SEASONED TOMATO,  
SPRING ONION, TUNA BELLY

FIRST-LAY FRIED EGGS,  
RED PRAWN, IBERIAN PANCETTA,  
ESPELETTE PEPPER AND CONFIT TOMATOES

"ROSTIT" MACARONI  
WITH THREE TYPES OF MEAT  
GRATINÉED WITH ALTEJO "MOLÍ DE GER" CHEESE

D E S S E R T

WHITE CHOCOLATE AND BASIL CRÉMEUX, STRAWBERRIES FROM MARESME,  
YOGURT ICE CREAM AND MERLOT VINEGAR

CREAMY EGG YOLK FLAN WITH  
BOURBON VANILLA, CHANTILLY & LIME

