

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

DISCARLUX DRY-AGED PICANHA TOAST,
SMOKED EGG YOLK AND PARMESAN (PC.)

GRILLED BUN WITH
THREE-MEAT "ROSTIT" (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 PEPER AND CONFIT TOMATOES

"ROSTIT" MACARONI WITH
THREE TYPES OF MEAT
GRATINÉED WITH 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

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

MANGO CRÉMEUX, GREEN APPLE & BASIL SORBET,
AND YOGURT ICE CREAM

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 (P.C.)

CRUNCHY TOAST WITH
BLUEFIN RED TUNA TARTAR AND
SPICY TARTAR SAUCE (P.C.)

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
STEAK 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

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

MANGO CRÉMEUX, GREEN APPLE & BASIL SORBET,
AND YOGURT ICE CREAM

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

CRUNCHY TOAST WITH
BLUEFIN RED TUNA TARTAR AND
SPICY TARTAR SAUCE (PC.)

GRILLED BUN WITH
THREE-MEAT "ROSTIT" (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 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

RAW BLUEFIN RED
TUNA BELLY, GRILLED TOMATO
AND ÑORA PONZU

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

CASSEROLE NOODLES, WITH RIBS,
SAUSAGE, COD, AMONG OTHER THINGS

D E S S E R T

CREAMY EGG YOLK FLAN WITH
BOURBON VANILLA, CHANTILLY & LIME

MANGO CRÉMEUX, GREEN APPLE & BASIL SORBET,
AND YOGURT ICE CREAM

