

# 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

63

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 PEPPER 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

48

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

43

## 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  
STEAK 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

38

## 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

