



## Menu Gala Menu 1 (with starters to share)

### *Starters*

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Finest acorn fed ham with tomato bruschetta  
Baked chorizo spicy sausages  
Sitges Xató salad (escarole, anchovies, cod, tuna, olives and xató sauce)  
Galician octopus on a bed of potatoes  
Mixed fried baby squid with green bell peppers from Padrón  
Chargrilled vegetables with warm goat's cheese

### *Main Courses*

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Beef Sirloin steak chargrilled  
with potato pureé dressed with port wine and caramelised onions  
OR  
Baked wild Sea bass on a bed of mashed potato served with rocket leaves, and a  
balsamic vinegar and strawberry coulis

### *Dessert*

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Mojito sorbet with lime and fresh mint  
OR  
Chocolate fondant with con "milk jam" ice cream

Coffee and Tea

### *Wine Selection*

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White wine Jean Leon Petit Chardonnay  
Red wine Ribera del Duero Prado Rey  
Mineral Water

pescado - marisco - paellas - fideuas - carnes - tapas selectas - menus para grupos





## Gala Menu 2 (with the same starter for the whole group)

### *Starters*

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Duo of Ravioli (Prawns with wild asparragus / Aubergine with pear)  
with truffle sauce and iberian cured ham sprinkled on top

or

Spider crab crêpes with a seafood cream

or

Queen scallops salad with citrics and mango coulis  
served on a bed of rocket leaves

### *Main Courses*

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Char-grilled sirloin steak  
served with allumette potatoes and wild green asparragus

or

Grilled Wild Seabass with garlic, olive oil and paprika  
served with black rice pyramid and crispy beetroot chips

### *Dessert*

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Biscuit ice cream with hot chocolate fudge and liquored strawberries

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Lemon sorbet with cava

Coffee and Tea

### *Wine Selection*

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White wine Viña Sol de Torres  
Red wine Ribera del Duero Prado Rey  
Mineral Water

