

MIRABLAU

BARCELONA

GROUP MENU-1

APPETIZERS TO SHARE

Homemade Iberian cured ham croquetes
Nachos with guacamole
Patatas Bravas, fried potato wedges with spicy sauce
Courgette and avocado salad
Fake pumpkin risotto, green asparagus with burrata

MAIN COURSE

(TO CHOOSE ONE OPTION)

Black Angus hamburger with foie poêlé and oporto sauce
Grilled fresh salmon with vegetable wok and dill sauce

DESSERT

(TO CHOOSE ONE OPTION)

Cheesecake and redberry jum
Catalan Crème brûlée

CELLAR

Celeste Roble (D.O Ribera del Duero)*
Viña Sol (D.O Penedés)*
Wine, water and coffees
*(1 bottle of wine every 3 people)

35 € (+ 10%tax)

**The menu must be confirm minimum 5 days before the event.
Only for groups up between 12-25pax*

MIRABLAU

BARCELONA

GROUP MENU-2

APPETIZERS TO SHARE

Iberic cured ham with *Folgueroles* coca bread with tomato

Rice poke with salmon, avocado and ponzu sauce

Patatas Bravas, fried potato wedges with spicy sauce

Courgette and avocado salad

Fake pumpkin risotto, green asparagus with burrata

MAIN COURSE

(TO CHOOSE ONE OPTION)

Beef steak with Parisian coffee sauce

Small monkfish (600 gr.) with *donostiarra* sauce

DESSERT

(TO CHOOSE ONE OPTION)

Brownie with vanilla ice cream

Yogur mousse with red fruits coulis and nuts

CELLAR

Celeste Roble (D.O Ribera del Duero)*

Viña Sol (D.O Penedés)*

Wine, water and coffees

*(1 bottle of wine every 3 people)

40 € (+ 10%tax)

**The menu must be confirm minimum 5 days before the event.*

Only for groups up between 12-25pax.