

COFFEE BREAKS

MINI COFFEE BREAK

Assorted ready-made express coffees.

Assorted teas and herb teas.

Assorted milks: skimmed, soya, lactose free.

Mineral waters.

€6,50

SALLÉS COFFEE BREAK

Fresh fruit juices.

Assorted ready-made express coffees.

Assorted teas and herb teas.

Assorted milks: skimmed, soya, lactose free.

Mineral waters.

Assorted sweet mini-pastries.

Assorted mini-sandwiches made of different breads.

Yogurt with fruits verrines.

€9.95

FULL COFFEE BREAK

Assorted fresh fruit juices.

Assorted ready-made express coffees.

Assorted teas and herb teas.

Assorted milks: skimmed, soya, lactose free.

Mineral waters.

Assorted sweet mini-pastries.

€8.00

HEALTHY CORNER COFFEE BREAK

Assorted ready-made express coffees.

Assorted teas and herb teas.

Assorted milks: skimmed, soya, lactose free.

Mineral waters.

Detox juices and smoothies.

Fresh fruit of the season cocktail.

Assorted shooters of fruit mousse and sweet toppings.

Small fresh salads with citrus fruits and nuts.

Assorted vegetarian mini-sandwiches that come with an assortment of varieties of breads.

Roasted chicken wraps with fresh spinaches, tomato and pesto.

€12,95

VAT included
People with allergies or intolerances
please ask our staff.

COCKTAILS

GARUM COCKTAIL

Toasted Spanish «glass» bread with tomato spread and Iberian ham.

Smoked aubergine hummus with nachos.

Grilled octopus with potato foam and miso mayonnaise.

Salad of contrasts verrine with fruits, avocado, nuts and flower's honey vinaigrette.

Bao bread sandwich of sweet-and-sour preserved pork.

Home-made croquettes of roasted meat.

Milefeuille of potato and sobrassada cured pork paprika sausage with grated Roquefort cheese
and poached quail eggs.

Mini kebabs of sweet preserved pork with yogurt sauce.

Fresh tuna tataki with seaweed sauce, soya and citrus fruits.

DESSERTS

Chocolate brownie with coconut cream.

Assorted fruits of the season.

or

Massini party cake.

CELLAR

Water, soft drinks and beers.

A selection of red and white wines from our cellar.

€35,00

VAT included

People with allergies or intolerances please ask our staff.

COCKTAILS

AGORA COCKTAIL

Melon cold soup with fresh mint.

Red fruit gazpacho soup with blackberries.

Small fruit salad with fresh mozzarella and honey.

Smoked salmon sushi maki, mango and crab.

Avocado uramaki with king shrimps, trout roe and miso mayonnaise.

Club roast-beef sandwich, fresh spinaches and old-style mustard.

Small Spanish omelette with caramelized onion.

Wild salmon tataki with ginger and tangerine ponzu sauce.

Grilled octopus with miso mayonnaise.

Cube of preserved cod in tomato chutney.

DESSERTS

Shooter of dark chocolate mousse and passion fruit sauce.

Shooter of piña colada.

or

Party cake.

CELLAR

Water, soft drinks and beers.

A selection of red and white wines from our cellar.

€40,50

VAT included

People with allergies or intolerances please ask our staff.

COCKTAILS

SYBARIS COCKTAIL

Red fruit gazpacho soup with blackberries.

Small fruit salad with exotic fruits, fresh mozzarella and honey.

Mini-quiche Lorraine of wild mushrooms and Iberian ham.

Foie cooked in salt with mango jelly.

Ceviche of sea-bass with tiger coconut milk and ginger.

Assorted maki sushi and uramaki.

King shrimps' Thai red curry.

Wild salmon tataki with ginger and tangerine ponzu sauce.

Grilled octopus brochette with miso and all-i-oli garlic mayonnaise.

Cube of preserved cod in tomato chutney.

Brochette of duck magret and raspberries with pepper.

DESSERTS

Shooter of dark chocolate mousse and passion fruit sauce.

Shooter of piña colada.

or

Party cake.

CELLAR

Water, soft drinks and beers.

A selection of red and white wines from our cellar.

€50,00

VAT included

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

GARUM MENU 1

STARTERS TO CHOOSE FROM:

Smoked aubergine cream soup, bread croutons, slices of Parmesan cheese, sesame oil
and poached quail eggs.

or

Grated goat's cheese salad with nuts and tomato marmalade.

MAIN COURSE TO CHOOSE FROM

Juicy roasted beef cooked at low temperature with smashed baked potatoes and vegetables.

or

Baked salmon supreme with citrus sauce of Thai chilli peppers.

DESSERTS TO CHOOSE FROM

Assorted fruits with coconut cream.

or

Traditional Catalan custard, butter sponge cake, and turrón (almond dessert) ice-cream.

CELLAR

Mineral water

A selection of wines from our cellar

Coffee or herb tea

€30,00

Per person VAT included

A unique menu for all dinner guests must be previously chosen.
The menu will consist of a starter, a main course and the dessert.

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

GARUM MENU 2

STARTERS TO CHOOSE FROM:

Fresh pasta with mushrooms sauce and small vegetables of the season.

or

Grilled green asparagus with Romesco sauce and slices of Iberian ham.

MAIN COURSE TO CHOOSE FROM

Grilled veal from Argentina with preserved potatoes, small hot green peppers from Padrón and tximitxurri sauce.

or

Grilled gilt-head bream supremes with clams and wok of vegetables.

DESSERTS TO CHOOSE FROM

Pineapple with caramelized custard.

or

Brownie with English custard.

CELLAR

Mineral water

A selection of wines from our cellar

Coffee or herb tea

€30,00

Per person VAT included

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BUSINESS MENUS

AGORA MENU 1

STARTERS TO CHOOSE FROM:

Caesar salad with glazed barbequed chicken, dry tomatoes and anchovies

or

Fresh pasta stuffed with creamy sauce of Iberian ham and sautéed prawns

MAIN COURSE TO CHOOSE FROM

Grilled entrecote with preserved potato wedges and small hot green peppers from Padrón

or

Grilled meagre with razor clams and smooth green sauce

DESSERTS TO CHOOSE FROM

Apple and pear tart with English custard

or

Cocktail of fruits of the season with tangerine sorbet

CELLAR

Mineral water

A selection of wines from our cellar

Coffee or herb tea

€35,00

Per person VAT included

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BUSINESS MENUS

AGORA MENU 2

STARTERS TO CHOOSE FROM:

Salad of avocado, mango, smoked salmon and raspberry vinaigrette.

or

Wild mushrooms cream soup with organic egg cooked at low temperature with small breadcrumbs.

MAIN COURSE TO CHOOSE FROM

Pork loin with plums cooked with Porto wine and apple sauce.

or

Line-caught hake with fresh cockles' iodine juice.

DESSERTS TO CHOOSE FROM

Cheese tart with dark chocolate ice-cream.

or

Cocktail of cava and fruits of the season.

CELLAR

Mineral water

A selection of wines from our cellar

Coffee or herb tea

€35,00

Per person VAT included

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BUSINESS MENUS

VEGETARIAN MENU

STARTERS TO CHOOSE FROM:

Salad of avocado, mango, fresh cheese and honey vinaigrette.

or

Rice noodles with sautéed tofu, vegetables and soya.

MAIN COURSE TO CHOOSE FROM

Risotto creamy rice of vegetables, green asparagus and Parmesan cheese.

or

Wok of seitán wheat gluten, Garam Masala vegetables, mushrooms, soya sauce and sesame.

DESSERTS TO CHOOSE FROM

Assorted fruits of the season.

or

Traditional Catalan custard.

CELLAR

Mineral waters, cup of wine or beer or soft drink.

Coffee or herb tea.

€30,00

Per person VAT included

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