

Sagrada Familia and Park Guell Half Day Private Tour with Lunch or Dinner

Restaurant choices: *El Xalet de Montjuic* or *1881 per Sagardi*

El Xalet de Montjuic

(Choose 1 per course)

STARTER

“Coca” (crunchy bread) with tomato and virgin oil

-

FIRST DISH

Tomato, spring onion and tuna belly salad
Slow-roasted potatoes, grilled vegetables, smoked sardines with “Romesco” pepper
Algae-steamed vegetables with their sauces
Seasonal vegetable paella
Mixed paella
Rigatoni with tomato, ricotta and basil
Cannelloni with three roasted meats

-

MAIN COURSE

Fish and Seafood

Grilled monkfish with vegetables
Turbot with spring onion, garlic shoots, olives, tomato and chilli pepper
Grilled bluefin tuna with vegetables and honey and soy sauce with sesame
Grilled cod with sweet onion, ink and pesto sauce
Monkfish in white wine sauce
Salmon with onion and tomato sauce and parmesan tile

Meat

Slow-roasted lamb with potato, onion and tomato
Our salted meat with veal tenderloin
Veal tenderloin with shallots cooked in wine and mini potatoes
Roast suckling pig terrine with apple in different textures and sweet wine sauce
Shoulder of kid goat with roasted pears and chickpeas puree
Beef steak tartar

-

DESSERT

Catalan Cream with raspberry fruits
Pastries selection

-

DRINKS

Wine, mineral water, coffee, softdrink

1881 per Sagardi
(Choose 1 per course)

STARTER

“Coca” (crunchy bread) from Folgueroles, our bread with tomato

-

FIRST DISH

Tudela lettuce hearts with anchovies
Pickled mackerel salad
Marinated fresh anchovies "escalivada" from the Barceloneta fish market
Grilled artichokes with romesco
Grilled hand-peeled fresh asparagus from Tudela
Vegetables from the gardens of Tudela
“Brut” calamari rice (only if 2 people of the group take the same option)

-

MAIN COURSE

Fish and Seafood

Donostia style "txangurro" (oven-baked stuffed crab)
Hake cheeks from Hondarribia
Grilled cod
Grilled octopus with "cristal" pepper and “papas arrugás”

Meat

Matured beef steak tartare
Duck magret with tender garlic and zucchini flowers
Iberian pork shoulder with apricot chutney and leek
Matured beef tenderloin with "cristal" pepper

-

DESSERT

Catalan Cream with raspberry fruits
Pastries selection

-

DRINKS

Wine, mineral water, coffee, softdrink