

Lunch

Cold canapés

Homemade foie toast with tomato jam and wine salt

Anchovy, olive and green pepper “gilda”

Iberian ham on tomato toast

Spider crab (txangurro) in a glass

Quail egg, chatka and prawn brochette

Smoked salmon canapé stuffed with piperrada, mascarpone cheese and pesto

Iberian ham “pulga” (small sandwich)

“Pulpo a feira” (octopus) brochette

Wild mushrooms and caramelized onion on toast

Torrezno

Cured beef and Idiazabal cheese “tronquito”

Russian salad with spider crab and prawns

Vegetable sandwich 1/4

Hot canapés

Squid rings (rabas) brochette with alioli

Ham or mushroom croquettes on toast with Iberian ham

Potato omelette, cod or black pudding canapés

Crispy prawn brochette with paprika mayonnaise

“Bratwurst” sausage and fried bacon pintxo with mustard sauce

Txistorra in a small “talo” (corn flatbread)

Cod canapé, pil-pil or Biscayan style

Chard stalk stuffed with Iberian ham and blue cheese sauce

Cajun-style chicken brochette with curry sauce

Pepper stuffed with mushrooms and boletus

Desserts

Assorted pastries

Assorted biscuits

Cream and chocolate profiteroles

Caramelised aniseed French toast (torrija)

Walnut and chocolate brownie

Homemade egg and chocolate flan

Drinks

Water 1/3

Water 1 l

Soft drinks and juices

Carlsberg

Red wine, claret, white wine, txakoli

Crianza red wine // Itsasmendi txakoli

Glass of cava

“Brut zero” cava

Juve y Camps cava

Any proposals made by the customer will be considered