



Menu 1

(minimum 8 people)

32€
not including
VAT (10%)

Starters (to share)

- Toasted bread with wine tomatoes and virgin olive oil.
- Niçoise salad.
- Bravas Xup Xup (fried potatoes with a spicy sauce).
- Andalusian-style calamari with tartare sauce.
- Steamed Mussels with fine herbs.

Main Course (to choose)

- Teriyaki salmon with wok stir fried vegetables.
- Slow cooked pork ribs with sweet spicy sauce, accompanied by homemade fries.
- Lobster and clam rice, served in a broth.
- Seafood paella.
- Traditional Spanish Prawn and clam pasta cooked in a Paella dish.
- Vegeteable rice with shiitake mushroom and romesco sauce.

Dessert (to choose)

- Lemon sorbet.
- Crema catalana (custard flan topped with caramelised sugar).
- Sacher cake.

Drinks:

- Red wine · Nuviana · D. O. Valle del Cinca.
- White wine · Nuviana · D. O. Valle del Cinca.
- Rosé wine · Nuviana · D. O. Valle del Cinca.
- Soft drink, beer, water, coffees or tea.

Xup, xup

Menu 2

(minimum 8 people)

37€
not including
VAT (10%)

Starters (to share)

- Toasted bread with wine tomatoes and virgin olive oil.
- Goat cheese salad with nuts, red fruit coulis and a honey vinaigrette.
- Andalusian squid rings (deep fried) served with tartar sauce.
- Iberian ham croquettes.
- Steamed Mussels with fine herbs.

Mains (to choose)

- Sea bass with oven roasted potatoes, seafood and aniseed liquor sauce.
- Strips of Beef tenderloin fillet, with tagliatelle, foie gras shavings, gravy and wok Stir fried vegetables.
- Black rice with Shrimps and green asparagus.
- Seafood paella.
- Fideuá (noodle paella) with shrimps and clams.
- Vegeteable rice with shiitake mushroom and romesco sauce.

Dessert (choose one):

- Lemon sorbet.
- Crema catalana (custard flan topped with caramelised sugar).
- Chocolate and walnut brownie with vanilla ice cream.

Drinks:

- Red wine · Nuviana · D. O. Valle del Cinca.
- White wine · Nuviana · D. O. Valle del Cinca.
- Rosé wine · Nuviana · D. O. Valle del Cinca.
- Prima Vides D.O. Cava.
- Soft drink, beer, water, coffees or tea.



Menu 3

(minimum 8 people)

42€
not including
VAT (10%)

Starters (to share)

Toasted bread with wine tomatoes and virgin olive oil.
Marinated tuna tartare, with wasabi cream and guacamole.
Goat cheese salad with nuts, red fruit coulis and a honey vinaigrette.
Fried Fish with tartar sauce.
Mediterranean Red prawns, flambéed with sake.

Main Course (to choose)

Cod on served on creamy ginger zucchini, with Mediterranean.
Vinaigrette and Rocket.
Strips of Beef tenderloin fillet, with tagliatelle, foie gras shavings,
gravy and wok Stir fried vegetables.
Lobster and Prawn Rice, served in a broth.
Black rice with Shrimps and green asparagus.
Mixed paella (fish and seafood).
Vegeteable rice with shiitake mushroom and romesco sauce.

Dessert (to choose)

Chocolate Coulant with vanilla ice cream.
Crema catalana (custard flan topped with caramelised sugar).
Maracuya cheesecake.

Drinks:

Red Wine El Pispá D.O. Montsant.
White Wine La charla D.O. Rueda.
Rosé Wine Nuviana D.O. Valle del Cinca.
Prima Vides D.O. Cava.
Soft drink, beer, water, coffees or tea.

Cocktail Menu 1

(minimum 8 people)

38€
not including
VAT (10%)

Starters (to share)

Mini Caprese.
Iberic and spinachs croquettes.
Smoking salmon toast over avocado mousse.
Sauted seasonal vegetable with sesame oil.
Langoustines breaded in spicy panko bread.
Chicken strips with honey mustard sauce.
Mallorquin bread topped with roasted vegetables (aubergines,
peppers, onion and tomatoes), mallorquine cheese and anchovies.
Andalusian-style calamari with tartare sauce.
Mini veal Burger with onion marmalade.
Crispy parmesan lollipop.

Dessert (to choose)

Lemon sorbet.
Profiterole with hot chocolate.

Drinks

Red wine · Nuviana · D. O. Valle del Cinca.
White wine · Nuviana · D. O. Valle del Cinca.
Rosé wine · Nuviana · D. O. Valle del Cinca.
Prima Vides D.O. Cava.
Soft drink, beer, water, coffees or tea.

Xup, xup



Cocktail Menu 2

(minimum 8 people)

43€
not including
VAT(10%)

Starters (to share)

- Mini Caprese.
- Iberic and spinachs croquettes.
- Smoking salmon toast over avocado mousse.
- Sauted seasonal vegetable with sesame oil.
- Langoustines breaded in spicy panko bread.
- Chicken strips with honey mustard sauce.
- Mallorquin bread topped with roasted vegetables (aubergines, peppers, onion and tomatoes), mallorquine cheese and anchovies.
- Andalusian-style calamari with tartare sauce.
- Mini veal Burger with onion marmalade.

Paella `s tasting

- Seafood paella.
- Fideuá (noodle paella) with shrimps and clams.
- Vegeteable rice with shiitake mushroom and romesco sauce.

Dessert (to choose)

- Lemon sorbet.
- Profiterole with hot chocolate.

Drinks:

- Red wine · Nuviana · D. O. Valle del Cinca.
- White wine · Nuviana · D. O. Valle del Cinca.
- Rosé wine · Nuviana · D. O. Valle del Cinca.
- Prima Vides D.O Cava.
- Soft drink, beer, water, coffees or tea.

Cocktail Menu 3

(minimum 8 people)

46€
not including
VAT(10%)

Starters (to share)

- Tuna fish tataki lollipop coated in sesame.
- Iberic and spinachs croquettes.
- Mallorquin bread topped with roasted vegetables (aubergines, peppers, onion and tomatoes), mallorquine cheese and anchovies
- Mini veal Burger with onion marmalade.
- Carrot Hummus oven pita bread.
- Andalusian-style calamari with tartare sauce.
- “Cecina” from Leon rolls.
- Smoking salmon toast over avocado mousse.
- Black calamari fritters in his ink sauce.
- Vegetable Gyozas with soja sauce.
- Oxtail stewed oven potatoe parmentier.

Dessert (to choose)

- Lemon sorbet.
- Profiterole with hot chocolate.
- Fired Marshmallow candy's.

Drinks:

- Red Wine Nuviana D.O. Valle del Cinca.
- White Wine Nuviana D.O. Valle del Cinca.
- Rosé Wine D.O. Valle del Cinca.
- Prima Vides D.O. Cava.
- Soft drink, beer, water, coffees or tea.

Birthday menu

3€ supplement

Add birthday cake and a glass of house-recommended champagne to your menu of choice for a €3 supplement.

Dinner + Drink

5€ supplement

Add a mixed drink or cocktail for each guest to your menu of choice for a €5 supplement.

Premium liquors are available for an additional 7€ supplement.

* Our menus, includes a bottle of wine for each 2 persons, For people who do not drink wine, they will be offered beer, or soft drinks. The reservation of the menu must be done with a minimum of 24 hours in advance.

The reservations will remain up to 15 minutes after the agreed time, in case of delay, it will be necessary to notify the restaurant.

On the terrace there will be a supplement of € 3 (VAT not included)

Xup, xup



Extra options

Not including VAT (10%) /

Paella tastings. To choose : Fideuá, Seafood Paella, Mixed paella, Black rice, Vegetables rice.	5€/person
Homemade Cheese's buffete	5€/person
Homemade Catalan's cold meat's	6€/person
French oyster's buffete	15€/person
Candy bar	5€/person
Iberic ham cut by hand	500€
Shot of burned Ron	3€/person
Welcome drink of sparkling wine, beer or wine	4€/person
Open bar de bienvenida (45 minuts) beer, wine, sparkling wine, soft drinks or water	7€/person
Welcome drink of Aperol Spritz, olives xips potatoes	7,5€/person
Long drinks estándar open bar	14€ hour/person
Long drinks premium open bar	17€ hour/person
Cocktail open bar	16€ hour/person

Supplement

Lobster paella	12€/person
Premium Iberic ham cut by hand	950€

Codorniu winery (Supplement de 7€/person)

Red Wine Anima de Raimat D.O. Costers del Segre
White Wine Anima de Raimat D.O. Costers del Segre
Rose Wine Vol d'anima D.O. Costers del Segre
Ana Blanc de Blancs D.O. Cava

Gramona winery (Supplement de 12€/Person)

Red Wine Sela 2014 D.O. Ribera del Duero
White Wine Gramona Gessamí ECO D.O. Penedés
Rose Wine Gramona Mart D.O. Penedés
Gramona La Cuvé D.O. Cava

If you interesting for a costumitze menu, ask our staff.