

COFFEE BREAKS

SWEET COFFEE BREAK

Coffee and herbal teas
Whole and soy milk
Fresh orange and mango juice
Mineral water
Mini butter croissants
Mini muffins

€7.95

SALTY & SWEET COFFEE BREAK

Coffee and herbal teas
Whole and soy milk
Fresh orange and mango juice
Mineral water
Mini butter croissants
Mini ham ciabatta rolls
Mini fuet baguettes

€10.45

COFFEE BREAK SALLÉS

Coffee and herbal teas
Whole and soy milk
Fresh orange, mango and detox juice
Mineral water
Mini butter croissants
Mini ham ciabatta rolls
Fresh fruit skewers
Small glass of yoghurt with red berries

€13.45

VAT included
People with allergies or intolerances,
please refer to our staff.

COCKTAILS

REMOLAR COCKTAIL

Artichoke chips from El Prat (seasonal)

Country cheese platter with breadsticks

Iberian cured ham platter with light ciabatta bread and tomato

Tomato skewers with mozzarella and a touch of pesto

Smoked salmon roll with cream cheese

Mini vol-au-vent with black pudding and glazed egg

Toast with sobrasada sausage and quail egg

Stew croquette

Prawn wrapped in potato

Chicken skewers with soy and sesame

Chef's mini burger

DESSERTS

Glass of assorted fruit

WINES

Water, soft drinks, beers

Selection of red and white wines from our cellar

Coffee and herbal teas

€34.95

(20 diners minimum)

VAT included

People with allergies or intolerances, please refer to our staff.

COCKTAILS

LA RICARDA COCKTAIL

Artichoke chips from El Prat (seasonal)
Country cheese platter with breadsticks
Iberian cured ham platter with light ciabatta bread and tomato
Spoonful of Galician octopus
Spoonful of escalibada (roast vegetables) with anchovies from L 'Escala
Iberian ham croquette
Spoonful of cod esqueixada (salad)
Spoonful of foie with caramelised apple
Small cube of cod with honeyed almond mousseline
Spoonful of tomato jam with spinach cannelloni
Chef's mini burger

DESSERTS

Glass of assorted fruit

WINES

Water, soft drinks, beers.
Selection of red and white wines from our cellar.
Coffee and herbal teas

€38.95

(20 diners minimum)

VAT included
People with allergies or intolerances, please refer to our staff.

MENU FINGERS

FINGER BUFFET 1

Small glasses of vichyssoise with truffle oil
Vegetable sticks with romesco sauce or chickpea hummus
Bowl of guacamole with nachos
Trilogy of croquettes
Iberian mini bites
Crispy prawn with romesco sauce
Chicken skewers with soy and sesame

Small glasses of assorted fruit

Water, soft drinks, wine and beer

Coffee and herbal teas

€25.95

(15 diners minimum)

FINGER BUFFET 2

Small glasses of vichyssoise with truffle oil
Vegetable sticks with romesco sauce or chickpea hummus
Bowl of guacamole with nachos
Trilogy of croquettes
Iberian mini bites
Spoonful of foie with caramelised apple
Spoonful of tomato jam with spinach cannelloni
Chef's mini burger

Small glasses of assorted fruit and Greek yogurt with red berries

Water, soft drinks, wine and beer

Coffee and herbal teas

€29.95

(15 diners minimum)

VAT included
People with allergies or intolerances,
please refer to our staff.

CORPORATE SET MENUS

MENU 1

STARTERS TO CHOOSE FROM

Lamb's lettuce salad with grilled goat cheese and dried fruit

or

Tortellini with pesto cream

or

Cod esqueixada (salad)

MAIN COURSES TO CHOOSE FROM

Duck confit with Porto reduction

or

Iberian sirloin with mushroom sauce

or

Wok salmon stir fry with vegetables and bean sprouts

or

Sea bream supreme with romesco sauce

DESSERTS TO CHOOSE FROM

Belgian chocolate coolant

or

Fruit mural

or

Homemade crema catalana (creme brulee)

WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€24.95

Per diner VAT included

An advance choice of a starter, a main course and a dessert for all diners.
People with allergies or intolerances, please refer to our staff.

CORPORATE SET MENUS

MENU 2

STARTERS TO CHOOSE FROM

Toast of Iberian cured meats

or

Avocado, strawberry, fresh cheese salad with honey vinaigrette

or

Stir-fried noodles with vegetables, chicken and soy

MAIN COURSES TO CHOOSE FROM

Veal entrecote with sautéed vegetables

or

Iberian cured pork shoulder with mustard sauce

or

Griddled tuna with sautéed mushrooms and ham

or

Salmon supreme on salad bouquet

DESSERTS TO CHOOSE FROM

Cocoa with intense chocolate

or

Mel i mató (honey and fresh cheese)

or

Cheesecake with blueberries

WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€26.95

Per diner VAT included

An advance choice of a starter, a main course and a dessert for all diners.
People with allergies or intolerances, please refer to our staff.

CORPORATE SET MENUS

MENU 3

STARTERS TO CHOOSE FROM

Seafood salad

or

Sautéed vegetables with Iberian ham

or

Piquillo peppers stuffed with cod brandade

MAIN COURSES TO CHOOSE FROM

Free-range chicken from El Prat with prawn sauce

or

Veal sirloin with mushroom sauce and potato gratin

or

Cod with honeyed mousseline sauce

or

Sea bass timbale with seafood sauce, clams and prawns

DESSERTS TO CHOOSE FROM

Chocolate sphere on custard sauce

or

Homemade truffles

or

Fruit salad with mango sorbet

WINES

Mineral water

Selected white and red wines from our cellar

Coffee or herbal tea

€36.95

Per diner VAT included

An advance choice of a starter, a main course and a dessert for all diners.
People with allergies or intolerances, please refer to our staff.

BUFFETS

BUFFET 1

Garden produce (Prat Farm Park)

CRUDITES

Mixed lettuce
Tomato, chopped
Carrot julienne
Onion julienne

PICKLES

Tuna
White asparagus
Olives
Pickled cucumber

COMPOUND SALADS

Pasta and tuna salad
Cod esqueixada (salad)
Caesar salad
Pulse salad

COLD CUT SELECTION

Serrano ham
Ham
La Mancha cheese

STARTERS

Seasonal cream or soup
Sautéed spinach with mushrooms and bacon
Pasta with Neapolitan sauce

MAIN HOT DISH

Grilled beef patties with caramelised onions
Griddled D.O. El Prat chicken breasts
Norwegian salmon filet
Sea bream filets with romesco sauce
Grilled potatoes, sautéed vegetables, white rice

DESSERTS

Cake assortment
Pudding
Fresh fruit
Yoghurts

WINES

Water
White and red wines from our cellar
Coffees and herbal teas

€28.00

People with allergies or intolerances,
please refer to our staff.

*25 diners minimum
VAT included

BUFFETS

BUFFET 2

Garden produce (Prat Farm Park)

CRUDITES

Mixed lettuce
Tomato, chopped
Carrot julienne
Onion julienne

PICKLES

Tuna
White asparagus
Olives
Pickled cucumber

COMPOUND SALADS

Russian salad
Greek salad
Endives with Roquefort
Tropical salad with fusilli, prawns, pineapple and cocktail sauce

IBERIAN CURED MEAT SELECTION

Iberian ham
Chorizo and salami

STARTERS

Seasonal cream or soup
Fresh pasta with pesto cream
Spinach cannelloni with tomato marmalade

MAIN HOT DISH

Girona veal entrecote in strips
Griddled lamb ribs
Cod with samfaina (sautéed vegetables)
Tuna tataki with sautéed soybean sprouts
Grilled potatoes, sautéed vegetables, white rice

DESSERTS

Apple pie
Cream profiteroles with chocolate
Fresh fruit
Curd cheese with honey
Homemade ice cream scoop
Yoghurts

WINES

Water
White and red wines from our cellar
Coffees and herbal teas

€39.00

People with allergies or intolerances,
please refer to our staff.

*25 diners minimum
VAT included

TOURIST MENU

STARTERS TO CHOOSE FROM

Avocado, strawberry, fresh cheese salad with honey vinaigrette

or

Seasonal cream

or

Fresh pasta with pesto

or

Toast with Iberian cold cuts

MAIN COURSES TO CHOOSE FROM

Round of beef with mushroom sauce

or

Baked sea bass with potato gratin

or

Griddled salmon with vegetables from the Farm Park

or

Wok with seasonal vegetables sautéed with soy and rice

DESSERTS TO CHOOSE FROM

Chocolate coolant

or

Fruit salad

or

Crema catalana (creme brulee)

or

Mural of seasonal fruits

WINES

Mineral water

Selected white and red wines from our cellar

€22.95

Per diner VAT included

An advance choice of a starter, a main course and a dessert for all diners.
People with allergies or intolerances, please refer to our staff.