



• GROUPS MENUS. •



MENÚ 16 PICA-PICA

Dishes for share between 2 people

ESPINALER EXPERIENCE

Cantabric sea anchovies, mussels, cockles,
stuffed olives, chips and Espinaler sauce

FINGER MENU

Spanish potato salad
Bravas potato (with spicy sauce)
Ham croquettes
Chicken croquettes
Scallops
Special toasted bread with tomato
Galician octopus

DESSERT

Sweet fritter and chocolate truffles

1 wine bottle for share between 4 people
or 1 refreshment or 1 beer for each person
Water and bread. Coffee not included

16,90€
each dinner
VAT
INCLUDED

MENÚ 22 PICA-PICA

Dishes for share between 2 people

ESPINALER EXPERIENCE

Cantabric sea anchovies, mussels, cockles,
stuffed olives, chips and Espinaler sauce

FINGER MENU

Spanish potato salad, bravas potato (with spicy sauce)
Ham croquettes and chicken croquettes

MAIN COURSE Choose 1 per person

Pork elbow low temperature cooked with seasonal mushrooms
or
Catalan style codfish with rains and pinions

DESSERT Choose 1 per person

Orange 2.0 or Textures of chocolate

1 wine bottle for share between 4 people
or 1 refreshment or 1 beer for each person
Water, bread, coffee or tea.

22,50€
each dinner
VAT
INCLUDED



ESPINALER'S MENU

Dishes for share between 2 people

EXPERIENCIA ESPINALER

Cantabric sea anchovies, mussels, cockles,
stuffed olives, chips and Espinaler sauce

FINGER MENU

Spanish potato salad, bravas potato (with spicy sauce)
Ham croquettes and Special toasted bread with tomato

MAIN COURSE Choose 1 per person

Stew tender veal with truffle creamy
Roast Farmer chicken with plums and pinions
Fish market fish with red prawn soup and crudites

DESSERT

Orange 2.0 or Textures of chocolate

1 wine bottle for share between 4 people
or 1 refreshment or 1 beer for each person
Water, bread, coffee or tea.

Typical spanish Christmas sweets
and a glass of Catalan champagne

30€
each dinner
VAT
INCLUDED

TASTING MENU

Each dish for person

Tomato soup with mussels and their own pickled foam

Almond & Foie soup with artichoke, onion and Apple sauce

Sea & Country dish of rajor clams with a truffle flavour

Stew veal ravioli with boletus sauce

Dry boiled octopus with red pepper sauce omelette and galician sauce

Creamy rice with Durock pork and Iberian ham selected by Espinaler

DESSERT

Orange 2.0 & Textures of chocolate

Dishes pairing with different selections of wines DOP
Special toasted bread with tomato,
water, coffee and tea.

46,90€
each dinner
VAT
INCLUDED

What's included?

- Attention & tracing of the group
- Minimum 8 people to order a menú
- Kids menus elaboration also for allergic and intolerant
- VAT is included in all prices
- At the reservation time: you have to confirm the number of people of the group and pay in advance 30% of the total final price
- Confirm if you need another kind of menus (kids,allergic...) and choose all your dishes (at the menús you have to) minimum of 48 hours before the event

For contact, questions* and reservation:

*** About the menus types, allergics...**

CONTACT:

· **MARC GRIVÉ, Executive Chef**
606 960 646 | mgrive@espinaler.com

*** About the organization, service and tracing group**

CONTACT:

· **RALF GERHARD, Maitre** ·
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ESPINALER
~ DESDE 1896 ~

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