

# COCKTAIL TAPAS MENU

## Cold appetizers

Roasted vegetables (typically aubergine, red peppers and onions) on coca bread

Potato and onion omelette (tortilla) bites  
on baguette type bread

Iberian ham on bread with grated tomato

Russian salad with bread sticks

Smoked salmon on bread

Cod pate with Trout roe

## Hot appetizers

Mushroom tartlet.

“Patatas bravas” cubed French fries, served with a hot tomato sauce, “alioli” a garlic mayonnaise, and a spicy sauce

Sea food “fideuá”, paella made with pasta instead of rice

Cured ham croquettes

Fried calamari

Octopus tentacles with confit potato and paprika oil

## Drinks

Clamor (D. O. Costers del Segre)

El Pispá (D.O. Molsant)

Cava Raimat Chardonnay-Xarel·lo Brut Nature  
Ecológico

Soft drinks

Beers

Juices

**31€** +VAT

## CONDITIONS

- The price is per person.
- The duration of the service is 45 minutes.
- One appetizer per person will be served.
- This cocktail is not a substitute for lunch or dinner.
- The minimum number of guests is 25 people.
- The extra hour supplement is 12€ per person (drinks only).
- The number of people to be billed will be the total number of people for which the service was initially contracted.
- If you would like information about allergens in our dishes, please consult the hotel.

