

31<sup>st</sup> DECEMBER 2021

**Appetizers...**

Oyster, Padron pepper sour juice and peas

Mussel in pickled sauce

*Cremat* by Martín Berasategui

(foie gras, apple and smoked eel)

Steak tartar, beetroot and duxelle

**To start...**

TEPID SALAD

lobster and *crudites*

SQUID TARTAR

ink spheres and its broth

**Continue with...**

HAKE

in clams sauce, urchins liquid bonbon and *codium*

SUCKLING LAMB

truffled sauce and creamy cauliflower with Parmesan cheese

**Dessert...**

APPLE, CELERY AND CAVA

100% CHOCOLATE

NOUGATS AND *NEULES*

LUCKY GRAPES

**Cellar**

Sumarroca Il·lògic Macabeu, D.O. Penedès

La Manga del Brujo, D.O. Calatayud

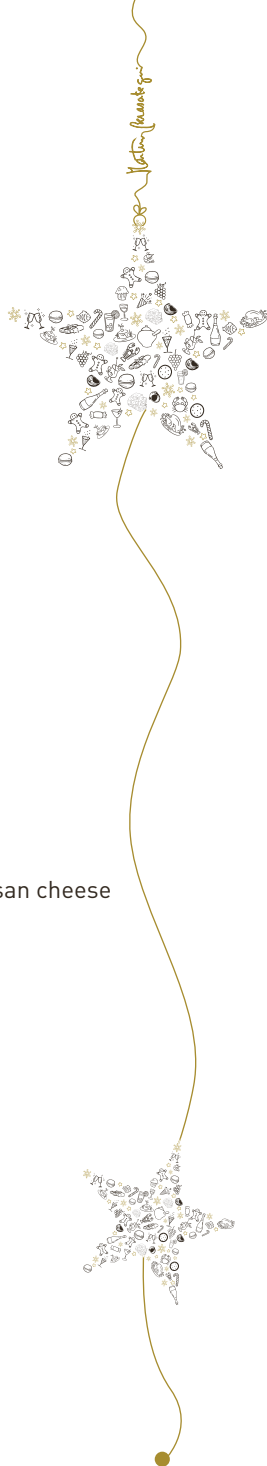
Juvé & Camps Cinta Púrpura, D.O. Cava

Mineral water, coffee and tea

\* You are invited to a basic cocktail in our party room after dinner

150 €

VAT included



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