GENERAL CONDITIONS

Menus available for company celebrations during December.

To confirm the booking and reserve the space, a deposit of €20 per guest is required, which will be deducted from the final bill.

In the event of a full cancellation less than 7 days before the booking, the deposit will not be refunded.

Reductions in the number of guests are accepted free of charge up to 4 days before the event.

The main course must be chosen 3 days before the event.

* Starters are served to share between every 4 guests

Drinks included in the menu

1 bottle of mineral water per 2 guests

1 bottle of wine per 2 guests

1 draught beer or soft drink per person

1 glass of cava per person

Any extras will be charged at menu prices.

Supplements (to be purchased in advance)

Open bar during lunch or dinner: wine, beer and soft drinks, €10 per person.

Standard after-dinner drink €10

Available at: Asador del Mar, Taberna del Cura, Europa Café, Marina Bay and The Chipirón.

INFO & BOOKINGS
Tel. (+34) 93 415 56 65

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M'S

Christmas Menus

MONCHO'S
BARCELONA

MONCHO'S
BARCELONA

CHRISTMAS

MENU 1

STARTERS
to share*

Roasted Mediterranean vegetables with gratinated goat's cheese and honey vinaigrette

Coca de cristal crispy bread with tomato and olive oil

Idiazabal cheese sticks with pistachios

Anchovies marinated in vinegar with confit cherry tomatoes

Grilled baby squid

MAIN COURSE
to be selected in advance

Charcoal-grilled salmon with confit tomato and spinach
or
Slow-braised Rubia Gallega beef with pumpkin purée and porcini mushroom sauce

DESSERT

Massini cake with caramelised egg yolk and praline

Coffee or herbal teas

Traditional wafer rolls and Spanish nougat

WINE

White wine Bach Extrisimo Seco D.O. Catalunya

Red wine Bach Viña Extrisimo D.O. Catalunya

Mineral water, soft drinks and beers

Price per person: 48 €
VAT included

CHRISTMAS

MENU 2

STARTERS
to share*

Selection of Iberian cured meats

Coca de cristal crispy bread with tomato and olive oil

King prawn cocktail

Ham croquettes

Baby squid with spring onions

Prawns with garlic

MAIN COURSE
to be selected in advance

Oven-baked wild sea bream with confit tomato and roast potatoes
or
Roast leg of lamb stuffed with prunes, served with its own jus

DESSERT

Belgian chocolate delight with raspberries

Coffee or herbal teas

Traditional wafer rolls and Spanish nougat

WINE

White wine Albariño D.O. Rías Baixas

Red wine Cune Crianza D.O. Rioja

Mineral water, soft drinks and beers

Special Selection Cava

Price per person: 60 €
VAT included

CHRISTMAS

MENU 3

STARTERS
to share*

Acorn-fed Iberian ham shavings

Coca de cristal crispy bread with tomato and olive oil

Smoked salmon bonbon with cheese and walnuts

Andalusian-style fried squid

Prawn croquettes

Baked scallops

Galician-style octopus

MAIN COURSE
to be selected in advance

Oven-baked wild sea bass with confit spring onions and sliced baked potatoes
or
Rubia Gallega beef fillet noisette with a port wine reduction and truffled potato purée

DESSERT

Chocolate crémeux with pistachio and raspberry

Coffee or herbal teas

Traditional wafer rolls and Spanish nougat

WINE

White wine Albariño D.O. Rías Baixas

Red wine Cune Crianza D.O. Rioja

Mineral water, soft drinks and beers

Special Selection Cava

Price per person: 85 €
VAT included