



MENU 55 °

To share

Terrine of foie gras with mango, sauternes jelly and toast

Our spicy roast potatoes

Crispy chicken salad, figs and parmesan

Cod fritters with miso mayonnaise

Main dish - Option A

Black rice with calamari and mussels with a mild garlic mayonnaise

or

Mountain rice with botifarra sausage and ribs

Main dish - Option B

Confit cod with a wild mushroom and ratatouille pil-pil sauce

or

Duck breast with red fruits, spinach and baby onions

Dessert

Crème brûlée with micro macadamia sponge

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 55,00€/VAT included



MANÀ 75°
BARCELONA





MENU 75 °

To share

Terrine of foie gras with mango, sauternes jelly and toast

Our spicy roast potatoes

Crispy chicken salad, figs and parmesan

Cod fritters with miso mayonnaise

Fried baby squid with kimchi mayonnaise

Main dish - Option A

Seafood rice with crayfish and clams

or

Mountain rice with botifarra sausage and ribs

Main dish - Option B

Fresh fish with artichokes and semi-dried tomatoes

or

Rack of lamb with aubergines and Maghreb spices

Dessert

Vanilla millefeuille with a hot chocolate soup

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 75,00€/VAT included



MANÁ 75°
BARCELONA





MENU 85 °

To share

Terrine of foie gras with mango, sauternes jelly and toast
Our spicy roast potatoes
Crispy chicken salad, figs and parmesan
Cod fritters with miso mayonnaise
Fried baby squid with kimchi mayonnaise
Carpaccio of waygu with pistachio and Idiazábal cheese pesto

Main dish - Option A

Seafood rice with crayfish and clams
or
Mountain rice with botifarra sausage and ribs

Main dish - Option B

Monk fish stew
or
Sirloin steak with foie gras, port and seasonal wild mushrooms

Dessert

Pain perdu, cream of lemon, Baileys ice cream and cocoa

Drinks

Maná Water, soft drinks, beer and winery recommended by our Sommelier

Price per person: 85,00€/VAT included



MANÁ 75°
BARCELONA





VEGGIE MENU

Appetisers:

Coconut vichyssoise
Mini vegetable cannelloni with teriyaki sauce
Papadum with baba ganush

Starter:

Quinoa salad with marinated tofu

Main course:

Sautéed vegetables with seitan and romesco sauce

Dessert:

Fruit mosaic with basil sorbet

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 55,00€/VAT included



MANÁ 75^º
BARCELONA





GALA MENU

Appetisers

Tuna tartar with sea urchin
Terrine of foie gras with mango and sauternes jelly
Roasted vegetables and marinated mackerel on coca bread

Starters

Fish cannelloni with a “beurre blanc emulsion”
or
Carpaccio of waygu with pistachio and Idiazábal cheese pesto

Main course

Crispy red mullet, parmentier potatoes and seasonal vegetables
or
Shoulder of lamb au confit for 16 hours with textured aubergines

Dessert

Chocolate coulant with vanilla ice cream
or
Extra virgin olive oil sponge, basil, lemon and toffee

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 110,00€/VAT included



MANÀ 75^o
BARCELONA





MENU COCKTAIL 70°

Beluga lentil salad with foie gras
Cod fritters with miso mayonnaise
Iberico ham croquettes
Chicken fingers with kimchi mayonnaise
Mini caprese brochette
Roasted vegetables and smoked sardine on coca bread
Papadum with baba ganush
Crispy king prawn with romesco sauce
Mini steak tartar

Desserts

Crème brûlée with crumble
Mini pain perdu with cream of lemon
Chocolate cup

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 70,00€/VAT included



MANÁ 75°
BARCELONA





MENU COCKTAIL 95^o

Beluga lentil salad with foie gras
Cod fritters with miso mayonnaise
Iberico ham croquettes
Chicken fingers with kimchi mayonnaise
Mini caprese brochette
Roasted vegetables and smoked sardine on coca bread
Papadum with baba ganush
Crispy king prawn with romesco sauce
Mini steak tartar
Marinated salmon with sour cream
Mini hamburgers with mustard
Seafood rice station

Desserts

Crème brûlée with crumble
Mini pain perdu with cream of lemon
Chocolate cup

Drinks

Maná Water, soft drinks, beer and winery recommended by our
Sommelier

Price per person: 95,00€/VAT included



MANÁ 75^o
BARCELONA





Reservation policy

A 50% deposit is required to confirm the event. The remaining amount will be paid one week before the event. Deposits can be made by bank transfer or by credit card.

Cancellation policy

In the event of a cancellation, a 50% refund will be given provided that cancellation is received one week before the event. A 25% refund will be given on cancellations received between 7 days and 72 hours before the event. A 100% penalty will be applied to cancellations received within 72 hours of the event.

Contact information

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