



## MENU - CHRISTMAS

### Appetisers

Tuna tartar and sea urchin  
Pork trotter and black chanterelle ravioli

### Starter

Escudella soup with meatball and foie gras

### Main Dish

Free-range chicken and shrimp surf and turf

### Desserts

Pre – dessert: Yogurt and red fruits  
Christmas log

### Drinks

Maná wáter, soft drink and beer  
White Wine: Vinomi (D.O. Penedés)  
Red Wine: Valdemacuco (D.O. Ribera del Duero)  
Cava Rimarts 18 Month Brut Nature

Coffee / tea with nougat and neulas

**Price per person: 58,00€/V.A.T. included**

## CHILDREN MENU

### Appetisers

Iberico ham croquettes  
Assortment of mini hamburgers

### Starter

Escudella soup with galet pasta

### Main Dish

Sirloin steak and chips

### Desserts

Assortment of ice creams

### Drinks

Maná wáter and soft drink

**Price per person: 30,00€/V.A.T. included**



**MANÀ 75<sup>o</sup>**  
BARCELONA





## MENU – SAN ESTEBAN

### Appetisers

Tuna tartar and sea urchin  
Pork trotter and black chanterelle ravioli

### Starter

Roasted meat and truffle cannelloni with a light bechamel sauce

### Main Dish

Confit cod with a wild mushroom and seasonal vegetable pil-pil sauce

### Desserts

Pre – dessert: Yogurt and red fruits  
Pain perdu, cream of lemon and coffee ice cream

### Drinks

Maná wáter, soft drink and beer  
White Wine: Vinomi (D.O. Penedés)  
Red Wine: Finca la Perdie (D.O. Costers del Segre)  
Cava Descregut 24 Month Brut Nature

Coffee / tea with nougat and neulas

**Price per person: 58,00€/V.A.T. included**

## CHILDREN MENU

### Appetisers

Iberico ham croquettes  
Assortment of mini hamburgers

### Starter

Roasted meat cannelloni with a mild bechamel sauce

### Main Dish

Sirloin steak and chips

### Desserts

Assortment of ice creams

### Drinks

Maná wáter and soft drink

**Price per person: 30,00€/V.A.T. included**



**MANÀ 75<sup>º</sup>**  
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:**

Pre – dessert: Yogurt and red fruits  
Fruit mosaic with basil sorbet

## **Drinks**

Maná wáter, soft drink and beer  
White Wine: Vinomi (D.O. Penedés)  
Red Wine: Finca la Perdie (D.O. Costers del Segre)  
Cava Rimarts 18 Meses Brut Nature  
Coffee / tea with nougat and neulas

**Price per person 58,00€/V.A.T included**

**MANÀ 75<sup>o</sup>**  
BARCELONA

