

GRUMSBARCELONA

HOTEL · RESTAURANT · SPA

MENÚS GROUPS

MENÚ 1



45€/PAX

TO SHARE

Iberian assortment
Ham croquettes
Chips of artichoke from El Prat and fleur de sel
Olivier salad with smoked eel
Fried eggs with cecina from León
Ravioli of mushrooms with truffled cream of ceps



TO CHOOSE

Baked cod with sweet potato trinxat and bacon
or
Veal entrecote with chimichurri and roast potato

DESSERT

Catalan cream of passion fruit and raspberries
or
Chocolate truffles

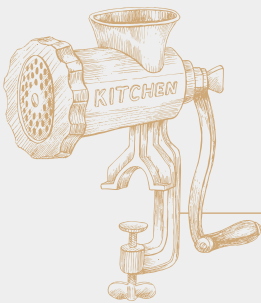
MENÚ 2



55€/PAX

TO SHARE

Cantabrian anchovy
Ham croquettes
Fried eggs with Cecina from Leon
Chips of artichoke from El Prat and fleur de sel Mushroom ravioli
with truffled cream of ceps
Xató of cod, anchovies and olives with romesco sauce



TO CHOOSE

Baked cod with sweet potato trinxat and bacon
or
Veal entrecote with chimichurri and roast potato

DESSERT

Baked cheesecake original recipe
or
Chocolate truffles



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MENÚ GROUPS

MENÚ 3



65€/PAX

TO SHARE

Iberian ham

Cantabrian anchovy

Ham croquettes

Andalusian squid

Artichoke chips from El Prat and fleur de sel

Galician octopus and trinxat de la Cerdanya (pork sausage)

Prawn won ton and lime mayonnaise

TO CHOOSE

Mushroom ravioli with truffled cream and wild mushrooms

or

Cannelloni of spinach, pine nuts and mushrooms

TO CHOOSE

Veal entrecote with chimichurri and roast potato

or

Turbot in traditional Bilbao style, with baked vegetables

DESSERT

Chocolate obsession



Includes a bottle of wine for every 4 people

Served to a full table

Groups minimum 10 people