

▪ FRAGATA ▪

CHRISTMAS LUNCH

25TH DECEMBER 2020

Catalan “Escudella” Soup, “Galets” stuffed with Meat

Dublin Bay Prawns au Gratin, Red Pepper Mousseline

Grilled Small Squid with Caramelized Onion, Infused Coal Oil, Chive Mayonnaise

Crispy King Prawn with Romesco Sauce

Main Course to choose...

Cannelloni of Three Meats, Truffled Bechamel, Meat’s Gravy Reduction

Grilled Scallops, Sea Urchin Emulsion, Asparagus, Shallots and Iberian Ham

Confit Dry Salted Cod, Grilled with Mild “All i Oli” and Honey, Spinach’s Parmentier, Green Asparagus

Presa Ibérica (Tender Cut of Iberian Pork), Shallots, Cider Sauce and Apple Textures

Chocolate Brownie with Vanilla Ice Cream and Creamy Cocoa

Mineral Water and Coffees

CELLAR

White Wine: **Can Feixas Selecció** (Penedés 2018)

Red Wine: **Enate Cabernet Sauvignon-Merlot** (Somontano 2016)

Cava: **Pervers d’Talino** Brut Nature –Cava-

PPP 59,90

(VAT included)

** The Christmas menu is served for complete tables, except children under 12 that they may choose dishes from children’s menu.