

# PARTY MENU OF SANTA GULA

# MENÚ A

*Snack of the day*

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## STARTERS

- *Catalan "coca" bread with tomato*
- *Homemade croquettes with ink squid*
- *"Patatas bravas" Santa Gula's own recipe*
- *Conffited leeks with romesco sauce and goat cheese*
- *Cod "brandada" with egg yolk, iberian dewlap and crisps*

## MAINS

- *Homemade raviolis stuffed with mushrooms, prawns and parmesan sauce*
- *Segovian boneless piglet with apple compote and Sichuan pepper*

## DESSERT

- *Catalan crème brulée with mandarin sorbet and crumble*

## DRINKS

- *Spring water and soft drinks*
- *Red wine Viña Zorzal garnacha (D.O. Navarra)\*\**
- *White wine Viña Zorzal (D.O. Navarra)\*\**
- *Coffee and infusions*

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**34,00€\***

Plaça Narcís Oller 3  
08006 Barcelona  
Phone: (34) 93 185 7649  
E-mail: oidococina@santagula.es

\* VAT included - \*\* 1 bottle for every 4 people

# PARTY MENU OF SANTA GULA

# MENÚ B

*Snacks of the day*

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## STARTERS

- *Catalan "coca" bread with tomato*
- *Cod "brandada" with egg yolk, iberian dewlap and crisps*
- *Confited leeks with romesco sauce and goat cheese*
- *Lukewarm courgette carpaccio with goat cheese, cashew nuts and mint*
- *Tuna tataki in tempura with mango, sesame seeds and avocado salad*

## MAINS

- *Rice in broth with prawns*
- *Chateaubriand tenderloin beef with mustard and chunky fries*

## DESSERT

- *"Mars" chocolate mousse with toffee and peanut ice cream*

## DRINKS

- *Spring water and soft drinks*
- *Red wine Viña Zorzal garnacha (D.O. Navarra)\*\**
- *White wine Viña Zorzal chardonnay (D.O. Navarra)\*\**
- *Coffee and infusions*

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**39,00€\***

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