

# Vegetarian Retreat

Strictly vegetarian dishes, many fully vegan

## SAMPLE MENUS - LUNCHES

	VRL1	VRL2	VRL3	VRL4
Starter	Homemade fresh guacamole with tostadas	Garden salad with lentils, baby radishes and citrus vinaigrette	Vegetable <i>croquetes</i> with <i>salsa verde</i>	<i>Miso</i> soup with baby vegetables
Main course	Vegetarian burger with sun-dried tomato & potato <i>au gratin</i>	<i>Rossejat</i> * rice with baby vegetables, <i>shiitake</i> mushrooms and black garlic <small>*Rice first fried with tomato, garlic, onion and oil to colour it reddish.</small>	Steamed garden vegetables with pesto sauce	A selection of seasonal vegetable pudding-cakes
Dessert	<i>Macedonia</i> * of seasonal fruit <small>*Catalan-style fruit salad.</small>	Chocolate and nut brownie	Soy yogurt with pear <i>tartare</i>	<i>Tartare</i> of fresh pineapple with coconut & foraged fennel

	VRL5	VRL6	VRL7
Starter	Chickpea hummus with homemade spicebread & honey	<i>Vichyssoise</i> soup (leeks, onion and potatoes)	Refreshing dish of baby broad beans, eucalyptus and mint
Main course	Wholegrain rice salad, with seasonal fruits and vegetables	<i>Fideuà*</i> of wild mushrooms with vegetables <small>*Small noodles, cooked in <i>paella</i> pan with other ingredients.</small>	Spinach <i>tortilla</i> a la Catalana
Dessert	Mango <i>sopita*</i> <small>*A juicy fruit cup.</small>	Homemade lemon ice cream	<i>Tiramisú</i>

€19 pp

for 10 or more guests

Fixed price of €190  
per sitting for fewer than 10



**La Bruguera**  
DE PÚBOL

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Menus change seasonally · All taxes included

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## SAMPLE MENUS - DINNERS

	VRD1	VRD2	VRD3	VRD4
Starter	Artichoke cream with smoked tofu	Baby broad bean salad with <i>moscatell</i> grapes	<i>Orzo</i> * with baby vegetables and orange teriyaki sauce <small>*A tiny rice-sized pasta noodle.</small>	Grilled vegetables with pesto dressing
Main course	<i>Courgette</i> , sweet onion and Catalan-style white truffle soufflé	<i>Brochette</i> of <i>seitan</i> * with coloured peppers and quinoa <small>*Japanese meat substitute made from wheat.</small>	Vegetarian burger with parsnip purée and German bread	Saffron-infused couscous with <i>giroffle</i> mushrooms & <i>courgette</i> * <small>*Zucchini in US English &amp; Italian.</small>
Dessert	Tropical fruit <i>sopita</i> * <small>*A juicy fruit cup.</small>	Lemon cheese cake	Pineapple tartare with fennel and coconut	Coffee flan with cinnamon whipped cream

	VRD5	VRD6	VRD7
Starter	Beetroot & Coconut soup with vegetable <i>crudités</i>	Salsify, parsnip and potato cream, with grilled corn	Avocado, spinach, cherry tomato and red fruit salad
Main course	<i>Escalivada</i> * tortilla, with escarole lettuce and nuts  *Vegetables cooked down in their own juices.	<i>A coca of calcots</i> * with green <i>romesco</i> sauce  *A savoury tart with a native Catalan onion which is long and unctuous.	Leek and artichoke <i>quiche</i>
Dessert	Fruit yogurt whip, with mini apple muffins	Mini carob cakes, with nuts	Coconut <i>flan</i> with dark chocolate flakes

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